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 topped with Truffle Butter and served with red wine demi, scored zucchini and squash, and herbed risotto*

The Ribeye: house-cut *14 oz Creekstone ribeye with red wine demi, scored zucchini and squash, and 24-hour potato*

The Sirloin*: 8 oz baseball cut sirloin with red wine demi, topped with smoked peppercorn butter, served with grilled zucchini and squash, and herbed mashed potatoes*

Grilled Salmon *with basmati rice, grilled asparagus, and topped with house-made chimichurri sauce*

Lobster Mac & Cheese *pasta with fontina, gruyere, and gouda cheese, lobster sauce*

Pork Sirloin *Cilantro pesto crusted chop with red wine demi, herbed polenta and grilled asparagus*

The Half-Bird & Demi: *Chicken with red wine demi, herbed polenta, and scored zucchini and squash*

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