

THE CASTLE

DINNER MENU

SOUP

OYSTER ARTICHOKE & BRIE BISQUE

- creamy oyster velouté / fresh herbs / triple cream brie •

13

CHEF'S CREATIVE SOUP

10

IN THE GREENS

CRISPY OYSTER ROCKET SALAD

- cornmeal crusted oysters / baby rocket / balsamic onions / candied spiced pecans
bacon bleu cheese dressing •

16

ROASTED BEET & GOAT CHEESE SALAD

- roasted red beets / warm pecan crusted goat cheese / baby lettuces / pickled red onion
red wine beet vinaigrette •

14

GODCHAUX SALAD

- jumbo lump crab / creole poached jumbo shrimp / romaine lettuce tomato / chopped egg
capers / onion rémoulade dressing •

WHOLE 28 HALF 16

BABY MIXED GREENS

- oven dried tomato / maytag blue cheese / crispy shallots / champagne vinaigrette •

9

DRESSINGS AND VINAIGRETTES * RÉMOULADE * BALSAMIC * RED WINE BEET * BACON BLEU CHEESE * CHAMPAGNE * BLUE
CHEESE * RANCH * CAESAR

SMALL PLATES

BEEF CARPACCIO

- shaved prime filet / horseradish aioli / truffle oil / balsamic vinegar / crostini / shaved parmesan •

16

BACON CRUSTED FRIED OYSTERS

- smoked gouda velouté / lemon shallot rocket salad / garlic aioli •

15

OPEN FACED SMOKED DUCK PASTRAMI CHEESE MELT

- shaved house made duck pastrami / marble rye / swiss cheese / pickled red onions / oven dried
tomato / mango mustard •

14

TAMARIND GLAZED PORK BELLY

- grilled cornbread / green chili mole / sweetened goat cheese / tamarind syrup / orange zest •

14

TRUFFLE TOSSED POMME FRITES

- lemon salted french fries / truffle aioli / parmesan cheese / shaved chives •

10

GOUDA FRIES AVAILABLE BY REQUEST ADD \$3

consumption of raw or undercooked eggs, meat, poultry, seafood and shellfish may increase your risk of foodborne illness

18% gratuity added for all large parties 3% charge for ACH transactions

ENTRÉES

NEW ORLEANS STYLE BBQ SHRIMP AND SWEET CORN GRITS

- roasted gulf shrimp in a spicy tangy worcestershire butter sauce / rosemary / lemon / Mrs. Stella's famous sweet corn grits / green onions •

26

BAKED ROSEMARY CRUSTED LAMB CHOPS

- green apple mint salad / bourbon mashed sweet potato / peppered maple bacon reduction •

47

PRIME FILET

- grilled 8oz prime filet / brandy flamed mushrooms / roasted garlic mash potatoes / classic marchand de vin •

45

PECAN CRUSTED REDFISH

- pan seared redfish / fresh parsley pecan crust / grilled asparagus / andouille- bbq potato hash •

39

FRIED CHICKEN THIGHS

- sweet corn, lima bean, & grilled squash succotash / garlic kale / mike's hot honey biscuit •

28

GRILLED PORK CHOP

- tasso braised southern greens / sweet potato nest / green chili mole / tamarind glaze •

40

BRINED HALF ROASTED CHICKEN

- roasted garlic potato croquette / green bean amandine / lemon caper beurre noisette •

28

BASIL PASTA ALFREDO

- penne pasta / roasted tomato / fresh basil / garlic / creamy pesto alfredo sauce •

26

ADD: CHICKEN 9 / GRILLED GULF SHRIMP 10 / GRILLED ANDOUILLE SAUSAGE 8

→ SIDES ←

TASSO BRAISED SOUTHERN GREENS 8

MIKE'S HOT HONEY BISCUIT (2EA.) 5

ANDOUILLE- BBQ POTATO HASH 7

GRILLED ASPARAGUS 7

MRS. STELLA'S FAMOUS SWEET CORN GRITS 8

GREEN BEAN AMANDINE 6

DESSERTS

WH CHOCOLATE BREAD PUDDING

- raspberry / strawberry / whipped cream fresh mint •

9

MILE HIGH BANANA CREAM PIE

- ripened bananas / dulce de leche / whipped cream / heath bar crumbles •

10

CHOCOLATE CRÈME BRÛLÉE

- classic chocolate custard / caramelized turbinado sugar / whipped cream / fresh mint •

9

SOUTHERN PECAN COBBLER

- local mississippi pecans / cinnamon sugar filling / flaky pie crust / vanilla bean ice cream / fresh mint •

10

ALA MODE +3

