

## *Appetizers*

<b>Mediterranean Plate</b> .....	19
<i>Hummus, Tzatziki, Tapenade, Marinated Olives, Feta Cheese, Pita</i>	
<b>Spicy Tuna Tartare</b> .....	19
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Sriracha, Soy Ginger Vinaigrette</i>	
<b>Shrimp Tempura</b> .....	18
<i>Sweet Chili Sauce, Sweet Soy Sauce, Chipotle Aioli</i>	
<b>Fried Calamari</b> .....	16
<i>Marinara Sauce, Lemon</i>	
<b>Short Rib Empanadas</b> .....	19
<i>Slow Braised Short Ribs, Savory Pastry, Beef Gravy</i>	
<b>Caesar Salad</b> .....	15
<i>Romaine Lettuce, Radicchio, White Anchovies, Croutons, Parmesan Tuile, Classic Caesar Dressing</i>	
<b>Mixed Green Salad</b> .....	15
<i>Mixed Greens, Tomatoes, Onions, Cucumbers, Lemon Vinaigrette</i>	
<b>Burrata Mozzarella</b> .....	20
<i>Organic Baby Greens, Marinated Tomatoes, Artichoke Hearts, Olives, Red Peppers, Pesto, Balsamic Reduction</i>	
<b>Lobster Bisque</b> .....	16
<b>Italian Chicken Soup</b> .....	12
<i>Sandwiches</i> Served with Handmade French Fries and Pickle	
<b>Ahi Tuna Wrap</b> .....	22
<i>Ahi Tuna Seared Rare, Caramelized Onion, Tomato, Mixed Asian Greens, Wasabi Aioli</i>	
<b>Lobster Roll</b> .....	29
<i>Microgreens, Brioche Rolls, Lobster Remoulade</i>	
<b>Shrimp Burrito</b> .....	22
<i>Grilled Shrimp, Rice, Black Beans, Avocado, Corn Salsa</i>	
<b>Grilled Chicken Wrap</b> .....	19
<i>Grilled Chicken, Fresh Mozzarella, Avocado Tomato Bruschetta, Basil Oil, Balsamic Reduction</i>	
<b>Short Rib Grilled Cheese</b> .....	19
<i>Fork Pulled Short Rib, Caramelized Onion, Roasted Tomatoes, Cheddar, Texas Toast</i>	
<b>French Dip</b> .....	22
<i>Thinly Sliced Roast Beef, Provolone, Green Peppers, Onions, Herbed Au Jus, Croissant Roll</i>	
<b>Asian Veggie Burger</b> .....	19
<i>"The Impossible Burger", Mixed Asian Greens, Tomato, Avocado, Sesame Seeds, Soy Ginger Vinaigrette, Croissant Roll</i>	
<b>Castle Burger</b> .....	22
<i>10oz Burger, Lettuce, Tomato, Pickle, American Cheese, Bacon, Ranch Dressing, Croissant Roll</i>	

## Entrées

<b>Fish of the Day</b> .....	PA
<i>Jasmine Rice, Asparagus, Lemon</i>	
<b>Crab Cake</b> .....	24
<i>Seared Lump Crab Cake, Micro Green Salad, Sweet Soy, Chipotle Aioli</i>	
<b>Cioppino</b> .....	38
<i>Lobster, Shrimp, Bay Scallops, Calamari, Mussels and Clams, Fresh Fish, Saffron Tomato Broth</i>	
<b>Roasted Beet and Shrimp Salad</b> .....	28
<i>Grilled Shrimp, Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Strawberry Vinaigrette</i>	
<b>Lobster BLT Salad</b> .....	29
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Seasoned Croutons, Lemon Vinaigrette</i>	
<b>Grilled Salmon and Quinoa Salad</b> .....	32
<i>Baby Arugula, Quinoa, Black Mission Figs, Prosciutto Bacon, Monchego, Pine Nuts, Strawberry Vinaigrette</i>	
<b>Vegetable Ravioli</b> .....	29
<i>Roasted Vegetables, Ricotta, Shaved Grana, Roasted Garlic Broth</i>	
<b>Cavatelli Mignon</b> .....	36
<i>Filet Mignon Tips, Broccoli Rabe, Wild Mushrooms, Handmade Cavatelli Pasta, Mushroom Gorgonzola Cream Sauce</i>	
<b>Blackened Rib Steak</b> .....	59
<i>16oz Cajun Spiced Rib Steak, Steak Fries, Corn and Black Bean Salsa, Fried Jalapenos, Avocado Chimichurri</i>	
<b>Steak Frites</b> .....	49
<i>Prime Filet Mignon, Wild Mushroom Ragù, Homemade Fries, Gorgonzola Cream</i>	



Menu designed and prepared by Executive Chef Frank Monahan and Chef de Cuisine Juan Ibarra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.