



Beginnings

BARNABUS CRISPY BRUSSELS SPROUTS 16.49 | 480 CAL
Brussels Sprouts, Medjool Dates, Maple Bourbon Bacon,
Balsamic Reduction

CALI CALAMARI 21.59 | 640 CAL
Lightly Dredged Calamari Served with Citrus Jalapeno Sauce
& Fresh Cilantro

GARLIC TRUFFLE POMME FRITES 12.75 | 850 CAL
Garlic, Truffle Parm Dust, Horseradish Dijon Aioli

MEATBALLS AL FORNO 22.85 | 900 CAL
Pancetta, Ground Beef, Ground Veal, Ground Pork,
BDN Tomato Sauce, Reggiano & Pecorino, Basil & Parsley,
Served with Grilled Country Garlic Bread

Salads

ADD ON
Grilled Chicken 7.59 | 140 Cal, Steak 11.29 | 410 Cal

CAESAR SALAD 19.35 | 620 CAL
Romaine Hearts, Shaved Parmigiano Reggiano Cheese,
Rustic Rosemary Garlic Croutons, Served with Caesar Dressing

ENCHANTED FORREST ROOTS & GREENS 24.89 | 560 CAL
Roasted Baby Beets, Roasted Carrots, Yellow Pepper Coulis, Whipped Burrata,
Kinder Farms Greens, Edible Flowers, Butterfly Pea Flower,
House Balsamic Vinaigrette

BOSTON BIBB 21.65 | 570 CAL
Butter Lettuce, Red Onion, Pecorino, Honey Glazed Pecans,
Local Baby Heirloom Tomatoes, Served with Lemon Vinaigrette

Kids Meals

(Includes a Beverage) 16.35
Choice of Fries 250 Cal or Fresh Fruit 90 Cal

HAMBURGER 400 CAL | CHEESEBURGER 480 CAL

CHICKEN TENDERS 710 CAL | CREAMY MAC & CHEESE 800 CAL

CHEESE PINSA 380 CAL | PEPPERONI PINSA 650 CAL

Kid Entrees

(Includes a Beverage and Two Sides) 20.59
Choice of Fries 250 Cal, Fresh Fruit 90 Cal, Vegetables 50 Cal,
or Steamed Jasmine Rice 130 Cal

KID'S GRILLED CHICKEN BREAST 130 CAL

KID'S STEAK 410 CAL | KID'S SALMON 360 CAL

POMODORO CAVATAPPI PASTA 580-930 CAL

Sandwiches & Burgers

Choice of Pomme Frites 620 Cal or Side Salad 270 Cal
Vegan Beyond Burger 300 Cal Substitution Available Upon Request

ADD ON
Bourbon Maple Glazed Bacon 4.25 | 310 Cal, Avocado Mash 5.25 | 320 Cal,
Crispy Onions 2.50 | 120 Cal, Extra Patty 11.25 | 580 Cal

GRILLED CHICKEN SANDWICH 23.25 | 920 CAL
Grilled Chicken Breast, Smoked Mozzarella, Bourbon Maple Glazed Bacon,
Lettuce, Local Tomatoes, Horseradish Dijon Aioli, Dutch Crunch Bread

CASTLE BURGER 23.95 | 1290 CAL
Half Pound Chuck Blend Beef Patty, Lettuce, Local Tomatoes, Pickles,
Horseradish Dijon Aioli, Flagship Cheese, Artisan Bun

DRAGON SLAYER BURGER 28.25 | 1860 CAL
Two Half Pound Chuck Blend Beef Patties, Smoked Mozzarella, Lettuce,
Local Tomatoes, Crispy Onion Strings, Bourbon Maple Glazed Bacon,
Horseradish Dijon Aioli, Smoked Avocado Mash, Pickles, Artisan Bun

Pastas & More

POMODORO 27.25 | 590 CAL
Rigatoni Pasta, BDN Pomodoro Sauce, Basil,
Pecorino & Reggiano Blend, Parsley

Add Grilled Chicken 7.59 | 140 Cal or Meatballs 11.25 | 400 Cal

CASTLE BOLOGNESE 28.95 | 620 CAL
Rigatoni Pasta, BDN Tomatoes, Beef, Veal, Pork, Pancetta, Mirepoix,
Red Wine, Fresh Herbs, Basil Pesto, Pecorino & Reggiano

