



CASTLE TEASERS

FROM THE KETTLE

French Onion Crock 6.95

Soup du Jour

cup 4.25 / bowl 5.75

OVEN BAKED FLATBREADS

13.95 ea. (*Great Sharables*)

~ Creamy Artichoke & Spinach ~

~Zesty Spinach Flatbread ~

A zesty spinach blend of garlic, romano, parmesan & melted mozzarella cheeses

~ Diablo ~

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

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

6 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 large chilled jumbo shrimp w/ lime cocktail sauce 16.95

Jumbo 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

Winter Salad

Mixed greens, sliced beets, crumbled goat cheese, mandarin oranges, red onion, raisins 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

24.95

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

Pork Wellington

Pork tenderloin wrapped with wild mushroom pate, prosciutto & a hint of mustard, baked in a puff pastry, served sliced over yukon mashed potatoes with 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

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

Salmon Oscar

Seared salmon filet topped with butter poached crab & served over grilled asparagus, finished with a splash of Beurre Blanc

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

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

Cavatappi Primavera

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

Risotto with Shrimp

Artisan Risotto accented with black peppercorn asiago cheese, finished with a quintet of jumbo pan seared shrimp \$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 25.95

(substitute chicken upon request)

** Prime Rib Lasagna **

Chef Angus's homemade lasagna with layers of ricotta cheese, shaved Prime Rib of beef, Italian tomato demiglace & shredded mozzarella, baked then finished with shaved parmesan \$24.95

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

DRINKING WELL

BAKERY

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

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

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 ~