

# CARRIAGE HOUSE COURSES

**Gate House Flatbread** – Ask what the chef is preparing today. \$13

**New England Lobster Roll** – Fresh claw and knuckle meat on a grilled brioche roll, bib lettuce & a side of warm citrus butter. \$22\* (G)

**Creamy Shrimp Scampi** – (4) large shrimp sautéed in a garlic white wine sauce with fresh tomatoes all tossed and finished with a touch of cream over linguine. \$20\*

**Portobello Caprese** – A layered portobello, tomato and basil stacked with fresh mozzarella and a drizzle of balsamic reduction. Served with a Castle side salad. \$15 (V)

**Tom Foolery** – Oven roasted turkey, warm brie cheese, cranberry aioli and applewood bacon on grilled sourdough bread. \$13 (G)

**Classic Chicken Ceasar Wrap** – Crisp romaine, creamy Ceasar, grilled chicken, multi-grain croutons and asiago cheese prepared in a wheat wrap. \$13\*

**Winni Burger** – Pineland farms Grass-fed burger, choice of American, Swiss or Cheddar cheese served with lettuce & tomato on a toasted Brioche roll. \$13 (G) Add 2 slices of bacon \$1.50

**The Black Cat Island** – Thinly sliced warm black pastrami, Thousand Island and Swiss cheese in a wheat wrap. \$13

**Lobster Casserole** – with a buttery crumb topping baked to perfection. Served with a Castle side salad. \$22

## ADDITIONAL SIDES:

Beer Battered Onion Rings \$6 | Sweet Potato Fries \$6 | French Fries \$6 | Castle Super Slaw \$5

(G) – Many of our items can be adjusted to be made GLUTEN FREE; please ask your server.

(V) – Vegetarian option.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# SOUPS & SALADS

**Classic Clam Chowder** – Bursting with fresh Maine clams. Cup \$7. Bowl \$9.

**Soup Du Jour** – Chef's creation, made with fresh ingredients. Cup \$4. Bowl \$6.

**Castle Cobb Salad** – A blend of mixed greens with diced red beets, blue cheese crumbles, egg, fresh tomatoes, and applewood smoked bacon. \$14 (GV)

**Cesar Salad** – A classic, crisp romaine with creamy Caesar dressing, multi-grain croutons & finished with shaved asiago cheese. \$10 (V)

**Castle Garden Salad** – A blend of mixed greens, strawberries, blueberries, candied pecans and herbed goat cheese. \$12 (V)

**SALAD ADDITIONS** – Salmon \$8 | Lobster \$11 | Chicken \$6

**DRESSING OPTIONS** – Apple, Raspberry, Champagne, Lemon or Balsamic Vinaigrettes, Blue Cheese, Ranch

## STARTERS

**Chicken Lolli Wings\*** - Herb-seasoned, slow roasted, and served with a sweet Thai chili sauce. \$10 (G)

**House Baked Bavarian Pretzel** – (4) served warm with ale Cheddar cheese. \$9 (V)

**Lucknow Scallops** – (4) sea scallops wrapped with bacon, served over savory sweet potato hash, finished with “Mike’s Hot Honey”. \$13

### FOUNTAIN BEVERAGES:

Coke, Diet Coke, Sprite, Ginger Ale, Barq’s Root Beer, Lemonade, Peak Ice Tea (unsweetened, sweet, raspberry, or green sweet tea)



#castlemoments