



Appetizers

FRESH JUMBO SHRIMP COCKTAIL	36
SHRIMP TEMPURA	44
<i>Three jumbo shrimp in a crisp tempura batter served with garlic dill sauce</i>	
FLASH FRIED CALAMARI	26
ESCARGOTS	18
CHILLED SMOKED SALMON	22
<i>Thinly sliced and garnished with red onion and capers</i>	
MEDITERRANEAN STYLE MUSSELS	26
<i>Ocean mussels in a fresh tomato, garlic, white wine sauce</i>	
BARBECUED PORK RIB STARTER	30
OYSTERS ON THE HALF SHELL	28
OYSTERS ROCKEFELLER	32
<i>Fresh oysters topped with spinach, bacon and hollandaise sauce</i>	
BACON WRAPPED SCALLOPS	42
<i>4 large Canadian sea scallops broiled and wrapped in bacon</i>	
CASPIAN SEA CAVIAR	MARKET PRICE
LOBSTER BISQUE SOUP	14
<i>With brandy</i>	
FRENCH ONION SOUP	14

Salads

MIXED GREENS SALAD	10
<i>Choice of dressing</i>	
ICEBERG WEDGE SALAD	20
<i>Bleu cheese dressing, in house bacon bites, tomato</i>	
TRADITIONAL CAESAR SALAD	20
VILLAGE-STYLE GREEK SALAD	20
<i>Tomatoes, red onions, cucumbers, creamy feta and kalamata olives</i>	
BUFFALO MOZZARELLA SALAD	20
<i>Stacked vine ripe tomatoes and buffalo mozzarella, drizzled with aged balsamic vinegar and extra virgin olive oil</i>	



Steaks

Our Steaks are deliciously Charcoal Broiled

CHATEAUBRIAND FOR TWO	24oz.	145
<i>Filet mignon for two. Served with fresh vegetables and 'sauce bearnaise'</i>		
T-BONE STEAK	26oz.	85
TENDER BONE-IN RIB STEAK	26oz.	85
NEW YORK STRIP STEAK	8oz.	57
	12oz.	70
	16oz.	80
FILET MIGNON	6 oz.	55
<i>Wrapped in bacon</i>	8 oz.	70
	12oz.	80
TOURNEDOS ROSSINI		80
<i>Petite filet mignons, topped with truffled goose paté, drizzled with our signature wine sauce</i>		
THE PEPPERCORN STEAK	12oz.	72
<i>Cracked peppercorns on New York strip steak, deliciously sharp and served with wine sauce</i>		
TENDER RIB EYE STEAK	16oz.	80
ROAST PRIME RIB OF BEEF AU JUS	LA CASTILE CUT	75
<i>Hand carved and slow roasted to perfection</i>	12.oz	58
CHARBROILED LAMB CHOPS		75
VEAL PICCATA		48
<i>Veal medallions in a white wine, lemon, caper sauce</i>		
BARBECUED PORK BACK RIBS	Full Order	55
<i>Baby back ribs served with our signature barbecue sauce</i>	Light Order	45
LA CASTILE BOLOGNESE		42
<i>Our take on a classic beef ragù</i>		

Accompaniments

SAUTÉED MUSHROOMS
FRESH ASPARAGUS SPEARS HOLLANDAISE
FRENCH FRIED ONION RINGS
STEAMED SPINACH WITH OLIVE OIL
Seasonally Priced

SAUCE HOLLANDAISE 4
SIGNATURE WINE SAUCE 4
BLUE CHEESE TOPPING 12



Land and Sea

LA CASTILE'S PLATTER FOR TWO MARKET PRICE

A combination of filet mignon wrapped in bacon, crab legs, shrimp scampi, scallops and lobster tails, surrounded by steamed vegetables

STEAK & SHRIMP 85

New York strip steak and jumbo shrimp sautéed in a garlic, white wine and butter reduction

STEAK & SCALLOPS 85

New York strip steak with large sea scallops, sautéed in a garlic, white wine sauce and butter reduction

STEAK & LOBSTER MARKET PRICE

STEAK NEPTUNE 62

Filet mignon, layered with crab meat & asparagus hollandaise

CHICKEN NEPTUNE 55

Chicken Breast topped with crab meat & asparagus hollandaise

Seafood

All seafood entrées are served with rice

SEAFOOD PLATTER FOR TWO MARKET PRICE

A combination of crab legs, shrimp scampi, scallops and lobster tails, surrounded by steamed vegetables

ALASKAN KING CRAB LEGS	1/2 POUND	MARKET PRICE
<i>Served with warm drawn butter</i>	1 POUND	
	1 1/2 POUND	

LOBSTER TAILS	DOUBLE	MARKET PRICE
<i>Lobster tails served with warm drawn butter</i>	SINGLE	MARKET PRICE

PAN SEARED SEA SCALLOPS 85

Large sea scallops sautéed in a garlic, white wine and butter reduction

SHRIMP SCAMPI 80

Jumbo shrimp sautéed in a garlic, white wine and butter reduction

SHRIMP & SCALLOPS 85

Jumbo shrimp and large sea scallops sautéed in a garlic, white wine and butter reduction

DOVER SOLE MEUNIERE OR ALMONDINE MARKET PRICE

Broiled whole dover sole, meuniere or with toasted almonds

BROILED ATLANTIC FILLET OF SALMON 48

Drizzled with meuniere sauce

FRESH FISH CATCH OF THE DAY MARKET PRICE

Ask your server for today's catch