



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 ~

or make it a dip w/ fried naan dippers

~ Shrimp Pesto Flatbread ~

Chopped shrimp, basil pesto, melted mozzarella and grated parmesan

~ Diablo ~

Spicy sausage, peppers, onions, marinara sauce & melted cheeses

Cajun Chicken Bacon Ranch Dip *or* Flatbread

Creamy cheddar cream cheese dip w/ cajun chicken, bacon, green peppers, & onion served with fried naan dippers *or* on a baked flatbread 13.95

Bruschetta

6 toasted baguette rounds with herb bruschetta, finished with a balsamic glaze reduction & shaved parmesan cheese 12.95

Bavarian Pretzels

3 soft fried hot pretzel logs with Yuengling beer cheese 9.95

Fried Cheese

3 fried crispy half moons of breaded Provolone cheese, 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*

AUTUMN HARVEST SALAD *GF*

Shredded brussel sprouts, diced Bosc pears, shaved Parmesan, dried cranberries & sunflower kernels tossed in a maple dijon vinaigrette served over salad greens with creamy crumbled goat cheese. whole 14.95 / half 9.95

Royal Caesar

Romaine lettuce, parm & croutons, tossed w/ 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 25.95

served with choice of one side

Macadamia Nut Chicken

Toasted macadamia nut encrusted chicken breast pan fried & topped with a sweet Frangelico cream 26.95

served with choice of one side

Chicken Parmesan

Herb breaded & fried chicken breast, w/ house red sauce & melted mozz. over linguine 25.95

Pork Wellington

Pork tenderloin wrapped with wild mushroom pate, prosciutto & a hint of mustard, baked in a puff pastry, over yukon mashed potatoes with demiglace 28.95

Chicken Tikka Masala

Flavorful tomato curry butter sauce, topped with seared chicken, over steamed jasmine rice, w/ fried naan dippers 25.95
(sub 5 shrimp for additional \$5.95)

Peasants Pot Roast GF

Slow cooked top round in natural au jus, with roasted celery & carrots over smashed redskin potatoes, topped with fried potato straws 24.95

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

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

FROM THE MOAT

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Herb Cod GF

Baked Cod fillet, encrusted w/ parm & herbs w/ a sautéed spinach & roasted red pepper lemon cream sauce 25.95
served with choice of one side

Tuxedo Tuna GF

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

Salmon Oscar GF

Seared Salmon filet topped with butter poached crab, served over grilled asparagus, finished with a splash of Beurre Blanc 30.95

Branzino GF

European Sea Bass, pan seared, over long grain & wild rice, in a wilted spinach beurre blanc sauce 29.95

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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, sprinkled with cashews 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, with Italian tomato demiglace & shredded mozzarella, baked and finished with shaved parmesan \$28.95

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 15.95

Castle Burger

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

Add Cheese: Amer. | Swiss | Prov. | Cheddar | Pep 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 Potatoes GF

Baked Potato GF / French fries

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

Crème Brûlée 9.95

Queens Chocolate Cake 9.95

Cheesecake/ Strawberries 9.95

Italian Lemon Cake 9.95

Peasants Peanut butter Pie 9.95

Dragon Tracks Ice Cream 4.95

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