

CASTAGNOLA'S

Since 1916

Starters

Dungeness Crab Cocktail	14
Jumbo Shrimp Cocktail(4)	12
Fresh Oysters 1/2 dozen	13
Oysters Rockefeller 1/2 dozen Baked with spinach, bacon and cheese	16
Fried Calamari	12
Fresh Dungeness Crab Cakes	16
Loaded Potato Skins Loaded with bacon bits, melted cheese & green onion	9
Cheesy Garlic Sourdough Loaf Garlic butter and melted cheddar poured over a warm sourdough loaf and served with balsamic vinegar & olive oil	10
Salmon Sliders(3)	9
Beef Sliders w/ cheese (3)	7
Roasted Garlic & Cheese Plate	7
Deep Fried Ravioli Choose Lobster or Beef	10

Soup & Starter Salads

Homemade Clam Chowder Cup 6 Bowl 8 Bread Bowl	11
Homemade Lobster Bisque Cup 7 Bowl 9 Bread Bowl	12
French Onion Soup White wine and beef broth, caramelized onions, finished with melted gruyere cheese	9
Baby Iceberg BLT Mini-head of Iceberg lettuce, dressed with bacon, blue cheese crumbles, chopped egg and cucumber	9
Castagnola's House Salad Fresh romaine and mixed greens with cucumbers, tomatoes, carrots, red-onions and almonds Add Bay Shrimp	5

Entrée Salads

Classic Dungeness Crab Louie	24
San Francisco Caesar Salad Add grilled chicken, shrimp or, salmon	5
Chef's Special Salad Romaine lettuce served with turkey, ham, cheese, boiled egg and topped with bacon bits	17
Cobb Salad Romaine lettuce topped with grilled chicken, boiled egg, tomato, bacon bits and bleu cheese crumbles Dressing: Bleu cheese, Ranch, Thousand Island or Balsamic Vinaigrette	17

Sandwiches

Sandwiches Served until 3:00 PM

Bay Shrimp Sandwich	12
Warm Crab Cake Sandwich	14
Classic Tuna Salad Sandwich	9
Philly Cheese Steak Thin slices of prime rib sautéed with peppers, onions and melted mozzarella	13
Steak Sandwich	16
Half Pound Hamburger	9

All Sandwiches come with choice of French Fries,
side salad or Coleslaw. All Served with lettuce,
tomato & onion
Add bacon, cheese or, avocado 1.50

Chophouse Favorites

We proudly serve Newport Farms "Premium Black Angus" beef that has been corn fed and aged for 28 days to reach its peak flavor and tenderness. All steaks are seasoned and grilled with our own custom rub and topped with steak house butter.

Choice of two sides, except where noted

Filet Mignon 8 oz.	36
Center Cut New York Steak 12 oz. Grilled and served with our bleu cheese sauce	34
Rib Eye 10 oz.	40
Porterhouse 16 oz.	39
Grilled Pork Chop	21
Baby Back Ribs 1/2 rack Full Rack	22 26
Veal Marsala	22
Rack of Lamb	27
Chicken Marsala Choose 2 sides	21
Chicken Cacciatore Penne Pasta served with pan seared chicken and tossed with cacciatore sauce, served with mixed greens	19
Vegetarian Lasagna Vegetable inspired layered with ricotta cheese, mozzarella cheese and marinara	15
Meat Lasagna Traditional meat lasagna covered with our Bolognese sauce	18
Lobster Ravioli With Alfredo sauce	17
Spaghetti Bolognese	16
Fisherman's Linguine Sautéed seafood with a hint of white wine served over pasta	19
Steak Gorgonzola Alfredo Grilled steak over pasta with gorgonzola and sun dried tomato cream sauce	18

Roasted Prime Rib

Aged Black Angus is coated and rubbed with rock salt and herbs to produce a tender and juicy roasted prime-rib.
8 Oz Petite 28.00 12 oz Gentlemen's Cut 33.00
Available Friday & Saturday only after 3 pm

Sides

Garlic Mashed Potatoes	5
Shoestring potatoes	5
Creamed Spinach	5
Sautéed Mushrooms	5
Steamed Broccoli	5
Mac N' Cheese	5
Seasonal Vegetables	5
French Fries	5

