

# CAMERON'S

## STEAKHOUSE<sup>SM</sup>

### STARTERS

- Pepper Pot Calamari \$12**  
Jalapeño / Cherry / Peperoncinis
- Colossal Shrimp Cocktail \$14**  
Horseradish Cocktail Sauce
- Stuffed Mushroom Caps \$9**  
Crabmeat / Spinach / Herbed Cheese
- Crab Cake \$15**  
Corn Salsa / Golden Balsamic
- Crab Cocktail \$14**  
Golden Balsamic Vinaigrette
- Oysters on the Half Shell\* \$13**  
Ginger Mignonette
- Wild Mushroom Sauté \$9**  
Grilled Sourdough / Parmesan
- Beef Carpaccio\* \$12**  
Garlic Herb Crostini / Arugula Salad
- Oysters Rockefeller\* \$14**  
Prosciutto / Pernod

### SOUPS

- Lobster Bisque \$9**
- French Onion Soup \$8**

### SALADS

- Cameron's Chop Chop \$7**  
Dates / Corn / Goat Cheese
- California Butter Lettuce \$7**  
Grape Tomatoes /  
Gorgonzola Cheese
- Caesar \$7**  
Parmesan Reggiano
- The Wedge \$7**  
Bacon / Egg / Tomato /  
Gorgonzola / Thousand Island

### BUTCHER'S CUTS

- Filet Mignon\***  
7oz / 11oz **\$30 / \$37**
- New York Strip\***  
14oz **\$39**
- Ribeye Steak\***  
16oz **\$37**
- Bone-In Ribeye Steak\***  
22oz **\$43**
- Porterhouse Steak\***  
22oz **\$48**
- Braised Short Ribs**  
18oz **\$26**
- Lamb Chops\***  
16oz **\$36**

### CHEF'S SELECTIONS

- Filet Oscar\***  
Lump Crab / Béarnaise / Asparagus  
7oz / 11oz **\$38 / \$44**
- Bacon Wrapped Filet\***  
Gorgonzola Crust / Port Wine Sauce  
7oz **\$35**
- Surf + Turf\***  
7oz Filet + Warm Water Lobster Tail  
**\$49**
- New York Au Poivre\***  
Pepper Crust /  
Cognac Peppercorn Sauce  
**\$42**
- Gorgonzola Ribeye\***  
Sautéed Mushrooms / Onions /  
Gorgonzola Crust  
16oz / 22oz **\$43 / \$49**
- Steak + Shrimp\***  
New York Strip / Shrimp Scampi  
**\$49**

### FISH + CHICKEN

- Salmon Steak\***  
Preserved Lemon /  
White Wine Butter  
**\$28**
- Chilean Sea Bass**  
Champagne Cream  
**\$32**
- Warm Water  
Lobster Tail**  
**\$27**
- Shrimp Scampi**  
Pan Fried Garlic / Vin Blanc  
**\$28**
- Lobster Mac + Cheese**  
Maine Lobster /  
Vermont Cheddar  
**\$26**
- Park Farms Chicken**  
Braised Vegetables / Lemon Pan Jus  
**\$23**

### SAUCES \$3

Steak Sauce • Béarnaise • Horseradish • Cognac Peppercorn • Gorgonzola Crust

### SIDES \$7

- |                                   |                  |                       |
|-----------------------------------|------------------|-----------------------|
| Buttered Asparagus                | Hand-Cut Fries   | Mashed Potatoes       |
| Green Beans + Walnut Brown Butter | Mac + Cheese     | Au Gratin Potato      |
| Chop House Corn                   | Forest Mushrooms | Sea Salt Baked Potato |
| Steamed Broccoli                  |                  | Creamed Spinach       |

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CHRISTOPHER REWALD, GENERAL MANAGER + JUAN DUENAS-RIVAS, EXECUTIVE CHEF

\*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.