



## 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

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 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 ~

~ Tuscan White Flatbread ~

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

~ Diablo ~

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

## FROM THE GARDEN

### House Pub Salad

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

### Asian Spring Salad

Baby bok choy, napa cabbage, red bell pepper, baby corn and toasted almonds all tossed in our Asian ginger 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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

<sup>GF</sup> *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 <sup>GF</sup>

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 <sup>GF</sup>

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

## Cavatappi Primavera

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

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

## 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 coleslaw, broccoli salad or Castle chips and pickle spear  
(sub french fries or sweet potato fries for \$1.50)*

## 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

## 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 Terrine** 8.95  
**Cheesecake/Strawberries** 9.95  
**Italian Lemon Cake** 9.95  
**Dragon Tracks Ice Cream** 4.95

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