



## APPETIZERS

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| BAKED BRIE<br><i>crostinis, granny smith apple slices, toasted walnuts</i>  | 12. | KOREAN CAULIFLOWER "WINGS"<br><i>sesame seeds, spicy korean bbq glaze</i>                 | 12. |
| STUFFED MUSHROOMS<br><i>mushroom caps, boursin, panko, peppercorn sauce</i> | 12. | GOAT CHEESE CROSTINI<br><i>crostinis, goat cheese, sweet pepper &amp; onion marmalade</i> | 12. |
| BLACKEND BALSAMIC BRUSSELS<br><i>brussels, bacon, balsamic aioli</i>        | 12. | LOBSTER MAC & CHEESE<br><i>Cavatappi pasta &amp; lobster cheese sauce</i>                 | 14. |

## SOUPS AND SALADS

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| FRENCH ONION<br><i>crouton, provolone</i>   | 10. | LOBSTER BISQUE<br><i>lobster meat, crème fraiche, chive</i> | 14. |
| SIGNATURE SALAD<br><i>candied pecan, dried cranberry, shaved parmesan, housemade white balsamic</i> | 12. | CAESAR<br><i>romaine, croutons, shaved parmesan, caesar</i> | 12. |

## ENTREES

(Ask about our weekly vegan option)

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| ANGUS RIBEYE STEAK<br><i>14oz. ribeye, peppercorn sauce, loaded baked potato, asparagus</i>                       | 45. | GRILLED WALLEYE<br><i>Lake Erie Walleye, lemon beurre blanc, boursin mashed potatoes, asparagus</i>  | 28. |
| ANGUS NY STRIP STEAK<br><i>14oz. NY strip, demi glace, broccolini jalapeño au gratin potatoes</i>                 | 39. | BRUSCHETTA CHICKEN<br><i>grilled chicken breast, fresh mozzarella, bruschetta, balsamic reduction, boursin mashed potatoes, broccolini</i> | 23. |
| GRILLED MEATLOAF<br><i>grilled meatloaf, tomato glaze, boursin mashed potatoes, chef's seasonal vegetable</i>     | 20. | BLACKENED SALMON<br><i>glazed wild caught blackened salmon, boursin mashed potatoes, brussels sprouts</i>                                  | 26. |
| CASTLE'S FAMOUS SHORT RIBS<br><i>slow braised beef short ribs, demi glace, boursin mashed potatoes, asparagus</i> | 26. | SCHNITZEL LANDOLL<br><i>pork schnitzel, prosciutto, provolone, housemade bier cheese, blackened brussels sprouts, loaded baked potato</i>  | 25. |
| CHICKEN ALFREDO<br><i>grilled chicken breast, linguine noodles, creamy alfredo, served with a side salad</i>      | 20. |  |     |

## SIDES

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| SIGNATURE SIDES<br><i>hand cut shoestring potatoes, boursin mashed potatoes, broccolini, asparagus, brussels sprouts, signature side salad, chef's seasonal vegetable</i> | 6. | PREMIUM SIDES<br><i>jalapeño au gratin potatoes, loaded baked potato (béchamel, bacon, &amp; chives)</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 & Marta'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.

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