

## Appetizers

### GARLIC PARMESAN MOZZARELLA STICKS

Basil marinara sauce 9

### SPINACH & ARTICHOKE DIP

Tortilla chips, sour cream and salsa 12

### CRISPY CALAMARI

Sweet Thai chili sauce and garlic aioli 11

### CRAB CAKES

Roasted corn relish and mango sauce 13

### COCONUT SHRIMP

Hand breaded coconut shrimp with panko and coconut, fried and served with ginger garlic pineapple sauce 12

### JUMBO SHRIMP COCKTAIL

Zesty cocktail sauce 13

### CRAB STUFFED MUSHROOMS

Topped with hollandaise sauce 11

### AHI TUNA TOWER

Fresh ahi, mango, avocado, ginger and wasabi crème fraîche 12

### CASTAWAY ROLL

Fried sushi roll with tuna, salmon tempura and spicy mayonnaise 13

### COMBINATION PLATTER

Crispy calamari, beef skewers, crab stuffed mushrooms and spinach & artichoke dip 25

## Soups & Salads

### CLAM CHOWDER

New England style 6

### FRENCH ONION

Topped with Gruyere cheese 7

### LOCAL ARCADIAN HARVEST MIXED GREENS

Candied walnuts, grapes, sliced apples and raspberry vinaigrette 7

### CAESAR SALAD

Romaine hearts, caesar dressing, Parmesan cheese and garlic herb croutons Regular 7 | Entrée 12

Add chicken 5 | Add shrimp 8 | Add salmon 9

### HEIRLOOM TOMATO CAPRESE & SALAD

Fresh mozzarella, balsamic reduction, basil oil and garlic crostini 12

### SUMMER SALAD WITH GRILLED CHICKEN

Mixed greens, seasonal fruits, avocado, cucumber, red onion, roasted corn, feta and balsamic dressing 15

## Gourmet Beef Burgers

Our burgers are a blend of short rib, ground chuck and beef brisket. Served with lettuce, tomato and fresh Bermuda onion on a toasted brioche bun. Choice of fries or fresh fruit.

### THE CASTAWAY BURGER 15

### BACON & CHEDDAR BURGER

Three strips of crispy bacon and aged white cheddar cheese 17

## Sides

Herb Roasted Vegetables 6 | Parmesan Garlic Asparagus 6

Sautéed Wild Mushrooms 6 | Loaded Baked Potato 6

Mashed Potatoes 5 | Baked Potato 5 | Rice Pilaf 5

ADD A CUP OF CLAM CHOWDER, CAESAR  
OR MIXED GREENS SALAD FOR 4



Gluten Friendly

## Three-Course Prix Fixe Menu

LOCAL GREENS, CAESAR SALAD OR CHOICE OF SOUP

ENTRÉE *choice of one*

FILET MIGNON (6 OZ) 35

FRESH SALMON 30

COWBOY BONE-IN RIB EYE 43

DESSERT *choice of one*

CHEESECAKE, STRAWBERRY SHORTCAKE  
OR MADAGASCAR VANILLA CRÈME BRÛLÉE

## Butcher's Block

Our steaks are corn fed and aged up to 28 days

### 3/4 LB. ROAST PRIME RIB OF BEEF

Seasoned and slow-roasted, served with au jus creamy horseradish sauce, baked potato and fresh seasonal vegetables 29

### GRILLED NEW YORK STRIP

Garlic butter, rosemary roasted potatoes and creamy spinach 29

### FILET MIGNON

With crispy onion straws, mashed potatoes and fresh seasonal vegetables Petite 6 oz 29 | Regular 8 oz 36

### SIZZLING TOP SIRLOIN STEAK

Prime top sirloin, served with sizzling mushrooms, bell peppers onions, red wine and baked potato 25

### COWBOY BONE-IN RIB EYE

Sautéed mushrooms deglazed with Merlot and demi-glace, topped with onion straws, mashed potatoes and fresh seasonal vegetables 14 oz 37

## Seafood

### CHEF'S FISH OF THE DAY

Choice of grilled or blackened, served with fresh seasonal vegetables and mashed potatoes 28

### FRESH SALMON

Grilled and finished with papaya relish and lemon beurre blanc served with rice pilaf and fresh seasonal vegetables 24

### CLASSIC SHRIMP SCAMPI

Sautéed with shallots, capers and garlic butter sauce served with rice pilaf and fresh seasonal vegetables 23

### COLD WATER LOBSTER TAIL

Broiled and served with drawn butter Market Price

### PAN ROASTED SEABASS

Finished with citrus heirloom tomato vinaigrette served with rice pilaf and fresh seasonal vegetables 32

## Surf and Turf

Served with mashed potatoes and fresh seasonal vegetables

### CLASSIC SCAMPI & PETITE FILET MIGNON 39

### COLD WATER LOBSTER TAIL

& PETITE FILET MIGNON Market Price

## Pasta & Chicken

### SEAFOOD PASTA

Sautéed blend of seafood in olive oil with garlic and shallots, and white wine sauce topped with Parmesan cheese and basil 32

### DRUNKEN SHRIMP DIABLO FETTUCCINE

Sautéed shrimp in butter with garlic, shallots and spicy diablo sauce served over fettuccine and topped with Parmesan cheese and fresh basil 25

### ROASTED CHICKEN

Lemon garlic and rosemary roasted chicken with roasted corn relish served with mashed potatoes and fresh seasonal vegetables 24

