



## COCKTAILS

<b>NPH OLD FASHIONED</b> .....	19
<i>Redemption Bourbon infused with Fresh Cherries and Oranges, then "baked" in an Oak Barrel with Angostura Bitters</i>	
<i>A Castle favorite named after Past President, Neil Patrick Harris</i>	
<b>MAGICAL MOMENT</b> .....	17
<i>Empress Botanical Gin, St. Germain Liqueur, Passion Fruit Purée, JP Chenet Sparkling Dry Rosé</i>	
<b>MYSTICAL MARGARITA</b> .....	17
<i>Casamigos Reposado, Liquid Alchemist Blood Orange, Fresh Lime Juice, Agave</i>	
<i>Make it a Cadillac Margarita - Add 3</i>	
<b>SORCERER'S SANGRIA</b> .....	17
<i>Dry Red Wine, Fresh Pomegranate Juice, Brandy, Triple Sec, Fresh Orange Juice</i>	
<b>SMOKE &amp; MIRRORS</b> .....	17
<i>El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim</i>	
<b>THE CONJURER</b> .....	17
<i>Tito's Vodka, Hangar 1 Mandarin Vodka, Grand Marnier, Fresh Orange Juice, Fizzy Water</i>	
<b>MISDIRECTION</b> .....	17
<i>Ketel One Vodka, Dorda Double Chocolate Liqueur, Kahlúa, Espresso</i>	

## WINES

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

### Bubbles

<b>SPARKLING   MAGIC CASTLE</b> .....	13   52
<i>California, USA</i>	
<b>PROSECCO   LA MARCA</b> .....	16   64
<i>Trieste, Italy</i>	
<b>SPARKLING DRY ROSÉ   JP. CHENET</b> .....	15   60
<i>France</i>	
<b>CHAMPAGNE   TAITTINGER BRUT</b> .....	25   100
<i>Reims, France</i>	
<b>CHAMPAGNE   NICOLAS FEUILLATTE BRUT</b> .....	20
<i>Chouilly, France</i>	

### Whites

<b>PINOT GRIGIO   SANTA MARGHERITA</b> .....	15   60
<i>Alto Adige, Italy</i>	
<b>RIESLING   FIRESTONE</b> .....	13   52
<i>Santa Barbara County, CA USA</i>	
<b>SAUVIGNON BLANC   HONIG</b> .....	14   56
<i>Napa Valley, CA USA</i>	
<b>SANCERRE   SAGER &amp; VERDIER</b> .....	17   58
<i>France</i>	
<b>CHARDONNAY   SONOMA CUTRER</b> .....	14   56
<i>Sonoma County, CA USA</i>	
<b>CHABLIS   DOMAINE SEGUINOT-BORDET</b> .....	18   72
<i>France</i>	
<b>ROSÉ   BY.OTT</b> .....	15   60
<i>France</i>	

### Reds

<b>PINOT NOIR   MAGIC CASTLE CUVÉE</b> .....	15   60
<i>Library Vineyard, Monterey County, CA USA</i>	
<b>PINOT NOIR   SAINTSBURY</b> .....	18   72
<i>Carneros, CA USA</i>	
<b>MERLOT   DUCKHORN DECOY</b> .....	13   52
<i>Sonoma County, CA USA</i>	
<b>MALBEC BLEND   DRAGON'S TOOTH</b> .....	20   80
<i>Napa Valley, CA USA</i>	
<b>RED BLEND   PARADUXX</b> .....	20   80
<i>Napa Valley, CA USA</i>	
<b>CABERNET   AUSTIN HOPE</b> .....	21   84
<i>Paso Robles, CA USA</i>	
<b>CABERNET   GRGICH HILLS</b> .....	25   100
<i>Napa Valley, CA USA</i>	

## BEER, SPIRITS & NON-ALCOHOLIC

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

*Beverages are welcome in the showrooms.*

*Please drink responsibly. Please do not drink & drive.*

*Menu printed 06.10.2022*

# APPETIZERS

GF JUMBO SHRIMP COCKTAIL.....	29	♥ FOUR CHEESE GARLIC BREAD.....	15
CRISPY LEMON PEPPER CALAMARI.....	19	½ DOZEN OYSTERS ROCKEFELLER.....	24
MARYLAND CRAB CAKES.....	19	GF SPICY AHI TUNA POKE*.....	19

## SOUPS

SOUP DU JOUR.....	14
THAI CURRY CRAB BISQUE.....	18
GF ♥ MAGIC CASTLE® FAMOUS CHILI.....	14

## SALADS

GF LANE MANSION MIXED GREENS.....	16
CLASSIC CAESAR SALAD.....	16
GF AMA WEDGE SALAD.....	16
GF BOSC PEAR & BURRATA.....	16

# ENTRÉES

## FROM THE BUTCHER SHOP

*served with Bordelaise sauce & roasted fingerling potatoes*

GF 12oz SLOW ROASTED PRIME RIB.....	55
6oz CENTER CUT FILET MIGNON.....	52
GF 9oz CENTER CUT FILET MIGNON.....	69
GF 8oz AUSTRALIAN WAGYU DENVER STEAK.....	69
GF 32oz PRIME TOMAHAWK STEAK TO SHARE.....	225
GF 24oz PRIME PORTERHOUSE STEAK.....	149
♥ ACADEMY BEEF WELLINGTON.....	59
GF NEW ZEALAND RACK OF LAMB.....	57

## FROM THE SEA, GARDEN & MORE

GF CITRUS ROSEMARY HALF CHICKEN.....	47
<i>served with Citrus Beurre Blanc sauce &amp; roasted fingerling potatoes</i>	
GF CHILEAN SEA BASS.....	59
<i>served with Citrus Beurre Blanc sauce &amp; roasted fingerling potatoes</i>	
GF SCOTTISH SALMON.....	52
<i>served with Citrus Beurre Blanc sauce &amp; roasted fingerling potatoes</i>	
GF HARISSA CAULIFLOWER STEAK.....	40
<i>served with vegan mushroom risotto</i>	
LOBSTER COBB SALAD.....	48
<i>Canadian Lobster, romaine lettuce, cherry tomatoes, blue cheese, bacon, pickled red onions, cured egg yolks and green goddess ranch dressing</i>	
GF MUSHROOM BOLOGNESE SPAGHETTI SQUASH.....	45

# MAGICAL TOPPERS

GF MILTON STYLE: Maryland Crab Meat, Grilled Asparagus, Bearnaise Sauce.....	19
GF 6oz LOBSTER TAIL.....	29
GF 6oz BÉARNAISE SAUCE.....	7
GF TRUFFLE BUTTER.....	19
GF TWO JUMBO SCALLOPS.....	24
GF PEPPERCORN SAUCE.....	7

# SIDES

MACARONI & CHEESE.....	14	GF GARLIC CONFIT WHIPPED POTATOES.....	14
<i>add Lump Crab - 9</i>		PARMESAN TRUFFLE FRIES.....	15
GF SAUTÉED MUSHROOMS.....	16	GF SEASONAL VEGETABLES.....	15
CREAMED SPINACH.....	16	GF GRILLED ASPARAGUS.....	16
GF LOADED BAKED POTATO.....	14		

♥ - AMA favorite    🌿 - Vegan    GF - Gluten Free    18% Gratuity is included for Parties of 6 or more.

We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in one kitchen. If you have a food allergy, notify your server before ordering.  
\*Consuming raw or uncooked meats, seafood, or shellfish may increase your risk of foodborne illness. Menu Printed 06.10.2022