



La Castile



Desserts

A selection of wonderful sweets are offered.

Please Ask Your Server.

Flaming Coffees

(Prepared at your Table)

IRISH

Irish Whiskey, Irish Mist

MONTE CRISTO

Grand Marnier, Kahlua

SPANISH

Brandy, Tia Maria

GOLDEN GREEK

Galliano, Metaxa

Beverages

TEA, COFFEE,
CAPPUCCINO
& ESPRESSO COFFEE



Appetizers

FRESH JUMBO SHRIMP COCKTAIL	MARKET PRICE
FLASH FRIED CALAMARI	16
ESCARGOTS 1/2 DOZEN	13
SMOKED SALMON	16
<i>Thinly sliced and garnished</i>	
BARBECUED RIB STARTER	19
OYSTERS-BLUEPOINT (IN SEASON)	18
OYSTERS ROCKEFELLER	20
<i>Fresh oysters topped with spinach with bacon, and glazed with hollandaise sauce.</i>	
KING CRAB COCKTAIL	22
LOBSTER COCKTAIL	24
CASPIAN SEA CAVIAR	MARKET PRICE
LA CASTILE COMBO	18
<i>2 Scallops Wrapped in Bacon, 1 Oyster Rockefeller, 1 Jumbo Shrimp</i>	

Soups

FRENCH ONION SOUP	9
LOBSTER BISQUE WITH BRANDY	9

Salads

CAESAR SALAD	11
VILLAGE-STYLE GREEK SALAD	11
<i>Tomatoes, red onions, cucumbers, creamy feta and kalamata olives</i>	
BEEFSTEAK & RED ONION SALAD	9
<i>Ripe beefsteak tomatoes and red onions drizzled with aged balsamic vinegar, extra virgin olive oil and crumbled bleu cheese</i>	
ARUGULA & GRILLED GOAT CHEESE SALAD	13
<i>with Raspberry Vinaigrette Dressing</i>	
BUFFALO MOZZARELLA SALAD	13
<i>Stacked vine ripe tomatoes and Buffalo mozzarella, drizzled with aged balsamic vinegar and extra virgin olive oil</i>	

Accompaniments

Seasonally Priced

SAUTEED MUSHROOMS
FRESH ASPARAGUS SPEARS HOLLANDAISE
FRENCH FRIED ONION RINGS
STEAMED SPINACH WITH OLIVE OIL



Welcome to La Castile's Steak & Seafood House

We hope to make your dining experience with us, a pleasurable one in a relaxing atmosphere.

We pride ourselves in having your patronage and the opportunity to continue serving you.

We serve only U.S.D.A. prime beef. All dinners include garlic bread, mixed greens salad, steamed vegetables and your choice of rice, french fried or baked potato.

Steaks

Our Steaks are deliciously Charcoal Broiled

CHATEAUBRIAND FOR TWO 24 OZ.	90
<i>Filet Mignon for two. Sliced at your table and served with Fresh Vegetables and "Sauce Bearnaise".</i>	
TOURNEDOS ROSSINI	50
<i>Two petite filet mignons, topped with goose paté and drizzled with our homemade wine sauce.</i>	
T-BONE STEAK 26 OZ.	51
TENDER BONE-IN RIB STEAK 26 OZ.	48
NEW YORK STRIP 8 OZ.	33
12 OZ.	42
16 OZ.	51
FILET MIGNON 8 OZ.	38
Wrapped in Bacon 12 OZ.	48
THE "PEPPERCORN" STEAK	43
<i>Cracked Peppercorns on New York Strip Steak, deliciously sharp and served with Wine Sauce.</i>	
TENDER RIB EYE STEAK 16 OZ.	36
STEAK NEPTUNE	40
<i>Filet Mignon Butterfly topped with crab meat and asparagus Hollandaise</i>	
ROAST PRIME RIB OF BEEF AU JUS	42
<i>La Castile cut - Hand carved and slow roasted to perfection.</i>	
BARBECUED BACK RIBS	37
<i>Tasty and really meaty, served with our Tangy Barbecue Sauce.</i>	
PROVIMI VEAL RIB CHOPS	45
CHARBROILED LAMB CHOPS	45
<i>Served with sparkling Mint Jelly and mushrooms</i>	
VEAL PARMESAN	27
<i>Veal Cutlet, topped with Swiss Cheese, and our own Sauce.</i>	
CHICKEN NEPTUNE	28
<i>Breast of Chicken, topped with crab meat and asparagus Hollandaise.</i>	
CHARBROILED FREE-RANGE CHICKEN BREAST	27
PASTA OF THE DAY	22
<i>with Charbroiled Chicken or Seafood</i>	30



Seafood

LA CASTILE'S PLATTER FOR TWO	140
<i>A combination of Filet Mignon, Crab Legs, Shrimp Scampi, Scallops and Lobster Tails, surrounded by steamed vegetables.</i>	
ALASKAN KING CRAB LEGS	MARKET PRICE
<i>1 lb. or 2 lbs. Served with our Garlic Butter Sauce.</i>	
LIVE LOBSTER	SEASONAL PRICE
<i>Steamed or Broiled.</i>	
LOBSTER TAILS	MARKET PRICE
<i>Lobster Tails, broiled as you prefer them. Served with Long Grain Rice and Drawn Butter (with garlic if you wish).</i>	
STEAK & SHRIMPS	53
<i>New York Strip Steak with Shrimp Scampi, served with rice.</i>	
SHRIMP SCAMPI	50
<i>Jumbo Shrimp sauteéd in a brown butter and garlic sauce.</i>	
BROILED SCALLOPS	47
<i>Canadian Sea Scallops prepared to maintain their flavourful goodness and enhanced with garlic wine sauce.</i>	
SHRIMP & SCALLOPS	50
<i>Jumbo shrimp and Canadian sea scallops, sauteéd in a garlic wine sauce.</i>	
STEAK & SCALLOPS	50
<i>New York Strip Steak with Canadian Sea Scallops, sauteéd in garlic wine sauce.</i>	
STEAK & LOBSTER	MARKET PRICE
STEAK & ALASKAN KING CRAB	69
<i>New York Strip Steak accompanied by Alaskan king crab legs.</i>	
DOVER SOLE MEUNIERE OR ALMONDINE	42
<i>Tender Sole sauteéd until golden brown, drizzled with lemon butter sauce or covered with toasted almonds.</i>	
BROILED ATLANTIC FILET OF SALMON	32
<i>Drizzled with Meuniere sauce.</i>	
FRESH FISH CATCH OF THE DAY	MARKET PRICE
<i>Ask Your Server for Today's Catch</i>	

For A Lighter Appetite

SINGLE LOBSTER TAIL	MARKET PRICE
ROAST PRIME RIB OF BEEF AU JUS	32
PETIT FILET MIGNON	32
BARBECUED BACK RIBS	29
PROVIMI VEAL RIB CHOP	28