

Camelot Restaurant & Inn

Tapa's Tuesday

SPECIALTY TAPAS

Veal Bolognese \$14

Slow cooked meat sauce made with ground veal, served over a bed of egg fettuccini.

Taco Trio \$16

One Kobe beef taco, fish taco and shrimp taco each topped with lettuce, cheddar cheese, and salsa, with a side of chipotle aioli.

No Substitutions

Meatballs \$16

Two jumbo homemade meatballs served with pesto, ricotta cheese, and our house made marinara sauce. Served with grilled baguette.

Beef Short Rib and Gorgonzola Mac-n-Cheese \$15

Slow cooked beef, rich bleu cheese sauce, penne pasta and crispy fried potato sticks.

Petite Kobe Beef tacos \$13

Boldly seasoned ground beef, cheddar cheese, lettuce, and salsa with a side of chipotle aioli.

Rum Flaming Grilled Chorizo \$13

Grilled Spanish sausage served with grilled baguette and honey mustard.

Buffalo Chicken Mac-n-Cheese \$13

Penne pasta in a rich cheddar cheese sauce finished with grilled chicken, house made buffalo sauce & bleu cheese crumbles.

Vegetable & Cheese Tapas

Niciose Salad \$11

Asparagus, grape tomatoes, & Kalamata olives served over baby greens finished with orange vinaigrette.

Tricolore \$11

Fresh buffalo milk mozzarella, sliced ripe Roma tomato, basil pesto, barrel aged dark balsamic vinegar and olive oil.

Cheddar Cheese Curds \$11

Lightly breaded and fried served with a chipotle aioli dipping sauce.

Gnocchi and Mushrooms \$12

Potato herb dumplings, wild mushroom confit, rosemary, garlic and shaved asiago cheese with soy brown butter.

Parmesan Truffle Wedges \$11

Idaho potatoes cut into wedges deep fried and tossed with parmesan cheese and truffle oil.

Fried Artichokes \$11

Deep fried artichoke hearts served with an asiago cheese sauce.

Seafood Tapas

Jumbo Shrimp Cocktail \$19

Served with a side of zesty cocktail sauce with fresh lemon.

Crab Mac-n-Cheese \$15

Penne pasta in a rich cheddar cheese sauce finished with lump crab, topped with crispy panko crumbs & asparagus.

Petite Fish Tacos \$11

Fresh seasoned cod, lightly breaded and deep fried, lettuce, cheddar cheese, and salsa with a side of chipotle aioli.

Calamari Frittos \$13

Calamari lightly floured and deep fried, served with chipotle aioli and fresh lemon.

Shrimp Tacos \$13

Petite shrimp lightly breaded and fried topped with lettuce, cheddar cheese, and salsa with a side of chipotle aioli.

Herb Crusted Sea Scallops MP

Two pan seared jumbo scallops, served over sautéed gnocchi and asparagus finished with soy brown butter sauce.

Honey Sriracha Fried Shrimp \$13

Petite shrimp lightly breaded, drizzled in a honey sriracha sauce. Served with a side of chipotle aioli.

Seafood Paella \$19

Shrimp, scallops, fresh clams, mussels, chorizo, bell peppers, saffron, basmati rice, slow roasted over open flame and served steaming hot.

Tuna Tartare \$13

Ahi finished with sriracha and toasted sesame emulsion, served with avocado and garlic crostini.

SIZZLING TAPAS

All Sizzlers are seasoned with roasted garlic, thyme, and cooked in white wine & extra virgin olive oil. Served with grilled baguette.

Sizzling Brussels and Bacon \$12

Roasted brussels sprouts with applewood smoked bacon.

Sizzling Shrimp and garlic \$13

Roasted garlic confit, petite shrimp, fresh herbs, with lemon and olive oil.

Sizzling Vegetables \$13

Asparagus, roasted red peppers, and baby bella mushrooms.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have a food allergy.

20% gratuity May be included for parties of 6 or more. Will be added for split checks, max 6 checks per table. Limit 4 credit cards per check, please.