



## Appetizers

### House-Made Hummus \$12

*Served with Organic Vegetables & Flatbread*

### Truffle Parmesan Chips \$11

*House-Made Chips, Truffle Aioli, Parmesan Regiano, Fresh Herbs*

### Chips & Salsa \$11

*Roasted Molcajete & Avocado Salsa  
Warm Tortilla Chips*

### Hot Artichoke Dip \$11

*Toasted Rustic Demi Baguette*

### Fruit & Cheese Board \$15

*Selection of Fine Cheese, House Made Cracker, Sourdough, Assorted Fresh Fruit*

### Shaved Prosciutto & Melon \$12 °

*Shaved Prosciutto, Seasonal Melon Spears, Shaved Parmesan, Chilled Asparagus, Citrus Vinaigrette*

### Grilled Sausage Platter \$15

*Please Ask Your Server For  
Our Daily Sausage Assortment!  
Served with Warm Caraway Kraut, Spicy Brown Mustard, Horseradish Mustard Sauce, Honey Dijon*

### Boneless Chicken Wings \$13

*Choice of Honey BBQ, Buffalo or Teriyaki. Ranch, Celery & Carrots*

### Soup of the Day \$7 Cup | \$9 Bowl

*Served with a Crostini*

## Salads °

### House Salad \$11

*Locally Grown Mixed Baby Greens, Organic Cucumber, Cherry Tomato, Shaved Heirloom Carrot, Red Onion, Croutons with Choice of Basil Vinaigrette or Ranch*

### Traditional Wedge Salad \$12

*Organic Wedge of Iceberg, Aged Shaft's Blue Cheese Crumbles, Chopped Applewood Smoked Bacon, Cherry Tomato, Shaved Red Onion, Blue Cheese Dressing*

### Chicken Caesar Salad \$13

*Grilled Chicken Breast, Organic Hearts of Romaine, Locally Grown Mixed Baby Greens, Shaved Parmesan, Croutons, Cherry Tomato, Caesar Dressing*

### Castle Cobb Salad \$14

*Organic Hearts of Romaine, Locally Grown Mixed Baby Greens, Organic Cucumber, Cherry Tomato, Sliced Chicken, Smoked Bacon, Blue Cheese Crumbles, Sunflower Seeds, Basil Vinaigrette*

### Burrata Caprese Salad \$14

*Arugula, Fresh Burrata Cheese, Heirloom Tomato, Torn Basil, Balsamic Reduction*

Add Chicken Breast \$6

Add Grilled Salmon \$9

° These items can be made Gluten Free.

## Flatbreads °

### BBQ Chicken \$14

*Chicken Breast, Green Onions, Shredded Cheddar, Honey BBQ Sauce*

### Apple & Brie \$14

*Fig Glaze, Granny Smith Apples, Triple Cream Brie, Arugula*

### Chipotle Steak \$14

*Chipotle Marinated Steak, Red Onion, Spicy Tomato Sauce, Jack Cheese*

### Cheese \$12

*Mozzarella and Parmesan*

### Pepperoni \$12

## Burgers & Sandwiches °

*All Burgers & Sandwiches Come With Your Choice of Steak Fries, Sweet Potato Fries, or Side Salad*

### Jester's Chicken Sandwich \$16

*Herb Marinated Free-Range Natural Chicken Breast, Fresh Mozzarella, Roma Tomato, Baby Spinach, Lemon Vinaigrette, Sun Dried Tomato Aioli, Brioche Bun*

### The House Burger \$17

*8-Ounce Corn Fed Hand-Pressed Patty, Tillamook Cheddar, Organic Leaf Lettuce, Organic Tomato, Sliced Red Onion, Griddled Brioche Bun*

### Castle Burger \$18

*8-Ounce Corn Fed Hand-Pressed Patty, Bacon Jam, Caramelized Onions, Horseradish Cheddar, Organic Leaf Lettuce, Organic Tomato, Sliced Red Onion, Griddled Brioche Bun*

### Veggie Burger \$16

*Veggie Patty, Organic Green Leaf Lettuce, Organic Tomato, Sun Dried Tomato Aioli, Choice of Lettuce Wrap or Brioche Bun*

### BLT \$13

*Applewood Smoked Bacon, Organic Green Leaf Lettuce, Beefsteak Tomato, Pesto Aioli, Toasted Wheat Bread*

### The Triple Turkey Club \$15

*All-Natural Applegate Roasted Turkey Breast, Applewood Smoked Bacon, Organic Green Leaf Lettuce, Beefsteak Tomato, Pesto Aioli, Three Slices of Toasted Wheat Bread*

Add Avocado \$2

Add Bacon \$2

° These items can be made Gluten Free.

# Surf

Available from 5pm to 9pm

## Grilled Salmon \$28 °

*Quinoa Pilaf, Roasted Broccolini, Charred Lemon*

## Baked Fish & Chips \$26 °

*Corn Flake Crusted Alaskan Halibut, Roasted Broccolini, French Fries, Horseradish Tartar Sauce*

## Local Striped Bass \$29 °

*Roasted Broccolini, Butternut Squash Noodles, Sage Butter*

# Pasta

Available from 5pm to 9pm

## Castle Primavera \$20 °

*Kale, Arugula, Cremini Mushrooms, Baby Tomato, Broccoli, Roasted Tomato Sauce, Zucchini & Butternut Squash Noodles*

## Shrimp Scampi Fettuccini \$23

*Sun Dried Tomatoes, Wild Arugula, Lemon Cream Sauce, Fettuccini*

## Chicken Pesto \$23

*Free-Range Natural Chicken, Artichoke Hearts, Broccoli, Cherry Tomato, Rigatoni Pasta, Creamy Pesto Sauce*

# Turf

*Our entire selection hand-cut steaks are aged, California grown Brandt Beef™*

Available from 5pm to 9pm

## Grilled Ribeye \$27 °

*12-Ounce Ribeye, Garlic Butter, Cheddar Mashed Potatoes, Herb-Roasted Market Vegetables*

## New York Steak \$29 °

*12-Ounce Strip Steak, Garlic Herb Butter, Cheddar Mashed Potatoes, Herb-Roasted Market Vegetables*

## Filet Mignon \$37 °

*9-Ounce Filet, Garlic Herb Butter, Truffle Fingerlings, Market Vegetables*

## Pan Roasted Chicken \$23 °

*10-Ounce Free-Range Skin-On Chicken Breast, Herb Pan Jus, Butternut Squash Noodles, Market Vegetables*

° These items can be made Gluten Free.

# Children's Menu.... \$10

*For our friends 12 & under!*

## Entrees

### Mac & Cheese

Served with Fruit & French Fries

### Cheese Pizza

Served with Fruit & French Fries

### Pepperoni Pizza

Served with Fruit & French Fries

### Chicken Tenders

Served with Fruit & French Fries

### The Apprentice

*All-Natural Brandt Beef Burger With American Cheese*

Served with Fruit & French Fries

### Grilled Chicken Breast

Served with Steamed Broccoli & Brown Rice

### Grilled Salmon

Served with Steamed Broccoli & Brown Rice

### Grilled Steak

Served with Steamed Broccoli & Brown Rice

## Beverages

Fountain Drink

Low Fat Milk

Chocolate Milk

Apple Juice

Orange Juice