

Dinner Menu

All Entrées are served with garlic bread, seasonal vegetables and your choice of rice, french fries, or baked potato.

Appetizers

FRESH JUMBO SHRIMP COCKTAIL	MARKET PRICE
SHRIMP TEMPURA <i>Three jumbo shrimp in a crisp tempura batter served with garlic dill sauce</i>	40
FLASH FRIED CALAMARI	24
ESCARGOT	16
SMOKED SALMON <i>Thinly sliced and garnished with red onion and capers</i>	19
MEDITERRANEAN STYLE MUSSELS <i>Ocean mussels in a fresh tomato, garlic, white wine sauce</i>	24
BARBECUED PORK RIB STARTER	25
OYSTERS ON THE HALF SHELL	25
OYSTERS ROCKEFELLER <i>Fresh oysters topped with spinach, bacon and hollandaise sauce</i>	27
LA CASTILE COMBO <i>2 bacon wrapped scallops, 1 oyster rockefeller, 1 jumbo shrimp</i>	36
BACON WRAPPED SCALLOPS <i>4 large Canadian sea scallops broiled and wrapped in bacon</i>	42
CASPIAN SEA CAVIAR	MARKET PRICE
LOBSTER BISQUE SOUP <i>With brandy</i>	10
FRENCH ONION SOUP	10

Salads

MIXED GREENS SALAD <i>Choice of dressing</i>	8
ICEBERG WEDGE SALAD <i>Bleu cheese dressing, in house bacon bites, tomato</i>	16
TRADITIONAL CAESAR SALAD	16
VILLAGE-STYLE GREEK SALAD <i>Tomatoes, red onions, cucumbers, creamy feta and kalamata olives</i>	16
BUFFALO MOZZARELLA SALAD <i>Stacked vine ripe tomatoes and buffalo mozzarella, drizzled with aged balsamic vinegar and extra virgin olive oil</i>	16

Land and Sea

LA CASTILE'S PLATTER FOR TWO <i>A combination of filet mignon, crab legs, shrimp scampi, scallops and lobster tails, surrounded by steamed vegetables</i>	MARKET PRICE
STEAK & SHRIMPS <i>New York strip steak and shrimp scampi, served with rice</i>	73
STEAK & SCALLOPS <i>New York strip steak with large sea scallops, sautéed in a white wine sauce</i>	MARKET PRICE
STEAK & LOBSTER	MARKET PRICE
STEAK NEPTUNE <i>Filet mignon, layered with crab meat & asparagus hollandaise</i>	55
CHICKEN NEPTUNE <i>Breast of chicken, layered with crab meat & asparagus hollandaise</i>	42

Steaks

Our Steaks are deliciously Charcoal Broiled

CHATEAUBRIAND FOR TWO	24oz.	114
Filet mignon for two. Served with fresh vegetables and 'sauce bearnaise'		
T-BONE STEAK	26oz.	72
TENDER BONE-IN RIB STEAK	26oz.	72
NEW YORK STRIP STEAK	8oz.	45
	12oz.	55
	16oz.	67
FILET MIGNON	6oz.	47
Wrapped in bacon	8oz.	53
	12oz.	65
TOURNEDOS ROSSINI		68
Petite filet mignons, topped with truffled goose pat�, drizzled with our signature wine sauce		
THE PEPPERCORN STEAK	12oz.	58
Cracked peppercorns on New York strip steak, deliciously sharp and served with wine sauce		
TENDER RIB EYE STEAK	16oz.	58
ROAST PRIME RIB OF BEEF AU JUS	LA CASTILE CUT	67
Hand carved and slow roasted to perfection	12oz.	55
CHARBROILED LAMB CHOPS		62
VEAL PICCATA		40
Veal medallions in a white wine, lemon, caper sauce		
BARBECUED PORK BACK RIBS	Full Order	46
Baby back ribs served with our signature barbecue sauce	Light Order	38

Seafood

All seafood entr es are served with rice

SEAFOOD PLATTER FOR TWO		MARKET PRICE
A combination of crab legs, shrimp scampi, scallops & lobster tails, surrounded by steamed vegetables		
ALASKAN KING CRAB LEGS		MARKET PRICE
1� lbs. served with warm drawn butter		
LOBSTER TAILS	DOUBLE	MARKET PRICE
Lobster tails served with warm drawn butter	SINGLE	MARKET PRICE
PAN SEARED SEA SCALLOPS		84
White wine, garlic butter sauce		
SHRIMP & SCALLOPS		80
Saut�ed in a garlic wine reduction		
SHRIMP SCAMPI		70
Jumbo shrimp saut�ed in a garlic butter reduction		
DOVER SOLE MEUNIERE OR ALMONDINE		MARKET PRICE
Broiled whole dover sole, meuniere or with toasted almonds		
BROILED ATLANTIC FILLET OF SALMON		43
Drizzled with meuniere sauce		
FRESH FISH CATCH OF THE DAY		MARKET PRICE
Ask your server for today's catch		
COZZE LINGUINE		40
Ocean mussels over pasta, with our creamy alfredo sauce		

Accompaniments

SAUT�ED MUSHROOMS	SAUCE HOLLANDAISE	4
FRESH ASPARAGUS SPEARS	SIGNATURE WINE SAUCE	4
FRENCH FRIED ONION RINGS	BLUE CHEESE TOPPING	8
STEAMED SPINACH WITH OLIVE OIL		
Seasonally Priced		