

## 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

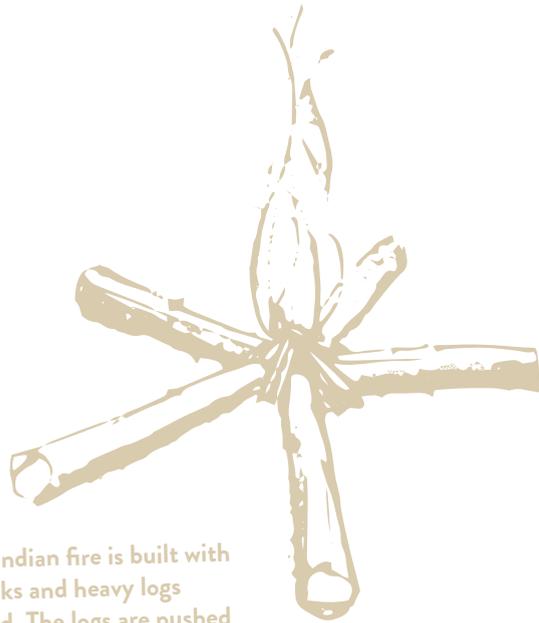
- SEAFOOD CIOPPINO** 19  
tomato broth, shaved fennel, mussels, shrimp,  
calamari, local catch, grilled bread
- MEATLOAF** 18  
bacon-brown sugar glazed, smoked potato puree,  
broccolini, stewed tomatoes
- WILD BOAR BOLOGNESE PASTA** 18  
rigatoni, smoked ricotta
- HALF ROASTED MARY'S CHICKEN** 17  
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.

