



Appetizers

FRESH JUMBO SHRIMP COCKTAIL	MARKET PRICE
SHRIMP TEMPURA	35
<i>Three jumbo shrimp in a crisp tempura batter served with garlic dill sauce.</i>	
FLASH FRIED CALAMARI	19
ESCARGOTS 1/2 DOZEN	15
SMOKED SALMON	19
<i>Thinly sliced and garnished with red onion and capers.</i>	
BARBECUED RIB STARTER	21
OYSTERS-BLUEPOINT (IN SEASON)	20
OYSTERS ROCKEFELLER	23
<i>Fresh oysters topped with spinach, bacon and hollandaise sauce.</i>	
CASPIAN SEA CAVIAR	MARKET PRICE
LA CASTILE COMBO	21
<i>(2) bacon wrapped scallops, (1) oyster rockefeller, (1) jumbo shrimp.</i>	
BACON WRAPPED SCALLOPS	MARKET PRICE
<i>4 large Canadian sea scallops broiled and wrapped in bacon.</i>	

Soups

FRENCH ONION SOUP	9
LOBSTER BISQUE WITH BRANDY	9

Salads

ICEBERG WEDGE SALAD	13
<i>Blue cheese dressing, in house bacon bites, tomato.</i>	
TRADITIONAL CAESAR SALAD	14
VILLAGE-STYLE GREEK SALAD	14
<i>Tomatoes, red onions, cucumbers, creamy feta and kalamata olives.</i>	
ARUGULA & GRILLED GOAT CHEESE SALAD	14
<i>With raspberry vinaigrette.</i>	
BUFFALO MOZZARELLA SALAD	14
<i>Stacked vine ripe tomatoes and buffalo mozzarella, drizzled with aged balsamic vinegar and extra virgin olive oil.</i>	



Steaks

Our Steaks are deliciously Charcoal Broiled

CHATEAUBRIAND FOR TWO 24OZ.	99
<i>Filet mignon for two. Served with fresh vegetables and 'sauce bernaise'.</i>	
TOURNEDOS ROSSINI	55
<i>Filet mignons, topped with truffled goose paté and drizzled with our signature wine sauce.</i>	
T-BONE STEAK 26OZ.	55
TENDER BONE-IN RIB STEAK 26OZ.	52
NEW YORK STRIP STEAK 8OZ.	36
12OZ.	45
16OZ.	54
FILET MIGNON 8OZ.	42
Wrapped in bacon 12OZ.	52
THE PEPPERCORN STEAK	46
<i>Cracked peppercorns on new york strip steak, deliciously sharp and served with wine sauce.</i>	
TENDER RIB EYE STEAK 16OZ.	40
STEAK NEPTUNE	42
<i>Filet mignon butterfied topped with crab meat and asparagus hollandaise.</i>	
ROAST PRIME RIB OF BEEF AU JUS	45
<i>La Castile cut - hand carved and slow roasted to perfection.</i>	
BARBECUED PORK BACK RIBS	40
<i>Baby back ribs served with our signature barbecue sauce.</i>	
SINGLE PROVIMI VEAL RIB CHOP	48
CHARBROILED LAMB CHOPS	48
<i>Served with sparkling mint jelly and mushrooms.</i>	
VEAL PARMESAN	32
<i>Veal cutlet, topped with melted mozzarella cheese and our delicious tomato sauce.</i>	
CHICKEN NEPTUNE	32
<i>Breast of chicken, layered with crab meat and asparagus hollandaise.</i>	
PASTA OF THE DAY	23
With charbroiled chicken or shrimp and scallops	34

Accompaniments

SAUTEED MUSHROOMS	
FRESH ASPARAGUS SPEARS HOLLANDAISE	
FRENCH FRIED ONION RINGS	
STEAMED SPINACH WITH OLIVE OIL	
Seasonally Priced	



Seafood

LA CASTILE'S PLATTER FOR TWO	160
<i>A combination of filet mignon, crab legs, shrimp scampi, scallops and lobster tails, surrounded by steamed vegetables.</i>	
ALASKAN KING CRAB LEGS	MARKET PRICE
<i>1½ lbs. served with garlic butter.</i>	
WHOLE ATLANTIC LIVE LOBSTER	SEASONAL PRICE
<i>Steamed or broiled.</i>	
LOBSTER TAILS	MARKET PRICE
<i>Lobster tails served with long grain rice and warm drawn butter.</i>	
STEAK & SHRIMPS	58
<i>New york strip steak and shrimp scampi, served with rice.</i>	
SHRIMP SCAMPI	56
<i>Jumbo shrimp sautéed in a brown butter and garlic reduction.</i>	
SEA SCALLOPS	56
<i>Pan seared large sea scallops, sautéed with white wine and fresh garlic butter.</i>	
SHRIMP & SCALLOPS	56
<i>Jumbo shrimp and large sea scallops, sautéed in a garlic wine reduction.</i>	
STEAK & SCALLOPS	58
<i>New york strip steak with large sea scallops, sautéed in a white wine sauce.</i>	
STEAK & LOBSTER	MARKET PRICE
DOVER SOLE MEUNIERE OR ALMONDINE	46
<i>Broiled whole dover sole, meuniere or with toasted almonds.</i>	
BROILED ATLANTIC FILET OF SALMON	35
<i>Drizzled with meuniere sauce.</i>	
FRESH FISH CATCH OF THE DAY	MARKET PRICE
<i>Ask your server for today's catch.</i>	

For A Lighter Appetite

SINGLE LOBSTER TAIL	MARKET PRICE
ROAST PRIME RIB OF BEEF AU JUS	36
PETITE FILET MIGNON	36
BARBECUED BACK RIBS	34

Luncheons

All luncheon items include: soup of the day or mixed greens salad, french bread, pickles and butter, vegetables and your choice of rice, french fried or baked potato.

Featured Luncheon Entree

Ask your server for today's chef's special

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NEW YORK STRIP STEAK	30
PETITE FILET MIGNON	36
RIB EYE STEAK	30
ROAST PRIME RIB OF BEEF AU JUS	25
PEPPERCORN STEAK	31
CHOPPED SIRLOIN STEAK <i>With peppercorns</i>	20
BARBECUED BABY PORK BACK RIBS	25
CHICKEN NEPTUNE <i>Breast of chicken layered with crab meat, asparagus and hollandaise sauce.</i>	25
CHARBROILED SKINLESS BREAST OF CHICKEN <i>Served with fresh vegetables.</i>	19
VEAL PARMESAN	21
PASTA OF THE DAY <i>With charbroiled chicken or shrimp and scallops.</i>	17 25
LA CASTILE STEAK BURGER <i>8oz. ground prime angus beef burger, sliced tomatoes, aged cheddar cheese on a toasted kaiser.</i>	17

Seafood

CATCH OF THE DAY	MARKET PRICE
DEEP FRIED SHRIMP & SCALLOPS	24
BROILED SALMON	25
FISHERMAN'S PLATE <i>Combination of breaded scallops, fried shrimps, 1 oysters rockefeller and the fish of the day.</i>	24

Entree Salads

CALAMARI SALAD <i>Golden fried calamari, served over mixed greens, tossed with balsamic vinaigrette.</i>	19
SIRLOIN STEAK SALAD <i>Mixed greens salad, topped with grilled sliced sirloin and sauteed onions. Drizzled with your choice of bleu cheese or creamy house dressing.</i>	19
CAESAR SALAD WITH CHARBROILED STRIPS OF CHICKEN	20
SEAFOOD SALAD <i>Jumbo shrimp and chilled crab, tossed with extra virgin olive oil and fresh lemon.</i>	27