Welcome to at the World-Famous Magic Castle®

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 | UPHOT - 15 | 56
Sonoma County, USA

MALBEC | ILARIA - 15 | 60
Napa Valley, USA

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

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

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

Beer, Spirits & Non-Alcoholic

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

Wines

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

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

AMA WEDGE SALAD GF - 14  
Iceberg Lettuce, Roquefort Dressing, Applewood Smoked Bacon, Blue Cheese Crumble, Cherry Tomato, Chives

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

BEEF 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

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 Tulle, 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

BITTERSWEET CHOCOLATE POT DE CRÈME GF - 16
NEW YORK STYLE CHEESECAKE - 14
VERY BERRY MIXED TART - 12
LEMON SORBET V - 11

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