



## FROM THE KETTLE

**French Onion Crock** 6.95

**Pumpkin Bisque** GF / **Soup du Jour** GF  
cup 4.25 / bowl 5.75

## OVEN BAKED FLATBREADS

13.95 ea. (*Great Sharables*)

### Olive Tapande

A milange of minced green & black olives,  
with roasted red peppers, feta cheese,  
olive oil, garlic & balsamic glaze

### Diablo

Spicy sausage, peppers, onions,  
Pomodoro sauce, shredded cheeses

**Creamy Artichoke & Spinach**

## CASTLE TEASERS

### Cajun Chicken Bacon Ranch Dip

Creamy cheddar cream cheese dip with cajun chicken, bacon,  
green peppers, & onion served with fried naan chips 13.95

### Bruschetta

5 toasted baguette rounds with tomato, onion, olive oil &  
fresh herb bruschetta, finished with a balsamic glaze reduction  
& shaved parmesan cheese 12.95

### Bavarian Pretzels

3 soft hot pretzel logs with Yuengling beer cheese 9.95

### Fried Cheese

3 half moons of breaded Provolone cheese, fried crispy,  
served with house marinara dipping sauce 9.95

### Stuffed Banana Peppers GF

Banana peppers filled with our sausage mixture,  
baked with Pomodoro sauce and mozzarella cheese 11.95

### Shrimp Cocktail GF

5 Extra large chilled jumbo shrimp w/ lime cocktail sauce 16.95

### Chicken Wings

Crispy chicken wings w/ celery sticks & ranch or bleu cheese  
Mild/Hot/BBQ/Dry Ranch/Garlic Parm 6/11.95 12/19.95

## FROM THE GARDEN

### House Pub Salad

Arcadia greens,  
cucumber, tomato  
red onion & croutons  
7.95 GF

### Fall Salad

Mixed greens, sliced beets, crumbled goat cheese,  
mandarin oranges, red onion, craisins and walnuts  
tossed in a walnut balsamic vinaigrette  
whole 14.95 / half 9.95 GF

### Royal Caesar

Romaine, parmesan &  
croutons, tossed in a  
creamy caesar dressing  
9.95 GF

*Add to any above salad: Grilled Chicken 7.95 / Shrimp 9.95 / Salmon 11.95 / Steak 13.95*

### Pecan Chicken Salad

Pecan crusted chicken breast over arcadia greens with mandarin oranges, cucumber, crumbled bleu  
cheese, sundried cranberries, candied pecans & raspberry vinaigrette 18.95

### King's Salad GF

Mixed greens, tomato, cucumber, green pepper, red onion, egg, cheddar, mozzarella & fries  
Salad Only 11.95 / Chicken 17.95 / Steak 20.95

*Dressings: House made Ranch, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette,  
Bleu Cheese, Honey Mustard, French, 1000 Island, Sweet n' Sour*

GF = GLUTEN FREE /

GF = ASK SERVER HOW DISH CAN BE MADE GLUTEN FREE

\*\*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses\*\*

## FROM THE STOCKYARD

*served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95*

### Chicken Bruschetta GF

Grilled chicken breast  
topped w/ bruschetta, buffalo  
mozzarella, & balsamic glaze  
23.95

*served with choice of one side*

### Macadamia Nut Chicken

Toasted macadamia nut encrusted  
chicken breast pan fried & topped  
with a sweet Frangelico cream  
25.95

*served with choice of one side*

### Chicken Parmesan

Herb breaded & fried chicken  
breast, w/ house pomodoro  
& melted mozz. over linguine  
24.95

### Grilled Pork Porterhouse

Grilled 12 oz. thick cut Pork Porterhouse,  
over roasted creamed cajun corn,  
drizzled w/ Chef's red eye demiglace  
26.95

### Peasants Pot Roast GF

Slow cooked top round with celery &  
carrots over smashed redskins  
topped with fried potato straws  
23.95

### Flank Steak GF

8 oz house marinated flank steak,  
grilled & shingled over Yukon  
mashed potatoes w/ rich  
demiglace. 28.95

### Sirloin Steak GF

10 oz. 40 days aged, USDA Prime  
grilled strip cut sirloin steak  
36.95

*add mushrooms or onions 1.50 each*

*served with choice of one side*

### Boursin Filet GF

Grilled 8 oz. filet mignon, topped  
w/ boursin cheese, caramelized  
onions & a light balsamic drizzle  
49.95

