



## SUSHI\*

**SPICY TUNA**  
AHI TUNA, SESAME,  
SPICY MAYO 9

**WASABI**  
TUNA, SALMON,  
AVOCADO, CUCUMBER,  
WASABI PEAS 11

**ROCK-N-ROLL**  
TUNA, SALMON, EEL,  
CREAM CHEESE 12

**SPICY  
SCALLOP**  
REAL CALIFORNIA ROLL,  
SPICY SCALLOPS 12

**DRAGON**  
CRAB, AVOCADO,  
CUCUMBER,  
BARBECUED EEL 14

**SPIDER**  
SOFT SHELL CRAB,  
CUCUMBER, AVOCADO 14

**SURF N TURF**  
TEMPURA SHRIMP,  
FILET MIGNON 16

**FOR PRIVATE PARTIES  
& SPECIAL EVENTS**  
CALL KRISTEN 614.629.0000

WWW.CAMERONMITCHELL.COM

## BAR

**POTSTICKERS**  
WILD MUSHROOMS,  
CORN MIRIN 5

**TATER TOTS**  
HORSERADISH SAUCE 7

**LOBSTER TACOS**  
MAINE LOBSTER,  
MANGO, GINGER TUILLE,  
AVOCADO CREAM 9

**FRIED  
MAC AND CHEESE**  
BLACK TRUFFLE,  
TOMATO CREAM 6

**BEEF**  
MINI KOBE BEEF BURGERS,  
CARAMELIZED ONIONS,  
AGED CHEDDAR,  
SPICED FRIES 14

**KRISTEN LUFF**  
GENERAL MANAGER

**SONNY PACHE**  
EXECUTIVE CHEF

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. 11.08

## PRE FIX THREE COURSE MENU 45

### FIRST COURSE

**APPLE**  
WILD GREENS, APPLES,  
MANCHEGO CHEESE, PECANS,  
MAPLE VINAIGRETTE

**SOUP**  
ROASTED TOMATO,  
CHÈVRE CROSTINI

### ENTREE

**WILD SALMON\***  
POTATO GRATIN,  
WILTED SPINACH,  
SHIITAKE MUSHROOMS,  
PRESERVED LEMON CREAM

**STEAK IN A BOWL**  
"ROSSINI STYLE" FILET,  
BLEU CHEESY POTATOES,  
BLACK TRUFFLE REDUCTION

### SUGAR

**CAKE AND  
ICE CREAM**  
CHOCOLATE LAVA CAKE,  
HOUSEMADE RASPBERRY PORT  
ICE CREAM

**VANILLA BRULEE**  
VANILLA BEAN CUSTARD,  
FRESH BERRIES