

starters

- CHEESE PLATE** 13
three cheeses, seasonal accompaniments,
grilled bread
- STEAMED MUSSELS** 16
chorizo, white wine, cream,
garlic-herb butter, tomato, grilled bread
- LAMB & QUINOA MEATBALLS** 12
tomato fennel sauce, mint, feta
- MARINATED OLIVES** 7
rosemary, roasted garlic, orange zest,
pecorino cheese
- HUMMUS TRIO** 9
garlic, black bean & cilantro,
basil pesto, grilled pita bread
- CRAB CAKES** 16
petite green salad, lemon-tarragon tartar sauce
- OYSTERS ON THE HALF SHELL** 15
cocktail sauce, horseradish, mignonette, lemon
- SHRIMP COCKTAIL** 14
six jumbo shrimp, cocktail, horseradish, lemon
- SALT & PEPPER CALAMARI** 13
broccolini, lemon, sweet chili aioli

panini +

sandwiches

served with choice of soup, salad or fries

- HALF SANDWICH + SOUP OR SALAD** 11
tuna salad, chicken salad or hummus with
veggies half sandwich served on
choice of multigrain or rosemary sourdough
choice of house salad, caesar salad or soup
- SHORT RIB PANINI** 14
caramelized onions, sharp cheddar,
garlic aioli, au jus
- CHICKEN PANINI** 13
broccolini, roasted peppers,
garlic aioli, swiss cheese
- SHRIMP PO' BOY** 15
cajun remoulade, lettuce, tomato,
pickles, hot sauce
- DECOY DEMI BURGER** 18
braised short ribs, caramelized onions,
mushrooms, swiss cheese, garlic aioli,
lettuce, tomato, demi
- LAKESIDE BURGER** 14
8oz. patty, lettuce, tomato, red onions, cheddar,
garlic aioli, brioche bun
+ add: avocado \$3, sunny side egg \$2,
mushrooms \$2, bacon \$2,
swiss cheese \$1, blue cheese crumbles \$1,
caramelized onions \$1

soups + salads

- CORN CHOWDER** 11
bacon lardons, smoked paprika
- TOMATO & MELON GAZPACHO** 10
goat cheese crème fraiche,
cucumber, toasted pepitas, basil oil
- CAESAR SALAD** 11
romaine, parmesan, croutons, white anchovies
- HEIRLOOM TOMATO & BURRATA SALAD** 14
basil pesto, arugula, saba, grilled bread
- DECOY CHOPPED SALAD** 13
artichokes, garbanzo beans, olives,
tomatoes, roasted peppers, swiss cheese,
pepperoncini vinaigrette
+ add: grilled chicken \$5, grilled shrimp \$7,
grilled steak \$8, local catch \$MP
- ALBACORE TUNA NIÇOISE** 18
seared rare, potatoes, shaved fennel,
blue lake beans, soft egg, tomatoes, olives,
capers, herb vinaigrette
- STEAK SALAD** 21
grilled flat iron steak, arugula,
pickled red onions, crispy potatoes, tomato,
radish, blue cheese dressing
- SHRIMP & FARRO SALAD** 19
corn, avocado, feta, red onion, cucumber,
marcona almonds, tomato, arugula, romesco

entrées

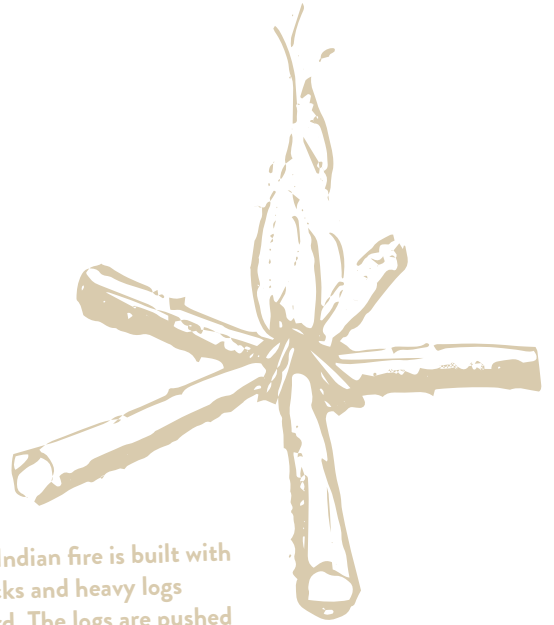
- SEAFOOD CIOPPINO** 19
tomato broth, shaved fennel, mussels, shrimp,
calamari, local catch, grilled bread
- MEATLOAF** 18
bacon-brown sugar glazed, smoked potato puree,
broccolini, stewed tomatoes
- WILD BOAR BOLOGNESE PASTA** 18
rigatoni, smoked ricotta
- HALF ROASTED MARY'S CHICKEN** 17
arugula, parmesan,
charred lemon, farro, carolina gold bbq
- GRILLED FLAT IRON STEAK** 21
corn, summer squash,
roasted potatoes, chimichurri
- LOCAL CATCH** MP
chef's whim MP

square knot

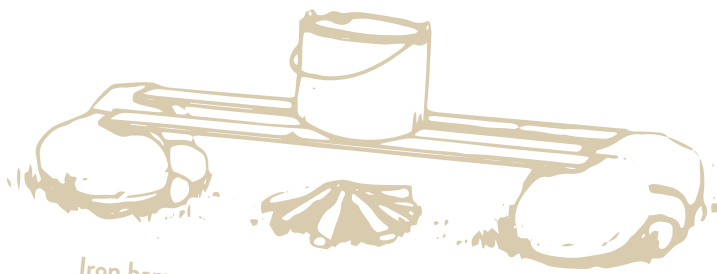




Cooking pots can be suspended on a variety of camp-made pot holders from a crossbar supported above the fire by two forked sticks.



The fuel-saving Indian fire is built with a tipi of sticks and heavy logs radiating outward. The logs are pushed toward the center as they burn.



Iron bars suspended between two piles of rocks make a level cooking surface over a campfire.

CAMP COOKERY 363

COFFEE WITH COLD WATER

Although many campers use instant (concentrated) coffee because of its lightness and convenience, some still prefer the regular pot-brewed kind. For them this recipe produces a quality drink.

6 heaping tablespoons coffee
5 cups cold water
small pinch of salt

Tie coffee in a thin cloth bag, leaving room for it to swell, and put in pot with cold water. Add salt. Bring to a brisk boil. Reduce heat, and simmer 1 minute.



Forked stick tongs are useful to pick up hot rocks or other objects around the camp.

