



## *Appetizers*

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### **STEAMED PRINCE EDWARD ISLAND MUSSELS**

*sautéed with chardonnay, fresh tomatoes,  
garlic, scallions curry fennel butter  
grilled focaccia*

18

### **HOUSE MADE GLUTEN FREE TAMALE BRUSCHETTA**

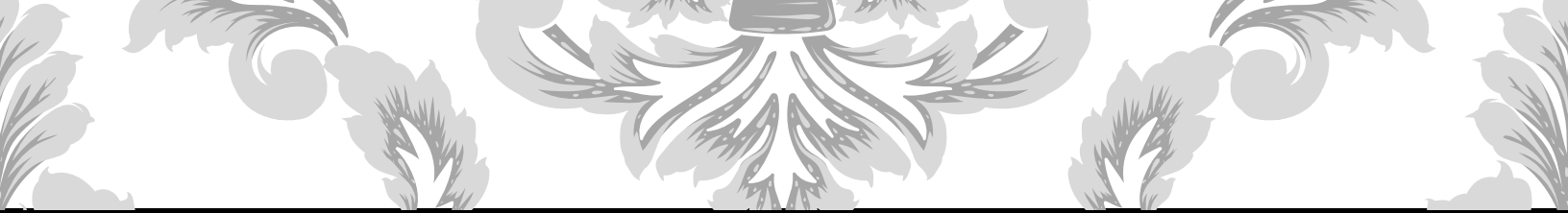
*oven roast tomatoes, spinach, mushrooms,  
fresh mozzarella and basil,  
herb infused olive oil and balsamic glaze*

12

### **GULF SHRIMP COCKTAIL**

*with traditional cocktail sauce and fresh lemon*

17



## Soup / Salad

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### **ROASTED VEGETABLE, TOMATO, CABOT CHEDDAR AND BASIL**

12

### **FRENCH ONION AU GRATIN** *vegetable broth, cabot cheese and herb crouton*

14

### **NEW ENGLAND LOBSTER BISQUE**

15

### **TOSSED LITTLE LEAF FARMS** *roasted beets, pickled onion, goat cheese* *house vinaigrette*

14

### **CASTLE CLASSIC CAESAR** *crispy pancetta, shaved asiago cheese and tomato* *herb croutons*

14

We feature local and handcrafted Vermont products such as; Cabot, Vermont Fresh, Misty Knoll Farms, Vermont Maple Syrup

*20% gratuity will be added to groups of six or more. The State of Vermont health regulation requires us to issue the following statement:  
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*



## Entrée

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### CASTLE BEEF WELLINGTON

*tenderloin of beef with wild mushroom duxelles  
roasted in flaky puff pastry, potato napoleon,  
red wine demi glace*

59

### SLOW ROASTED RACK OF LAMB\*

*with fresh rosemary and mustard rub, potato napoleon  
mint demi glace*

55

### GRILLED FILET MIGNON\*

*choice center cut tenderloin  
Vermont blue cheese and shiitake crust, whipped potato  
roasted shallot red wine demi glace*

55

### GRILLED CENTER CUT PORK CHOP\*

*toasted pine nuts, tomato, julienne peppers & fresh herbs  
parmesan artichoke gnocchi*

37

### THE CASTLE TRIO\*

*grilled lobster tail, jumbo shrimp and petite strip steak  
tomato leek fondue, beurre blanc*

59

### MISTY KNOLL LEMON CHICKEN BREAST

*Vermont farm raised roasted statler chicken  
lemon zest and fresh herbs, natural jus and vegetable risotto*

35

### CIDER GLAZED CEDAR PLANK FAROE ISLAND SALMON FILET\*

*lobster risotto, sautéed spinach & kale  
roasted red pepper coulis*

38

### CHEF'S VEGETARIAN BOWL

*kale, white beans, snow peas, mushrooms,  
brussels sprouts, vegetable curry sauce,  
rice noodles on the side*

31

## Dessert

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### A SELECTION OF FRESHLY MADE DESSERTS

11

\*All Items cooked to order