



## *Appetizers*

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

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

*18% 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.*



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## Entree

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### **SLOW ROASTED, DOUBLE LAMB CHOP**

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

47

### **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*

48

### **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*

37

### **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**