



Cafe New Castle

DINNER MENU

APPETIZERS

POTSTICKERS

pan fried, crispy filled wontons with teriyaki sauce
14

SMOKED SALMON

warm crostini, cream cheese, olive oil, herbs, capers
11

CAPRESE

heirloom tomatoes, mozzarella, balsamic reduction
14

SALADS

Add chicken 5; portobello 4; shrimp 8; crab cake 10

POACHED PEAR

field greens, pinot noir soaked pear slices, candied
pecans, fig balsamic
13

ROASTED BEET & GOAT CHEESE

spinach, fresh orange, raspberry vinaigrette
13

ANTIPASTO

crisps with mozzarella, salami and peppers
13

CAESAR

romaine hearts, parmesan, croutons
11

HOUSE

field greens, cherry tomato, carrots, peppers, balsamic
11

ENTREES

Served with steamed vegetables and grain

CENTER-CUT FILET

8 oz. tenderloin filet
25

CHICKEN MARSALA

house made mushroom sauce
20

HERB ENCRUSTED LAMB

pan seared half rack, herb pesto
25

CRAB CAKES

100% lump crab, seared, seasoned
26

BROILED GROUPER

cream shrimp sauce
18

VEGETABLE STIR FRY

spring vegetables in teriyaki sauce
18

Add Steak or Chicken 5

LASAGNA

spinach, Ricotta, Light Alfredo Sauce
20

Served Thursday through Saturday 5 pm – 9 pm

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

