



Appetizers

FRESH JUMBO SHRIMP COCKTAIL	36
SHRIMP TEMPURA <i>Three jumbo shrimp in a crisp tempura batter served with garlic dill sauce</i>	44
FLASH FRIED CALAMARI	26
ESCARGOTS	18
CHILLED SMOKED SALMON <i>Thinly sliced and garnished with red onion and capers</i>	22
MEDITERRANEAN STYLE MUSSELS <i>Ocean mussels in a fresh tomato, garlic, white wine sauce</i>	26
BARBECUED PORK RIB STARTER	30
OYSTERS ON THE HALF SHELL	28
OYSTERS ROCKEFELLER <i>Fresh oysters topped with spinach, bacon and hollandaise sauce</i>	32
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>	14
FRENCH ONION SOUP	14

Salads

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



Steaks

Our Steaks are deliciously Charcoal Broiled

CHATEAUBRIAND FOR TWO 24oz.	136
<i>Filet mignon for two. Served with fresh vegetables and 'sauce bearnaise'</i>	
T-BONE STEAK 26oz.	80
TENDER BONE-IN RIB STEAK 26oz.	80
NEW YORK STRIP STEAK 8oz.	53
	12oz. 63
	16oz. 73
FILET MIGNON 6 oz.	53
<i>Wrapped in bacon</i> 8 oz.	63
	12oz. 73
TOURNEDOS ROSSINI	75
<i>Petite filet mignons, topped with truffled goose paté, drizzled with our signature wine sauce</i>	
THE PEPPERCORN STEAK 12oz.	65
<i>Cracked peppercorns on New York strip steak, deliciously sharp and served with wine sauce</i>	
TENDER RIB EYE STEAK 16oz.	73
ROAST PRIME RIB OF BEEF AU JUS LA CASTILE CUT	69
<i>Hand carved and slow roasted to perfection</i> 12.oz	56
CHARBROILED LAMB CHOPS	72
VEAL PICCATA	42
<i>Veal medallions in a white wine, lemon, caper sauce</i>	
BARBECUED PORK BACK RIBS Full Order	48
<i>Baby back ribs served with our signature barbecue sauce</i> Light Order	40

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 CASTILLE'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 59
Filet mignon, layered with crab meat & asparagus hollandaise

CHICKEN NEPTUNE 49
Breast of chicken, layered 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 MARKET PRICE
1½ 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 85
Large sea scallops sautéed in a garlic, white wine and butter reduction

SHRIMP SCAMPI 75
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

COZZE LINGUINE 40
Ocean mussels over pasta, with our creamy alfredo sauce

FRESH FISH CATCH OF THE DAY MARKET PRICE
Ask your server for today's catch

WHOLE ATLANTIC LIVE LOBSTER MARKET PRICE
Broiled or Steamed