



Appetizers

STEAMED PRINCE EDWARD ISLAND MUSSELS

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

18

HOUSE MADE GLUTEN FREE TAMALE BRUSCHETTA

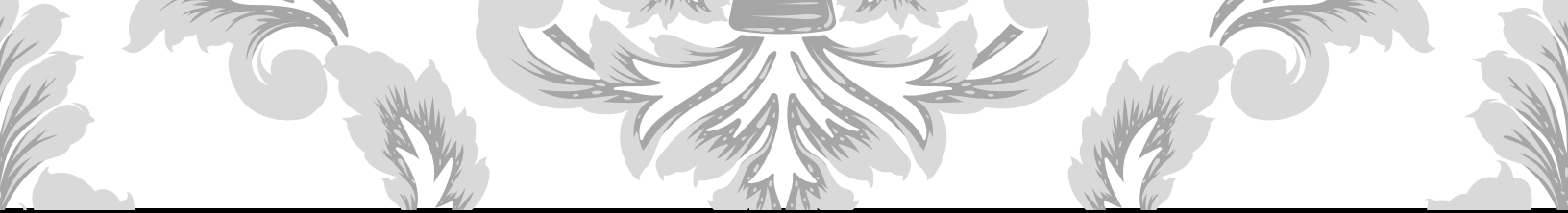
*oven roast tomatoes, spinach, mushrooms,
fresh mozzarella and basil,
herb infused olive oil and balsamic glaze*

12

GULF SHRIMP COCKTAIL

with traditional cocktail sauce and fresh lemon

17



Soup / Salad

**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

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

A SELECTION OF FRESHLY MADE DESSERTS

11

*All Items cooked to order