*served with choice of one side*

## PRIME RIB

**Friday & Saturday Only-Available after 4PM** Queens 10oz 34.95 Kings 16oz 47.95

GF *served with au jus, cup of soup or house salad and choice of one side*

## FROM THE MOAT

*served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95*

### Herb Cod GF

Baked cod fillet encrusted w/ parm & herbs  
w/ a sautéed spinach & roasted red pepper  
lemon cream sauce 24.95  
*served with choice of one side*

### Tuxedo Tuna GF

Ahi Tuna, sashimi grade, pan seared rare, coated  
with black & white sesame seeds, over our house  
jasmine rice, drizzled with a citrus soy sauce  
and seaweed salad \$26.95

### Thai Salmon

Pan seared Salmon filet, smothered in a tangy  
Thai Chili sauce, served over sesame  
jasmin rice 29.95

### Crab Cakes

Two house made crab cakes, pan seared,  
drizzled with a honey dijon aioli 33.95  
*served with choice of one side*

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# CAULDRON CLASSICS

*served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95*

## Asian Stir Fry

Oriental vegetables sautéed in a sweet Asian sesame ginger sauce, over jasmine rice  
16.95

## Cavatappi Primavera

Corkscrew cavatappi pasta, sautéed in a roasted red pepper cream sauce w/ sautéed tomatoes, spinach, zucchini, onions & mushrooms, 16.95

*Add to above: Chicken 7.95 / Shrimp 9.95 / Salmon 11.95 / Steak 13.95*

## Shrimp Florentine

5 Jumbo shrimp and spinach sautéed in our pomodoro sauce, over linguini, finished with Burrata Mozzarella & imported parm cheeses 26.95

## Braised Short Rib Ravioli

Topped with an Italian Chianti demi glaze & shaved parmesan cheese  
25.95

## Cajun Tortellini

Cheese tortellini w/ Andouille sausage in a cajun gorgonzola pepperjack cream sauce, finished with a grilled banana pepper 24.95  
*(substitute chicken upon request)*

## \*\* Spinach Lasagna \*\*

Chef Angus's homemade lasagna with a blend of spinach, ricotta, garlic, romano & parm cheeses & house pomodoro sauce 19.95

# HAMLET'S HANDHELDS

*Served with castle slaw, broccoli salad, fries or Sweet potato waffle fries & a pickle spear*

## Castle Steak n' Cheese

Shaved Prime Rib, grilled w/ bell peppers & onions w/ creamy beer cheese on a fresh hoagie roll with Demi dipping sauce 18.95

## Jumbo Fish Sandwich

Hand breaded flaky white cod fillet, fried to a golden brown on a fresh hoagie roll  
15.95 / Add Cheese: 1.00

## Royal Reuben

Slow cooked corn beef, swiss cheese, sauerkraut, & 1000 island, on grilled marble rye bread 15.95  
**Turkey Reuben** 14.95

## Castle Burger

1/2 Lb. grilled Angus burger, lettuce & tomato / Mancini Kaiser  
15.95

Add Cheese: Amer. | Swiss | Prov. | Cheddar | Pepr jack 1.00 ea  
Add bacon, sautéed mush. or onions 1.50 ea

## Turkey Pretzel

Sliced turkey, bacon, roasted red peppers, cheddar & Dijonaise / Bavarian pretzel roll  
15.95

## Chicken Club

Grilled tender chicken breast, smoked bacon, Swiss cheese, lettuce & tomato / Mancini kaiser  
15.95

## SIDES

Mashed Yukon Gold Potatoes GF  
French Fries / Baked Potato GF  
Sweet Potato Waffle Fries  
Chef's Vegetable GF/Apple Sauce GF  
*a la carte sides 4.95 each*

## DRINKING WELL

Pepsi | Diet Pepsi | Starry  
Mountain Dew | Lemonade  
Iced Tea | Hot Tea | Coffee  
3.75 *free refills*  
IBC Root Beer Bottle 3.00 each

## BAKERY

Creme Brulee 9.95  
Queens Chocolate Cake 8.95  
Cheesecake/Strawberries 9.95  
Italian Lemon Cake 9.95  
Warm Bread Pudding Ala Mode 9.95  
Dragon Tracks Ice Cream 4.95

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*~ 3% fee added for credit & debit card transactions ~*