

APPETIZERS

BAKED BRIE <i>crostinis, granny smith apple slices, toasted walnuts</i>	13.	MARYLAND STYLE CRABCAKES <i>crabcakes Maryland style, remoulade</i>	18.
STUFFED MUSHROOMS <i>mushroom caps, boursin, panko, peppercorn sauce</i>	12.	GOAT CHEESE CROSTINI <i>goat cheese, sweet pepper & onion marmalade</i>	12.
ANGUS FILET TIPS <i>pearl onions, wild mushrooms, horseradish cream sauce</i>	17.	BACON JAM AND BRIE CROSTINI <i>bacon jam, brie cheese, caramelized onions</i>	13.

SOUPS AND SALADS

(add chicken 6 or shrimp 7)

LOBSTER BISQUE <i>lobster meat, crème fraîche, chive</i>	14.	SIGNATURE SALAD <i>candied pecan, dried cranberry, shaved parmesan, housemade white balsamic</i>	13.
FRENCH ONION <i>baguette, gruyère cheese</i>	10.	CAESAR <i>romaine, croutons, shaved parmesan, caesar</i>	13.
		MEDITERRANEAN SALAD <i>sun-dried tomatoes, cucumber, red onion, kalamata olives, feta cheese, housemade white balsamic</i>	13.

ENTREES

(Ask about our weekly vegan option)

GRILLED MEATLOAF <i>grilled meatloaf, tomato glaze, boursin mashed potatoes, seasonal vegetable</i>	23.	LANDOLLS BAUERN SCHNITZEL <i>fried pork schnitzel, prosciutto, provolone, bier cheese, loaded baked potato, broccolini</i>	26.
CASTLE'S FAMOUS SHORT RIBS <i>slow braised beef short ribs, demi glace, boursin mashed potatoes, asparagus</i>	27.	SEARED RED SNAPPER <i>red snapper, mango-jalapeno salsa, risotto, julienned vegetables</i>	29.
CHICKEN ALFREDO <i>grilled chicken breast, linguine noodles, creamy alfredo, served with a side salad</i>	22.	BRUSCHETTA GRILLED CHICKEN <i>chicken breast, fresh mozzarella, bruschetta, balsamic, boursin mashed potatoes, broccolini</i>	24.
VEGETABLE RISOTTO <i>arborio rice, shallots, white wine, parmesan cheese, vegetables, fresh herbs, served with a side salad</i>	20.	HERB ROASTED SALMON <i>wild caught salmon, citrus beurre blanc, boursin mashed potatoes, asparagus</i>	28.
SEARED SEA SCALLOPS <i>pan seared scallops, fresh lemon, creamy risotto, seasonal vegetables</i>	34.	SHRIMP PESTO PASTA <i>shrimp, pappardelle pasta, fresh basil-walnut pesto, sundried tomatoes, served with a side salad</i>	29.

PRIME ANGUS HANDCUT STEAKS

ANGUS RIBEYE STEAK 45. <i>14oz. ribeye, peppercorn sauce, loaded baked potato, asparagus</i>	ANGUS NY STRIP STEAK 39. <i>14oz. NY strip, demi glace, broccolini jalapeño au gratin potatoes</i>	FILET MIGION 44. <i>8oz. filet, mushroom & onion bordelaise sauce, julienned-vegetables, loaded baked potato</i>
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SIGNATURE SIDES <i>hand cut shoestring potatoes, boursin mashed potatoes, risotto, broccolini, asparagus, julienned vegetables, signature side salad, seasonal vegetable</i>	6.	PREMIUM SIDES <i>jalapeño au gratin potatoes loaded baked potato (béchamel, bacon, & chives)</i>	8.
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IT ALL STARTED WITH A DREAM AND A LOVE OF EUROPEAN CASTLES

During a two-year tour across Europe, Jim Landoll, a retired Army Sargent, made a solemn promise to himself: that if he ever became successful enough, he would erect a castle right here in America. However, before embarking on his castle-building endeavor, this enterprising spirit had a different path in mind. Armed with just \$5.00 in his pocket, he laid the foundation for The Landoll Publishing Company in the early 1970s. With invaluable help from his wife, Marta, and her brother, Marty, the company's sales had soared to an impressive \$100 million by 1996. This achievement made it the second-largest printer and publisher of children's books in the United States, with a workforce of over 1,000 individuals. The following year, in 1997, Landoll Publishing Company was sold to The Chicago Tribune, marking the commencement of Jim's long-cherished dream to construct Landoll's Mohican Castle. Initially conceived as an intricate barn designed to resemble a castle, Marta's persuasion in late 1999 led Jim to transform the structure into a hotel. Remarkably, with no pre-existing floor plans or blueprints, Landoll's Mohican Castle took shape, one room at a time. In 2002, the castle officially opened its doors to the public, nestled on 30 acres of land perched at a lofty elevation of 1,200 feet—technically, it graces the summit of a mountain. As you look around the restaurant this evening, you'll discover that numerous items bear a direct connection to the Landoll Family or The Castle itself. From cherished family photographs to Jim's impressive collection of antique books, this room we find ourselves in now narrates the captivating tale of Jim and Marta's dream and its extraordinary realization.

The Landoll family and the dedicated team at The Castle extend a warm welcome to you, inviting you to be a part of this dream and wishing you a delightful and memorable visit with us.

