



THE COPPER MUG BAR & GRILLE

LANDOLL'S MOHICAN CASTLE

SOUPS

FRENCH ONION | \$8

There's nothing quite like this traditional soup. Caramelized onions and sherry round out our recipe and we top it with a crouton and melted provolone cheese.

LOBSTER BISQUE | \$10

Who doesn't like lobster? This creamy soup is served tableside on top of lobster meat and a dollop of crème fraîche with fresh chive.

SALADS

CHEF'S SEASONAL SALAD | \$13

He's up to something back there, so ask your server for today's selection.

SIGNATURE SALAD | \$11

This one is what we're known for. Given to us by a special visitor we had a few years back, it includes candied pecans, dried cranberries, shaved parmesan and our housemade White Balsamic.

DEEP BLUE CHEESE | \$12

This one's for the blue cheese fans out there... we see you. We take romaine and top it with bacon, blue cheese, cherry tomatoes, dried cranberries and chunky blue cheese dressing.

CAESAR | \$11

All hail this salad! This is a classic Caesar with romaine, croutons, shaved parmesan and creamy caesar dressing.

ADD CHICKEN BREAST | \$6

ADD SHRIMP | \$6

SMALL PLATES

CRISPY CHICKEN WINGS | \$13

6 wings - buffalo, BBQ, spicy garlic, or sweet & spicy soy

BIER CHEESE FRIES | \$12

shoestring fries, housemade bier cheese, bacon, chives

STEAK KABOB | \$15

steak, onion, pepper, mushroom, pineapple, teriyaki

BRUSCHETTA | \$10

tomato basil bruschetta with balsamic glaze

STUFFED MUSHROOMS | \$11

mushroom caps, boursin, panko

ENTREES

All served with hand cut shoestring potatoes, unless otherwise noted.

COLD MEATLOAF SANDWICH | \$11

housemade meatloaf & tomato glaze

THE FIREBIRD | \$13

breaded or grilled chicken breast, spicy garlic sauce, creamy slaw, pickles, and ranch

THE CASTLE BURGER | \$15

half-pound burger or beyond meat patty, bacon, cheddar cheese, romaine lettuce, pickles, tomatoes, and Cuban mustard aioli.

SPRING ROLLS | \$10

sweet & spicy soy dipping sauce

KOREAN CAULIFLOWER "WINGS" | \$10

fried in a paper-thin batter and glazed with sweet & spicy soy

BLACKEND BALSAMIC BRUSSELS | \$12

bacon with balsamic aioli

GOAT CHEESE CROSTINI | \$12

crostini, goat cheese, sweet pepper & onion marmalade

GRILLED SHRIMP SKEWER | \$15

6 shrimp, pineapple, & teriyaki

LOBSTER MAC & CHEESE | \$14

cavatappi pasta & lobster cheese sauce

BAUERN SCHNITZEL SANDWICH | \$14

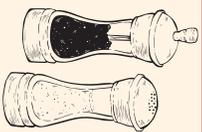
breaded pork cutlet, prosciutto ham, provolone, & bier cheese sauce

FISH AND CHIPS | \$15

breaded Yellow Perch, slaw, shoestring fries, & tarter

BLTI | \$12

thick cut smoked bacon, romaine lettuce, tomatoes, and chipotle aioli, on sourdough bread



OUR STORY
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. Originally, the castle was going to be an elaborate barn; however, in late 1999, they decided to turn the castle into a hotel. With no floor plans or blueprints, Landoll's Mohican Castle was created one room at a time. The Castle opened in 2002, its 30 acres sit at 1,200 feet in elevation. 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 & Marti's dream and it's realization.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.