



APPETIZERS

PORK BELLY BANH MI "TACOS" <i>crispy pork belly, carrot, daikon, chef judson's ninja sauce, steamed bao bun</i>	13.	KOREAN CAULIFLOWER "WINGS" <i>paper thin batter, housemade spicy korean bbq glaze</i>	12.
STUFFED MUSHROOMS <i>mushroom caps, boursin, panko, hollandaise</i>	12.	BACON WRAPPED KIELBASA <i>bacon, kielbasa, beer cheese, crostini</i>	13.
TUNA POKE CRISPS <i>tuna, soy, ginger, sesame, crispy won ton, wasabi aioli</i>	16.	CHARCUTERIE <i>chef's selection, ask your server for details, limited availability</i>	20.

SOUPS AND SALADS

FRENCH ONION <i>crouton, gruyere</i>	8.	LOBSTER BISQUE <i>lobster meat, crème fraiche, chive</i>	12.
CHEF'S SEASONAL SALAD <i>ask server for details</i>	14.	CAESAR <i>romaine, croutons, shaved parmesan, caesar</i>	12.
DEEP BLUE CHEESE <i>romaine, bacon, blue cheese crumble, cherry tomato, dried cranberry, blue cheese</i>	13.	SIGNATURE SALAD <i>candied pecan, dried cranberry, shaved parmesan, housemade white balsamic</i>	12.

ENTREES

choice of two signature sides, unless otherwise noted. premium sides +2. add a starter-sized signature salad for 6.

PORTERHOUSE FOR TWO <i>40oz bone-in, shrimp scampi, béarnaise, garlic butter, upgrade to two lobster tails +20.</i>	99.	FILET AND SHRIMP <i>8oz. filet, three colossal shrimp, béarnaise, garlic butter</i>	45.
RIBEYE <i>12oz. ribeye, seasoned, grilled</i>	36.	CHICKEN OSCAR <i>lump crab, hollandaise</i>	27.
STROGANOFF <i>ribeye, mushroom, red wine, garlic crema, wide egg noodles</i>	22.	CHICKEN MILANESE <i>thinly pounded, seasoned breadcrumb, bruschetta, arugula, grilled lemon, one side</i>	22.
CASTLE'S FAMOUS SHORT RIBS <i>short rib, demi glace</i>	24.	MEDITERANNEAN SALMON <i>wilted spinach, blistered tomato, feta</i>	30.
TOFU "CHOP" <i>vegan, marinated tofu, pea purée, korean cauliflower "wings", no additional sides</i>	24.	SCHNITZEL LANDOLL <i>pork schnitzel, ham, swiss, housemade catawba island brewing beer cheese</i>	21.

SIDES

SIGNATURE SIDES <i>chef alex's hand cut shoestring potatoes, boursin mashed potatoes, sautéed broccolini, praline lacquered baby carrots, signature salad</i>	6.	PREMIUM SIDES <i>bacon balsamic brussels sprouts, lobster macaroni and cheese, colossal loaded baked potato, grilled baby bok choy</i>	8.
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IT ALL STARTED WITH A DREAM AND A LOVE OF EUROPEAN CASTLES.

During a two-year tour in Europe, now retired Army Veteran Jim Landoll vowed to himself that, should he ever have enough money, he would build a castle in America. But before he could start on a castle, this young entrepreneur had other plans.

With only \$5.00 in his pocket, he founded The Landoll Publishing Company in the early 1970s. With help from his wife, Marta, and her brother, Marty, in 1996 business sales were \$100 million and the company was the second largest printer and publisher of children's books in America. The company employed over 1,000 people. In 1997, The Landoll Publishing Company was sold and thus began the construction and realization of Landoll's Mohican Castle.

Originally, the castle was going to be an elaborate barn that looked like a castle; however, in late 1999, Marta convinced Jim to turn the castle into a hotel. With no floor plans or blueprints, Landoll's Mohican Castle was literally created one room at a time. Landoll's Mohican Castle opened to the public in 2002. Its 30 acres sit at 1,200 feet in elevation. Technically, it is on a mountain.

As you look around the restaurant tonight, you will notice that many items are directly related to the Landoll Family or The Castle.

From family photos to Jim's collection of antique books, this room tells the story of Jim's dream and it's realization.

The Landolls and the Team at The Castle welcome you as part of that dream and wish you a delightful visit with us.





"There cannot be good living where there is not good drinking."

BENJAMIN FRANKLIN

WHITE WINES

375 BOTTLE GLASS

SPARKLING

VUEVE CLIQUOT YELLOW LABEL	49.	80.
yellow and white fruits, vanilla and toasty brioche		
PERRIER-JUET GRAND BRUT		75.
floral and fruity, subtle vanilla and butter finish		
NICOLAS FEUILLATTE BRUT		60.
yellow and white fruits, vanilla and toasty brioche		
MARTINI & ROSSI ASTI	20.	36.
creamy and floral with typical moscato flavors		

MOSCATO

RISATA MOSCATO D'ASTI	48.	10.
bright citrus with floral hints, peach and apricot		
YELLOW TAIL MOSCATO	31.	9.
refreshing, passionfruit and sweet melon		

RIESLING

SELBACH KABINETT P. MICHELSBERG	35.	10.
fragrant, crisp with typical apple and lemon		
PACIFIC RIM DRY RIESLING	32.	9.
peach melon and tropical fruits, hint of spice		
CHARLES & CHARLES RIESLING	45.	12.
full flavored with stone fruit, mineral and citrus		
EROICA RIESLING	52.	
flower, wet slate, lime and peach, off-dry		

