



DINNER

CASTLE TEASERS

Cajun Chicken Bacon Ranch Dip

creamy cheddar cheese dip with cajun chicken, bacon, green peppers, and onion served with fried naan chips 11.95

Loaded Steak Fries

wedged potatoes, fried, and topped with beer cheese, crumbled bacon, and sour cream 8.95

Shrimp Cocktail

5 Lg chilled gulf shrimp served with fresh lime cocktail sauce 14.95

Bavarian Pretzels

three hot pretzel logs with house made Yuengling beer cheese 8.95

Fried Cheese

breaded fried provolone cheese served with pomodoro sauce 9.95

Chicken Wings

crispy chicken wings w/ celery sticks & ranch or bleu cheese
Sauces: Mild/Hot/BBQ/Dry Ranch/Garlic Parm
6/10.95 12/19.95

Crispy Brussel Sprouts

Fresh brussel sprouts, fried crispy, then tossed with parmesan cheese and drizzled with a balsamic glaze 9.95

FROM THE KETTLE

French Onion Soup Crock

6.95

Soup du jour

cup 3.25 / bowl 4.50

OVEN BAKED FLATBREADS

Bruschetta 12.95

Buffalo Chicken 12.95

Creamy Artichoke & Spinach 12.95

(Great Sharables)

FROM THE GARDEN

House Pub Salad

arcadia greens,
cucumber, tomato
red onion, croutons
7.95

Spring Salad

mixed greens, strawberries, almonds,
mandarin oranges, red onion, cucumber & dry
bleu cheese tossed in a strawberry-white
balsamic vinaigrette 12.95

Royal Caesar

romaine, parmesan &
croutons, tossed in a
creamy caesar dressing
9.95

Add to any above salad: Grilled Chicken 7.95 / Shrimp 9.95 / Salmon 10.95 / Steak 11.95

Pecan Chicken Salad

pecan crusted chicken breast over arcadia greens with mandarin oranges, cucumber, crumbled bleu cheese, sundried cranberries, candied pecans & raspberry vinaigrette 16.95

King's Salad

mixed greens, tomato, cucumber, green pepper, red onion, egg, cheddar, mozzarella & fries
Salad Only 11.95 / Chicken 15.95 / Steak 16.95

Dressings: House made Ranch, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Honey Mustard, French, 1000 Island, Mango Sweet n' Sour

consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses

FROM THE STOCKYARD

served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95

Tuscan Chicken

pan seared chicken breast, with a artichoke, spinach & roasted red pepper lemon cream sauce

22.95

served with choice of one side

Macadamia Nut Chicken

toasted macadamia nut encrusted chicken breast pan fried & topped with a sweet Frangelico cream

23.95

served with choice of one side

Chicken Bruschetta

grilled chicken breast topped w/ bruschetta, buffalo mozzarella, & balsamic glaze

21.95

served with choice of one side

Pistachio Pork

pan seared pistachio encrusted pork tenderloin nestled on smashed redskin potatoes with a wild mushroom & apple demiglaze

23.95

Peasants Pot Roast

slow cooked top round with celery & carrots over smashed redskins topped with fried potato straws

20.95

Hanger Steak

8oz seasoned & grilled Hanger steak topped with chimichurri (Cilantro Pesto)

28.95

served with choice of one side

Sirloin Steak

10 oz. 40 days aged, USDA Prime grilled strip cut sirloin steak

35.95

add mushrooms or onions 1.50 each

served with choice of one side

Boursin Filet

grilled 8oz filet mignon, topped with boursin cheese, caramelized onions, with a light balsamic drizzle

49.95

served with choice of one side

PRIME RIB

Friday & Saturday Only - Available after 4PM Queens 10oz 34.95 Kings 16oz 47.95

served with au jus, cup of soup or house salad and choice of one side

FROM THE MOAT

served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95

Herb Cod

baked Cod fillet encrusted with parmesan & herbs served with sautéed spinach & roasted red pepper lemon cream sauce

24.95

served with choice of one side

Thai Mahi

grilled Mahi Mahi filet, basted with a sweet Thai chili sauce, with asparagus, served over Jasmine Rice

25.95

Mango Salmon

grilled Norwegian salmon filet, w/a pineapple, red onion, tomato, green pepper salsa, & mango puree, over Jasmine Rice

28.95

Crab Cakes

two house made crab cakes, pan seared, then drizzled with honey dijon aioli

32.95

served with choice of one side

Stuffed Shrimp

5 large crab stuffed shrimp nestled on a bed of polenta, with a scampi chardonnay sauce

\$29.95

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CAULDRON CLASSICS

served with a house salad or cup of soup ~ substitute caesar salad or french onion crock for an additional 4.95

Pasta Alfredo

linguine tossed in creamy alfredo sauce with spinach & mushrooms
15.95

(make it cajun \$1)

Penne Ala Vodka

penne pasta tossed in a parmesan vodka cream sauce with a hint of fried onions
15.95

Chicken Parmesan

herb breaded & fried chicken breast, with house pomodoro & melted mozzarella over linguine
23.95

Cajun Tortellini

cheese tortellini tossed in a cajun gorgonzola cream sauce
16.95

Add to any pasta: Chicken 7.95 / Shrimp 9.95 / Salmon 10.95 / Steak 11.95

HAMLET'S HANDHELDS

served with Coleslaw, Broccoli salad, or Steak fries & a pickle spear

Castle Steak n' Cheese

shaved Prime Rib, grilled with bell peppers & onions, with creamy beer cheese on a fresh hoagie roll
15.95

Jumbo Fish Sandwich

hand breaded flaky white cod fillet, fried to a golden brown served on a Mancini Kaiser
13.95 / Add Cheese: 1.00

Royal Reuben

slow cooked corn beef, sauerkraut, swiss cheese, & 1000 island, on grilled marble rye bread
14.95

Turkey Reuben 13.95

Castle Burger

1/2 Lb. grilled Angus burger, lettuce & tomato on a Mancini bun
13.95

Add Cheese: Amer. | Swiss | Prov. | Cheddar 1.00 each
Add bacon, sautéed mush. or onions 1.50 each

Turkey Pretzel

sliced turkey, bacon, roasted red peppers, cheddar & Dijonaise on bavarian pretzel bread
13.95

Chicken Club

grilled tender chicken breast, smoked bacon, Swiss cheese, lettuce & tomato /Mancini bun
13.95

SIDES

Smashed Red Skins
Steak Fries / Baked Potato
Chef's Vegetable
Apple Sauce

a la carte sides 3.95 each

DRINKING WELL

Pepsi | Diet Pepsi | Sierra Mist
Mountain Dew | Lemonade
Iced Tea | Hot Tea | Coffee
3.50 *free refills*
IBC Root Beer 3.00 each

BAKERY

Cheesecake/Strawberries 8.95
Creme Brulee 9.95
Chocolate Peanutbutter Pie 8.95
Apple Cobblestone Ala Mode 7.95
Dragon Tracks Ice Cream 4.95

~ There will be a 3% fee added for credit card transactions ~