



## COCKTAILS

<b>NPH OLD FASHIONED</b> .....	21
<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> .....	19
<i>Empress Botanical Gin, St. Germain Liqueur, Lavender Syrup, JP. Chenet Sparkling Dry Rosé</i>	
<b>MYSTICAL MARGARITA</b> .....	19
<i>Casamigos Reposado, Liquid Alchemist Blood Orange, Fresh Lime Juice, Agave</i>	
<i>Make it a Cadillac Margarita - Add 5</i>	
<b>SORCERER'S SANGRIA</b> .....	19
<i>Red Wine, Fresh Pomegranate Juice, St Remy Brandy, Triple Sec, Orange Juice</i>	
<b>SMOKE &amp; MIRRORS</b> .....	19
<i>El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim</i>	
<b>THE CONJURER</b> .....	19
<i>Tito's Vodka, Hangar 1 Mandarin Vodka, Cointreau Noir, Fresh Orange Juice, Fizzy Water</i>	
<b>MISDIRECTION</b> .....	19
<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

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

### Whites

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

### Reds

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

GF ½ DOZEN FRESH KUMIAI OYSTERS.....36 <i>green apple champagne puree, apple sorrel</i>	JUMBO LUMP CRABCAKES.....28 <i>lemon remoulade</i>
GF JUMBO SHRIMP COCKTAIL.....29	♥ FOUR CHEESE GARLIC BREAD.....15
CRISPY PEPPER CALAMARI.....19	GF AHI TUNA TARTARE*.....22

# SOUPS & SALADS

CLASSIC CAESAR SALAD.....16	GF LANE MANSION MIXED GREENS.....16
GF ROASTED ROMA TOMATO & BASIL BISQUE.....15 <i>add Jumbo Lump Crab - 12</i>	LITTLE GEM SALAD.....16 <i>cherry tomatoes, dried cranberries, pearl couscous and a citrus truffle vinaigrette</i>
GF MAGIC CASTLE® FAMOUS CHILI.....14	GF AMA WEDGE SALAD.....16

# ENTRÉES

## FROM THE BUTCHER SHOP

*served with Bordelaise sauce & roasted fingerling potatoes*

12oz SLOW ROASTED PRIME RIB.....58
GF 6oz CENTER CUT FILET MIGNON.....54
GF 9oz CENTER CUT FILET MIGNON.....69
GF 8oz AUSTRALIAN WAGYU DENVER STEAK.....69
GF 32oz PRIME TOMAHAWK STEAK TO SHARE.....225
♥ ACADEMY BEEF WELLINGTON.....59
GF NEW ZEALAND RACK OF LAMB.....58

## FROM THE SEA, GARDEN & MORE

GF CITRUS ROSEMARY HALF CHICKEN.....49 <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.....54 <i>served with Citrus Beurre Blanc sauce &amp; roasted fingerling potatoes</i>
GF HARISSA CAULIFLOWER STEAK.....47 <i>served with vegan mushroom risotto</i>
GF LOBSTER COBB SALAD.....48 <i>Baja Lobster, romaine lettuce, cherry tomatoes, blue cheese, bacon, pickled red onions, cured egg yolks and green goddess ranch dressing</i>
GF TRUFFLE BUCCATINI AGLIO E OLIO.....55 <i>vegan parmesan and summer truffle</i>
GF VEGAN BOLOGNESE.....45 <i>spaghetti squash</i>

# MAGICAL TOPPERS

GF MILTON STYLE: Maryland Crab Meat, Grilled Asparagus, Bearnaise Sauce.....19	GF TWO JUMBO SCALLOPS.....24
GF 6oz LOBSTER TAIL.....29	GF TRUFFLE BUTTER.....19
GF ½oz FRESHLY SHAVED BLACK TRUFFLES.....22	GF PEPPERCORN SAUCE.....7
GF BÉARNAISE SAUCE.....7	

# SIDES

MACARONI & CHEESE.....15 <i>add Jumbo Lump Crab - 12</i>	GF GARLIC CONFIT WHIPPED POTATOES.....14
GF SAUTÉED MUSHROOMS.....16	PARMESAN TRUFFLE FRIES.....15
CREAMED SPINACH.....16	GF SEASONAL VEGETABLES.....15
GF LOADED BAKED POTATO.....15	GF GRILLED ASPARAGUS.....16

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