**Welcome to**

at the World-Famous Magic Castle

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**Specialty Cocktails**

**NPH OLD FASHIONED**  -  15
Old Grandad Bourbon infused with Fresh Cherries and Oranges, then “baked” in an Oak Barrel with Angostura Bitters
A Castle favorite named after Past President, Neil Patrick Harris

**MAGICAL MOMENT**  -  14
Henrick's Gin, St. Germain Liqueur, Monin Passion Fruit Purée, JP. Chenet Sparkling Dry Rosé

**ABRA-COLADA**  -  14
Sesión Blanco Tequila, Kalani Coconut Liqueur, Tuaca Brandy Liqueur, splash of Pineapple Juice, dash of Napa Valley Distillery Banna Bitters, float of Myer’s Dark Rum

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**Bubbles**

**PROSECCO** | **LA MARCA**  -  13 | 60
Trieste, Italy

**SPARKLING** | **MAGIC CASTLE**  -  12 | 55
California, USA

**SPARKLING DRY ROSÉ** | **JP. CHENET**  -  15 | 60
France

**CHAMPAGNE** | **VEUVE CLICQUOT**  -  22 | 99
Reims, France

**Whites**

**PINOT GRIGIO** | **DANCING COYOTE**  -  11 | 44
Clarksburg, USA

**RIESLING** | **FIRESTONE**  -  11 | 44
Santa Barbara County, USA

**SAUVIGNON BLANC** | **GRASSINI**  -  12 | 48
Happy Canyon, USA

**CHARDONNAY** | **RODNEY STRONG**  -  12 | 48
Sonoma, Monterey & Santa Barbara Counties, USA

**CHARDONNAY** | **PEAKE RANCH**  -  16 | 64
Santa Barbara County, USA

**Reds**

**PINOT NOIR** | **MAGIC CASTLE CUVÉE**  -  15 | 60
Library Vineyard, Monterey County USA

**MERLOT** | **HAYES VALLEY**  -  12 | 48
Central Coast, USA

**RED BLEND** | **UPSHOT**  -  15 | 56
Sonoma County, USA

**MALBEC** | **ILARIE**  -  15 | 60
Napa Valley, USA

**CABERNET SAUVIGNON** | **LOUIS MARTINI**  -  14 | 56
Sonoma, USA

**CABERNET SAUVIGNON** | **PEJU**  -  20 | 80
Napa Valley, USA

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**Beer, Spirits & Non-Alcoholic**

PLEASE ASK YOUR SERVER ABOUT TONIGHT’S AVAILABLE DRAFT BEERS, BOTTLED BEERS, SPIRITS, SOFT DRINKS, AND COFFEE OPTIONS.

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**Wines**

Select by-the-glass / by-the-bottle. Please ask your server for a full Wine Menu for more by-the-bottle options.

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**Beverages are welcome in the showroom.**
Please drink responsibly. Please do not drink and drive.
Opening Act

AMA WEDGE SALAD GF - 14
Warm Little Gem, Roquefort Dressing, Applewood Smoked Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Chives

ROASTED YELLOW PEACH & BURRATA GF - 14
Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette

BEET ROOT SALAD GF - 14
Roasted Beetroot, Pistachio Purée, Chèvre Cheese Snow, Chioggia Beet, Citrus, Sherry Vinaigrette

FOUR-CHEESE GARLIC BREAD - 15
Jack, Parmesan, Aged Cheddar, Cream

MAGIC CASTLE® FAMOUS CHILI GF - 14
Slow-Cooked Ground Tenderloin, Castle Spices, Kidney Beans, Cheddar Cheese, Sour Cream, Jalapeños

MARYLAND CRAB CAKE - 18
Gribiche Sauce, Baby Watercress, Cherry Tomato, Truffle Lemon Vinaigrette

SHRIMP COCKTAIL GF - 18
Gulf Shrimp, Tito's® Atomic Cocktail Sauce

Sensational Sides

GRILLED ASPARAGUS GF, V - 16
Lemon Oil, Soft Herbs

GARLIC CONFIT WHIPPED POTATOES GF - 10

SAUTÉED WILD MUSHROOMS GF - 15
Hazelnut Praline, Truffle Essence, Pecorino Cheese

CRISPY BRUSSELS SPROUTS - 14
Romesco Sauce, Preserved Lemon, Capers, Applewood Smoked Bacon, Truffle Vinaigrette

ROASTED HEIRLOOM CARROTS GF - 14
Ras el Hanout, Fava Bean Hummus, Yogurt Espuma, Carrot Ferns, Lime

CRAB MACARONI & CHEESE - 20
Cavatappi, Mornay Sauce, Lemon Oil, Herb Panko Crust

Featured Performer

HERB-RUBBED SLOW ROASTED PRIME RIB GF
10oz Harry Houdini cut - 45 | 14oz Thurston Cut - 50
Garlic Confit Whipped Potatoes, Seasonal Vegetables Available “Cajun Style” Upon Request

GRILLED FILET MIGNON GF - 44
6oz Filet, Garlic Confit Whipped Potatoes, Baby Carrots, Bordelaise Sauce
Milton Style: Maryland Crab Meat, Grilled Asparagus, Garlic Confit Whipped Potatoes, Bearnaise Sauce - Add 14

BERBERE AIRLINE CHICKEN GF - 39
Boneless Breast with Wing, Pancetta, Braised Artichoke, Fava Bean & English Pea Relish, Leek Purée, Pea Tendrils

ROASTED AUSTRALIAN SEABASS GF - 44
Moroccan Cous Cous, Celeriac Mousseline, Ras el Hanout, Marcona Almond, Preserved Lemon, Mint Harissa Sauce, Watercress

THAI CURRY MISO TOFU GF, V - 38
Coconut & Red Thai Curry, Miso-Marinated Tofu, Soba Noodles, Pickled Shimeji Mushrooms, Okinawa Sweet Potatoes, Glazed Bok Choy, Cilantro | Organic Sous Vide Egg - Add 3

BRAISED SHORT RIBS GF - 42
Coriander & Fennel Rub, Rainbow Swiss Chard, Mojo Verde, Marble Potatoes Confit, Charred Cipollini, Short Rib Jus

CHARRED HARISSA OCTOPUS - 48
Gigante Beans, Heirloom Potato, Muscrat Grape, Squid Ink Tulis, Fava Bean Hummas, Meyer Lemon Oil, Sea Grass

ACADEMY BEEF WELLINGTON - 50
Beef Tenderloin, Truffle Liver Pate, Puff Pastry, Wild Mushroom & Truffle Deuxelles, Truffle Rosemary Jus, Garlic Confit Whipped Potatoes, Champagne-Glazed Root Vegetables

MEZZI PASTA - 40
Petit Summer Squash, Roasted Cipollini Onion, Piquillo Pepper, Romesco Sauce, Soft Poached Organic Egg, Toasted Hazelnut, Shaved Pecorino, Red Watercress

18% Gratuity is included for Parties of 6 or more.
GF - Gluten Free | V - Vegan