Welcome to

Welcome to at the World-Famous Magic Castle®

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

DANTE'S SPICY MARGARITA - 15
Cazadores Silver Tequila, Tanteo Jalapeño Spirit, Fresh Mango Purée, Fresh Lime, Tajin Salted Rim, Fresh Jalapeño

MISDIRECTION - 14
Ketel One Vodka, Dorda Double Chocolate Liqueur, Kahlua, Espresso

Wines

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

Bubbles

PROSECCO | LA MARCA - 13 | 60
Trieste, Italy

SPARKLING | MAGIC CASTLE - 12 | 55
California, USA

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

CHAMPAGNE | TAITTINGER BRUT - 22 | 99
Reims, France

Whites

PINOT GRIGIO | ATTEMES - 12 | 44
Friuli DOC, Italy

RIESLING | FIRESTONE - 12 | 44
Santa Barbara County, USA

SAUVIGNON BLANC | EMMOLO - 12 | 48
Napa Valley, USA

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

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

MOSCATO | CANYON ROAD - 12 | 48
California, 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

Beer, Spirits & Non-Alcoholic

Please ask your server about tonight’s available draft beers, bottled beers, spirits, soft drinks, and coffee options.

Beer, Spirits & Non-Alcoholic

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

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

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

**BEEF ROOT SALAD**
- Roasted Beetroots, Pistachio Purée, Chèvre Cheese Snow, Chioggia Beet, Citrus, Sherry Vinaigrette

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

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

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

**SPICY AHI POKE**
- Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoke Salmon Roe, Pickle Cucumber, Crispy Wonton

**SHRIMP COCKTAIL**
- Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

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## Sensational Sides

**GRILLED ASPARAGUS**
- Lemon Oil, Soft Herbs

**SAUTEED WILD MUSHROOMS**
- Hazelnut Praline, Truffle Essence, Pecorino Cheese

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

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

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

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## Featured Performer

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

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

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

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

**THAI CURRY MISO TOFU**
- 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**
- Coriander & Fennel Rub, Rainbow Swiss Chard, Mojo Verde, Marble Potatoes Confit, Charred Cipollini, Short Rib Jus

**CHARRED HARISSA OCTOPUS**
- Gigante Beans, Heirloom Potato, Muscat Grape, Squid Ink Tulie, Fava Bean Hummas, Meyer Lemon Oil, Sea Grass

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

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

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## Grande Finale

**BITTERSWEET CHOCOLATE POT DE CRÉME**
- 18% Gratuity is included for Parties of 6 or more.
- GF - Gluten Free  |  V - Vegan

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