### CHICKEN FETTUCCINE ALFREDO

Gluten Friendly Pasta Available Upon Request

Fettuccine tossed in garlic cream sauce & Parmesan cheese 21

### VEGETARIAN PASTA PRIMAVERA

Gluten Friendly Pasta Available Upon Request

Fettuccine, seasonal vegetables, sundried tomatoes, fresh basil, garlic, crushed red pepper and Parmesan cheese tossed in a white wine sauce 20 Add chicken 6 | salmon 9 | shrimp 12

## Specialty Drinks

### HANDCRAFTED

**Burning Mandarin** Sweet & Spicy! Absolut Mandarin Vodka, Lemon, Orange and Cranberry Juices with muddled fresh Serrano Peppers served on the rocks or straight up 10

**Cucumber Gin Cooler** Uncle Val's Botanical Gin, St. Germain Elderflower, fresh Lime Juice, and Sprite with muddled fresh Cucumber and Mint 9

**The Gold Rush** Woodford Reserve Bourbon, Honey and fresh Lemon Juice shaken, strained and served over ice 10

### MARGARITAS

**Margarita Fresh** Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar and fresh Lime Juice served on the rocks 8

**Acai** Cuervo Gold Tequila, Acai Syrup, fresh Lime Juice and Organic Agave Nectar 9

**Dave's** Our founder's signature Margarita made with 1800 Reposado Tequila, Cointreau, fresh Lime Juice and Grand Marnier 10

### MARTINIS

**Grey Goose** Our classic martini made with Grey Goose Vodka, shaken and served chilled, garnished with a Blue Cheese stuffed Olive 12

**Lemon Drop** Absolut Citron Vodka, fresh Lemon Juice and Triple Sec served chilled 10

**Hibiscus** Tito's Handmade Vodka, Hibiscus Syrup, Organic Agave Nectar, fresh Lime & Lemon juice, muddled fresh Ginger and Cucumber served straight up and chilled 11

### SANGRIAS

**Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices and fresh Fruit 8

**Roja** Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices and fresh Fruit 8

### TROPICAL

**Classic Mojito** Bacardi Superior Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Rock Coconut Mojito** Bacardi Coconut Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Wild Berry Mojito** Bacardi Superior Rum, Organic Agave Nectar, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum 9

**1944 Mai Tai** Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices with a float of Myers's Dark Rum 9

## Beer

Abita Jockamo IPA	8
Erdinger Non-alcoholic	7
Erdinger Weissbier-Hefeweizen	8
Lost Coast Great White	8
Lost Coast Tangerine Wheat	8
Weihenstephaner Original Lager	8
North Coast PranQster	
Belgian Golden Ale	8
Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Michelob Ultra	4.5
Miller Lite	4.5
Corona	5.5
Hangar 24 Orange Wheat	5.5
Heineken	5.5
Newcastle	5.5

## Wine

### SPARKLING / CHAMPAGNE

	glass	bottle
<i>sweet to most sweet</i>		
Coppola Blanc de Blancs 'Sofia', Monterey County		40
William Wycliff Brut, California	6.50	26
<i>dry to most dry</i>		
La Marca Prosecco, Italy		36
Zonin .187ml Split, Prosecco Brut, Veneto, Italy		8
Chandon Brut 'Classic', California		54
Korbel .187ml Split, Brut, California	9	

### PINOT GRIGIO *milder to stronger*

Ecco Domani, delle Venezie, Italy	8	30
Cavit, delle Venezie, Italy	7	26
King Estate 'Signature' Pinot Gris, Oregon		44

### SAUVIGNON BLANC *milder to stronger*

Canyon Road	6.50	26
Coppola Diamond Collection Yellow Label, Sonoma		32
Ferrari Carano Fume Blanc, Sonoma County	9.50	36

### CHARDONNAY *lightest to fullest*

Canyon Road, California	6.50	26
William Hill Winery, Central Coast, California	8.50	32
Kendall Jackson 'Vintner's Reserve', California	9.50	36
La Crema, Monterey, California	11	42
Sonoma-Cutrer, Russian River		54

### OTHER WHITE VARIETALS *off-dry to sweet*

Sokol Blosser 'Evolution' White Blend, Oregon	10	38
Pacific Rim, Riesling, Columbia Valley, Washington		36
Chateau Ste. Michelle Riesling, Washington	8	30
Beringer White Zinfandel, California	7	26
Mirassou Moscato, California	7.50	28

### PINOT NOIR *milder to stronger*

Francis Ford Coppola Votre Sante, Sonoma	9	34
Carmel Road, Monterey County	10.50	40
MacMurray Ranch, 'Russian River', California		46
Sanford 'Flor de Campo', Santa Barbara County		56

### MERLOT *milder to stronger*

Canyon Road, California	6.50	26
St. Francis Vineyards, Sonoma Valley	9.50	36

### CABERNET *milder to stronger*

Sterling Vineyards, 'Vintner's Collection', Central Coast	12.50	48
Canyon Road, California	6.50	26
Robert Mondavi Private Selection, Central Coast	8	30
Justin, Paso Robles, California		58
Murphy-Goode, California	9.50	36

### OTHER RED VARIETALS *milder to stronger*

Gnarly Head 'Old Vine Zin' Zinfandel, Lodi, California	7.50	28
Apothic Wines 'Winemaker's Blend', California	8	30
Coppola Claret 'Black Label Diamond Collection', California		42
Massimo Malbec Mendoza, Argentina	8.50	32
HandCraft Petite Sirah, California	9	34