CREOLE SHRIMP 34.25 | 770 CAL
Cavatappi Pasta, Chicken Andouille Sausage, Shrimp, Roasted Red Pepper,
Heavy Cream, Cajun Spice, Local Tomatoes, Chopped Parsley,
Topped off with Pecorino & Reggiano

ROYAL RIGATONI 34.75 | 895 CAL
Marsala Cream Sauce, Rigatoni Pasta, Balsamic Cremini Mushrooms,
Caramelized Onion, Roasted Chicken, Pecorino Romano, Basil & Parsley

MAJISTO'S CHICKPEA CURRY 26.75 | 100 CAL
Thai Yellow Curry, Potato, Coconut Milk, Chickpeas, Crispy Onion,
Cilantro, Thai Basil, Jasmine Rice

Food Allergies & Intolerances

Please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen/food outlet. Please let your server know about any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.





Entrees

Choice of Two Sides

ROASTED SALMON FILET **36.15 | 560 CAL**

8 oz. Crispy Skin Salmon, Gremolata, Yellow Pepper Coulis, Micro Herb Salad, Herb Salad Garnish

CHARMED CITRUS CHICKEN **34.95 | 850 CAL**

Citrus, Garlic & Herb Brined Half Chicken, Black Garlic Chicken Demi-Glace, Braised Pearl Onions, Crispy Sage, Charred Lemon

NEW YORK STRIP **41.55 | 1030 CAL**

13 oz. New York Steak, Herb Compound Butter, Crispy Onion Strings

THE CROWN JEWEL **59.55 | 1130 CAL**

Prime Bone-in 18 oz. Ribeye, Maldon Salt, Herb Compound Butter, Horseradish Veal Demi-Glace, Balsamic Glazed Cipollini Onion, Herb Salad Garnish

SIR STEDEN'S PORK SCHNITZEL **39.95 | 1230 CAL**

14 oz. Crispy Tomahawk Pork Chop, Seasoned Breadcrumbs, Pickled Mustard Seeds, Kinder Farms Greens, Baby Heirloom Tomato Medley, Lemon Vinaigrette

ENTREE SIDES OPTIONS

GOLDEN POTATO PUREE **7.99 | 80 CAL**

SIR LANCE'S ASPARAGUS **9.99 | 60 CAL**

DRAGON CHARRED BROCCOLINI **7.99 | 130 CAL**

STEAMED JASMINE RICE **6.99 | 210 CAL**

POMME FRITES **9.99 | 620 CAL**

Pinsas

NOBLE MARGHERITA **24.49 | 780 CAL**

BDN Tomato Sauce, Parmigiano Reggiano, Fresh Mozzarella, Fresh Basil

DRAGON KISSED PEPPERONI & BURRATA **25.49 | 1010 CAL**

BDN Tomato Sauce, Garlic & Reggiano Dusted Crust, Whipped Burrata Cheese, Pepperoni, Mike's Hot Honey Drizzle

THE QUEEN'S SUPREME **26.49 | 1080 CAL**

BDN Tomato Sauce, Pancetta, Pepperoni, House Meatball, Smoked Mozzarella, Fresno Chiles, Cremini Mushrooms, Kalamata Olives

PINEAPPLE & PROSCIUTTO **23.49 | 630 CAL**

Shaved Pineapple, Smoked Mozzarella, BDN Sauce, Jalapeno, Finished with Parma Prosciutto, Micro Cilantro

Desserts

QUEEN'S GAMBIT CHOCOLATE CAKE **12.25 | 1610 CAL**

Served with Salted Caramel & Whipped Cream, Fresh Mint

UBE CHEESECAKE **11.95 | 410 CAL**

Creamy Layered Cheesecake with Purple Yam UBE, Mango Puree, Carbonated Sugar, Purple Orchid

CASTLE'S ORCHARD WARM APPLE BLOSSOM **12.75 | 780 CAL**

Apple Tart, Served with Salted Caramel & Madagascar Vanilla Gelato

GELATO & SORBET **9.25 | 120- 170 CAL**

Madagascar Vanilla Gelato, Belgian Chocolate Gelato or Seasonal Sorbets