The Landoll Family

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



WHITE WINES

BOTTLE | GLASS

SPARKLING

VUEVE CLIQUOT YELLOW LABEL yellow and white fruits, vanilla and toasty brioche	80.	
PERRIER-JUET GRAND BRUT floral and fruity, subtle vanilla and butter finish	75.	
NICOLASS FEUILLATTE BRUT yellow and white fruits, vanilla and toasty brioche	60.	
MARTINI & ROSSI ASTI creamy and floral with typical moscato flavors	36.	13.

MOSCATO

RISATA MOSCATO D'ASTI bright citrus with floral hints, peach and apricot	32.	12.
YELLOW TAIL MOSCATO refreshing, passionfruit and sweet melon	22.	8.

RIESLING

SELBACH KABINETT P. MICHELSBERG fragrant, crisp with typical apple and lemon	28.	10.
PACIFIC RIM DRY RIESLING peach melon and tropical fruits, hint of spice	28.	10.
SEAGLASS RIESLING ripe apricot, sweet peaches, tropical fruit	34.	12.
EROICA RIESLING flower, wet slate, lime and peach, off-dry	52.	

SAUVIGNON BLANC

CAKEBREAD SAUVIGNON BLANC ripe melon, citrus, pink grapefruit and guava	71.	
13 CELSIUS SAUVIGNON BLANC citrus, lychee, sweet herbs and crisp minerality	34.	12.
KIM CRAWFORD SAUVIGNON BLANC passion fruit, melon, and stone fruit	30.	11.

PINOT GRIGIO

SYCAMORE LANE citrus, melon and pear, crisp	25.	9.
SANTA MARGHERITA ALTO ADIGE DOC floral, green apple, pear and lemon, clean minerality	38.	14.
BANFI MONTALCINO SAN ANGELO lush tropical fruit aromas with crisp citrus notes	37.	13.
CANTINA ZACCAGNINI PINOT GRIGIO delicate bouquet, fragrant, fresh and delicate	34.	12.

CHARDONNAY

FERRARI CARANO 2018 RESERVE baked apple, fig and butterscotch with ripe fruit	42.	15.
SONOMA CUTRER RUSSIAN RIVER RANCHES green apple, lime and pineapple, with nougat and caramel	60.	
BENZIGER CHARDONNAY SONOMA lemon, pear and apricot with butter and meringue	37.	13.
WILLIAM HILL CHARDONNAY lemon, pear and apricot with butter and meringue	31.	11.
SYCAMORE LANE fresh apple, pear and peach with toasty, buttery tones	25.	9.

RED WINES

BOTTLE | GLASS

BLUSH

FRENCH BLUE BORDEAUX ROSE watermelon, strawberry and cherry, dry and crisp	30.	11.
BERINGER M&V WHITE ZINFANDEL fresh red berry, citrus and melon with nutmeg and clove	22.	8.

PINOT NOIR

ERATH 2018 OREGON PINOT NOIR fresh berry palate with cherry candy and warm spice	60.	
CANYON RIDGE PINOT NOIR black fruits, cherry, with oaky vanilla	24.	8.
MEOMI PINOT NOIR juicy strawberry, dark berries, with toasted mocha	34.	12.
SOKOL BLOSSER EVOLUTION WILAMETTE ripe dark red cherries, rich tannins	50.	
BERINGER'S FOUNDER'S ESTATE raspberry, cherry and strawberry, medium body	26.	9.

MERLOT

BENZIGER MERLOT SONOMA COUNTY black raspberry, ripe plum and anise, velvety tannins	40.	14.
SYCAMORE LANE MERLOT cherry, with hints of tobacco and herbal spice	25.	9.
COLUMBIA CREST H3 MERLOT blackberry aromas, with earth, cocoa and ripe cherry	34.	12.
STAG'S LEAP NAPA MERLOT cherry, cranberry, pomegranate and plum, with caramel	70.	

CABERNET SAUVIGNON

BENZIGER CABERNET SONOMA COUNTY black cherry and blackberry, with chocolate, herbs and vanilla	34.	12.
SYCAMORE LANE CABERNET SAUVIGNON fresh red cherries and sweet oaky vanilla and herbal tones	25.	9.
WILLIAM HILL CABERNET dark fruit flavors, with toasted oak and caramel	32.	11.
EDUCATED GUESS NAPA CABERNET SAUVIGNON juicy blackberry and cherry, with dusty milk chocolate	56.	
CHATEAU ST. MICHELLE COLUMBIA VALLEY dark red fruit, with cedar, espresso and thyme	34.	12.

OTHER VARIETALS AND BLENDS

EXEM BORDEAUX ROUGE ripe red and black fruits, soft tannins	34.	12.
19 CRIMES RED black fruit and vanilla, full-bodied	37.	13.
CLINE ZINFANDEL light intensity taste and aroma red cherry, black plum	37.	13.
BANFI MONTALCINO CHIANTI CLASSICO fruit forward, floral notes, with balanced acidity	37.	13.
DON MIGUEL GASCON MALBEC blackberry, plum and mocha, with spice, licorice and chocolate	34.	12.

SPIRITS

VODKA

PARAMOUNT	6.
TITO'S	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	12.
GLENFIDDICH 12 YR.	18.

TEQUILA

LA PRIMA	6.
1800 GOLD	9.
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.
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COCA-COLA PRODUCTS

coke, diet coke, sprite, coke zero, cherry coke, pibb xtra, seagram's ginger ale, seagram's tonic water	3.5
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GOLD PEAK ICED TEA

sweetened, unsweetened	3.5
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MINUTE MAID LEMONADE

	3.5
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STEEP CAFE BY BIGELOW HOT TEA

assorted flavors	3.
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THE FRENCH (PRESS) CONNECTION

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.	6.
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Don't forget to ask your server about our seasonal drink menu!