
CASTLE FALLS

est. 1945

Welcome to the Castle. Dining with us is a leisurely journey, so please allow approximately two hours to fully embrace the culinary delights personally prepared for you tonight. Your evening features a five-course experience. Please select your entrée from the choices below. The Chef has curated the remaining four courses: appetizer, soup, salad, and dessert.

Dietary Accommodations: *If you have any food allergies or dietary restrictions, please inform your server when ordering so we may accommodate you.*



Entrées

The Filet, *our signature 8-oz filet of beef tenderloin served with fresh asparagus and Yukon Gold mashed potatoes or Yukon Gold loaded mashed potatoes*

The Ribeye *house cut 14 oz beef ribeye fresh vegetable blend and fontina mac and cheese*

Bacon and Blue Sirloin *8oz baseball cut sirloin topped with bacon and blue cheese, then drizzled with balsamic glaze, served with fresh asparagus and Yukon Gold mashed potatoes or Yukon Gold loaded mashed potatoes*

Grilled Salmon *on a bed of basmati rice with sweet corn succotash, and topped with teriyaki miso glaze*

Lobster Mac & Cheese *Radiatore pasta with a fontina, gruyere, and gouda cheese lobster sauce, and served with grilled shrimp and fried calamari*

Center Cut Pork Sirloin, *pan-seared and topped with sauteed spiced apples served with scalloped potatoes and honey-glazed carrots*

Tuscan Chicken Florentine: *grilled chicken breast on a bed of sauteed spinach and topped with balsamic and herb-marinated tomatoes and a fontina cheese blend, and served with fontina mac and cheese and a fresh vegetable blend*

Vegetable Ratatouille, *a vegan dish with tempura-battered tofu featuring a blend of summer vegetables in a light tomato sauce on a bed of radiatore pasta*

***A gratuity of 20 percent is added to groups of 6 or more
No splitting of entrees for the five-course***

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness