

# Luncheon Features

## Chefs Feature

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MARKET PRICE

## Entrée Salads

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<b>CALAMARI SALAD</b>	25
<i>Golden fried calamari, served over mixed greens, tossed with balsamic vinaigrette</i>	
<b>SIRLOIN STEAK SALAD</b>	27
<i>Mixed greens, topped with grilled sirloin and sautéed onions. Drizzled with your choice of dressing</i>	
<b>GRILLED CHICKEN CAESAR SALAD</b>	27
<b>GRILLED CHICKEN VILLAGE GREEK SALAD</b>	27
<b>MEDITERRANEAN SEAFOOD SALAD</b>	36
<i>Shrimp and crab dressed with balsamic vinegar and extra virgin olive oil</i>	

## Luncheon Sandwiches

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*Served with French Fried Potatoes*

<b>THE LA CASTILE BURGER</b>	20
<i>Prime beef, sliced tomato, aged cheddar, on a toasted kaiser</i>	
<b>NEW YORK STEAK SANDWICH</b>	25
<b>ROAST PRIME RIB SANDWICH</b>	25
<b>CLASSIC CHICKEN CLUB SANDWICH</b>	20

## Steaks

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*All Steak and Seafood entrees served with french bread, soup of the day, or mixed green salad and your choice of rice, french fried or baked potato*

<b>JUNIOR NEW YORK STRIP STEAK</b>	45
<b>PETITE FILET MIGNON</b>	45
<i>Wrapped in Bacon</i>	
<b>ROAST PRIME RIB OF BEEF AU JUS</b>	46
<b>PEPPERCORN STEAK</b>	45
<b>CHOPPED SIRLOIN STEAK</b>	25
<i>Served with fried onions &amp; wine sauce</i>	
<b>BARBECUED PORK BABY BACK RIBS</b>	
<i>Light Order</i>	36
<b>VEAL PICCATA</b>	35
<i>Veal medallions in a white wine, lemon, caper sauce</i>	

## Seafood

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<b>CATCH OF THE DAY</b>	MARKET PRICE
<b>FRIED SHRIMP &amp; SCALLOPS</b>	27
<b>BROILED ATLANTIC FILLET OF SALMON</b>	35
<b>SEAFOOD SAMPLER</b>	32
<i>Combination of breaded scallops, fried shrimps, 1 oysters rockefeller and the fish of the day</i>	
<b>LA CASTILE HALIBUT FISH &amp; CHIPS</b>	28