SAUVIGNON BLANC

CAKEBREAD SAUVIGNON BLANC	71.	
ripe melon, citrus, pink grapefruit and guava		
13 CELSIUS SAUVIGNON BLANC	36.	12.
citrus, lychee, sweet herbs and crisp minerality		
JOEL GOTT SAUVIGNON BLANC	40.	13.
pineapple, peach and citrus notes, crisp acidity		

PINOT GRIGIO

SYCAMORE LANE		9.
citrus, melon and pear, crisp		
SANTA MARGHERITA ALTO ADIGE DOC	55.	14.
floral, green apple, pear and lemon, clean minerality		
BANFI MONTALCINO SAN ANGELO	58.	15.
lush tropical fruit aromas with crisp citrus notes		
CANTINA ZACCAGNINI PINOT GRIGIO	40.	11.
delicate bouquet, fragrant, fresh and delicate		

CHARDONNAY

FERRARI CARANO 2018 RESERVE	40.	15.
baked apple, fig and butterscotch with ripe fruit		
SONOMA CUTRER RUSSIAN RIVER RANCHES	60.	
green apple, lime and pineapple, with nougat and caramel		
BENZIGER CHARDONNAY SONOMA	40.	13.
lemon, pear and apricot with butter and meringue		
WILLIAM HILL CHARDONNAY CENTRAL COAST	30.	10.
creamy tropical fruit, with vanilla and toasty oak		
SYCAMORE LANE CHARDONNAY		9.
fresh apple, pear and peach with toasty, buttery tones		

SPIRITS

VODKA

SEAGRAMS	8.
TITO'S HANDMADE	10.
GREY GOOSE	12.

GIN

SEAGRAMS	8.
TANQUERAY	10.
BOMBAY SAPPHIRE	12.

RUM

BACARDI	8.
CAPTAIN MORGAN	8.
MALIBU	8.

SCOTCH

DEWAR'S	8.
J.W. BLACK	15.
GLENFIDDICH 12 YR.	18.

TEQUILA

MARGARITAVILLE	8.
JOSE CUERVO GOLD	9.
PATRON SILVER	16.

WHISKY

JACK DANIELS	8.
JAMESON	8.
SEGRAM'S 7	8.
CROWN ROYAL	10.
BOURBON	
JIM BEAM	8.
MAKER'S MARK	10.
BULLEIT	11.
WOODFORD RESERVE	14.
COGNAC	
HENNESSY VS	15.

Don't forget to ask your server about our seasonal drink menu!

RED WINES

BOTTLE GLASS

BLUSH

FRENCH BLUE BORDEAUX ROSE	31.	10.
watermelon, strawberry and cherry, dry and crisp		
BERINGER M&V WHITE ZINFANDEL	27.	9.
fresh red berry, citrus and melon with nutmeg and clove		

PINOT NOIR

ERATH 2018 OREGON PINOT NOIR	60.	
fresh berry palate with cherry candy and warm spice		
SYCAMORE LANE PINOT NOIR		9.
black fruits, cherry, with oaky vanilla		
MEOMI PINOT NOIR	45.	12.
juicy strawberry, dark berries, with toasted mocha		
SOKOL BLOSSER EVOLUTION WILAMETTE	50.	
ripe dark red cherries, rich tannins		
BERINGER'S FOUNDER'S ESTATE	45.	10.
raspberry, cherry and strawberry, medium body		

MERLOT

BENZIGER MERLOT SONOMA COUNTY	46.	10.
black raspberry, ripe plum and anise, velvety tannins		
SYCAMORE LANE MERLOT		9.
cherry, with hints of tobacco and herbal spice		
COLUMBIA CREST H3 MERLOT	36.	12.
blackberry aromas, with earth, cocoa and ripe cherry		
STAG'S LEAP NAPA MERLOT	70.	
cherry, cranberry, pomegranate and plum, with caramel		

CABERNET SAUVIGNON

BENZIGER CABERNET SONOMA COUNTY	55.	
black cherry and blackberry, with chocolate, herbs and vanilla		
SYCAMORE LANE CABERNET SAUVIGNON		9.
fresh red cherries and sweet oaky vanilla and herbal tones		
WILLIAM HILL CENTRAL COAST CABERNET	30.	10.
dark fruit flavors, with toasted oak and caramel		
EDUCATED GUESS NAPA CABERNET SAUVIGNON	65.	
juicy blackberry and cherry, with dusty milk chocolate		
CHATEAU ST. MICHELLE COLUMBIA VALLEY	45.	13.
dark red fruit, with cedar, espresso and thyme		

OTHER VARIETALS AND BLENDS

EXEM BORDEAUX ROUGE	35.	11.
ripe red and black fruits, soft tannins		
19 CRIMES RED	40.	13.
black fruit and vanilla, full-bodied		
COMPLICATED RED	55.	
raspberry, cherry and strawberry, black tea and dark chocolate		
BANFI MONTALCINO CHIANTI CLASSICO	40.	13.
fruit forward, floral notes, with balanced acidity		
DON MIGUEL GASCON MALBEC	45.	12.
blackberry, plum and mocha, with spice, licorice and chocolate		
TROUTMAN RED MENAGERIE	36.	11.
a local, unique blend based on what the harvest brings		
TROUTMAN SANGIOVESE	60.	
made locally in the classic chianti style		

SOFT DRINKS

COCA-COLA PRODUCTS	3.5
coke, diet coke, sprite, coke zero, cherry coke, pibb xtra, seagram's ginger ale, seagram's tonic water	
GOLD PEAK ICED TEA	3.5
sweetened, unsweetened	
MINUTE MAID LEMONADE	3.5
STEEP CAFE BY BIGELOW HOT TEA	3.
assorted flavors	
THE FRENCH (PRESS) CONNECTION	6.
our private coffee blend made especially for french press. featuring beans from kenya and papua new guinea and roasted locally. you can't get this anywhere else.	