



## Appetizers

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|                                                                                              |              |
|----------------------------------------------------------------------------------------------|--------------|
| 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                                                                          | 34           |
| <i>Fresh oysters topped with spinach, bacon and our signature terragon 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

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|                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------|----|
| 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.          | 148 |
| <i>Filet mignon for two. Served with fresh vegetables and our signature terragon hollandaise sauce</i> |                |     |
| T-BONE STEAK                                                                                           | 26oz.          | 95  |
| TENDER BONE-IN RIB STEAK                                                                               | 26oz.          | 95  |
| NEW YORK STRIP STEAK                                                                                   | 8oz.           | 58  |
|                                                                                                        | 12oz.          | 70  |
|                                                                                                        | 16oz.          | 80  |
| FILET MIGNON                                                                                           | 6 oz.          | 58  |
| <i>Wrapped in bacon</i>                                                                                | 8 oz.          | 70  |
|                                                                                                        | 12oz.          | 80  |
| TOURNEDOS ROSSINI                                                                                      |                | 80  |
| <i>8oz. filet mignon, topped with truffled goose paté, drizzled with our signature wine sauce</i>      |                |     |
| THE PEPPERCORN STEAK                                                                                   | 12oz.          | 75  |
| <i>Cracked peppercorns on New York strip steak, deliciously sharp and served with wine sauce</i>       |                |     |
| TENDER RIB EYE STEAK                                                                                   | 16oz.          | 85  |
| 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                  | 12 |
| FRESH ASPARAGUS SPEARS HOLLANDAISE | 15 |
| FRENCH FRIED ONION RINGS           | 12 |
| STEAMED SPINACH WITH OLIVE OIL     | 12 |

|                                      |    |
|--------------------------------------|----|
| SIGNATURE TERRAGON HOLLANDAISE SAUCE | 4  |
| LA CASTILE 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*