Fresh Fish

Choose two sides, except where noted

Cedar Plank Salmon 8 oz. Broiled on a Pacific Northwest cedar plank. Topped with Lobster Brandy sauce, allow additional time	24
Herb Crusted Alaskan Halibut 7 oz.	27
Grilled Mahi Mahi 7 oz. Lemon caper sauce	24
Grilled Swordfish Steak 7 oz. Salmoriglio sauce	25
Blackened Ahi Tuna 7 oz. Seared rare with ginger sauce	27
Petrale Sole 7 oz. Served with white wine sauce	26
Dore Sole 7 oz. Lightly floured and egg battered, pan seared with white wine sauce, topped with fried capers	27
Fish & Chips Served with coleslaw	19

Seafood

Choose two sides, except where noted

Lobster Thermador

A whole lobster is split open. The meat is sautéed with butter, cream, tarragon, shallots and a hint of lemon, garlic & bacon. The meat is returned to the shell, topped with parmesan, lobster brandy sauce and baked until it's melting with flavor.

Allow Extra Time for Cooking Market Price

Cioppino Dungeness crab legs, mussels & clams in the shell, calamari, jumbo shrimp in a lobster broth seasoned with tomatoes and roasted red peppers—no side choice	26
Whole Roasted Dungeness Crab A whole crab is roasted, served with garlic butter sauce	32
Alaskan King Crab Legs 1 pound of Alaskan King Crab legs served with garlic butter	38
Lobster Tail (2) Brushed with garlic butter	41
Seafood Sauté A combination of jumbo shrimp, scallops and fresh Dungeness crab are sautéed with lemon, butter & white wine	25
Fried Shrimp Plate Deep fried shrimp and fries (no sides)	14

Desserts

Crème Bruleè	7
New York Cheesecake	7
Double Chocolate Cake	7
Hot Banana Rum Sliced bananas sautéed in rum sauce served with ice cream and shaved almonds	7
Seasonal Fruit Cobbler	7
Chocolate Lava Cake Warm chocolate cake with a molting chocolate center	7
Chocolate Rock Slide Caramel and marshmallow bar topped with chocolate chunks, warm caramel and, served with ice cream	7
Petit Fours <i>Chef's selection</i>	7
Vanilla Ice Cream	4

Ask your server about our daily special

Castagnola's offers private dining for groups & entertainment several nights a week.

Please check with your server for more information.

Join our mailing list or find out more at www.castagnolas.com

An 18% gratuity will be added to parties of 6 or more and/or split checks

CASTAGNOLA'S

Since 1916

Wines by the Glass

Whites

Chardonnay

Domaine St. George, 06	7
Chalone 06 Monterey	9
La Crema 07 Sonoma Coast	11
Ventana Vineyards, Monterey	10

Other Whites by the Glass

Pinot Grigio Fontana, 06 Italy	7
Pinot Gris King Estates 06 Oregon	10
Riesling Fetzer 06 California	7
Riesling Hogue 06	7
Riesling Ventana Vineyards Monterey	8
Sauvignon Blanc Fetzer CA	7
White Zinfandel Sutter Home Napa	7
White Zinfandel Beringer Napa	7
White Merlot Forest Glen CA	7

Red

Cabernet Sauvignon BV Coastal	8
Chianti Bolla Italy	7
Merlot Fetzer CA	7
Merlot Forest Glen 05 CA	8
Pinot Noir Fetzer CA	7
Pinot Noir BV Coastal 06 CA	8
Pinot Noir La Crema 06 Sonoma	11
Zinfandel Rabbit Ridge 06 Paso Robles	7

Half Bottles White

Chardonnay, La Crema 03 Sonoma	18
Chardonnay Kendal Jackson 05 CA	17
Chardonnay Matanzas Creek 05 CA	19

Red

Cabernet Sauvignon Kendall Jackson 05	15
Merlot Forest Glen 05 Napa	13
Petite Sirah Elyse Winery 05 Napa	25
Pinot Noir La Crema 05 Sonoma	22
Toscana Villa Antinori 03 Tuscany Italy	23

Ports by the glass

Fonseca Bin 27 Tawny Port 10 Year	8.5
Quinto Do Noval Tawny Port 20 Year	10
Sandeman Founders Reserve	7.5

Sparkling & Bubbles

By the bottle

Korbel Brut	
Methode Champenoise	34
Schramsburg Blanc de Noir	
Methode Champenoise	44
Piper Sonoma Brut	
Methode Champenoise	35
Veuve du Vernay Brut Blanc de Blancs (187ML) Loire Valley France	14
Charles de Cazanove Premier Cru Montagne de Reims France	70
Charles de Cazanove Brut Rose Bouzy France	70

Wines by the Bottle

Chardonnay

BV Coastal 06 CA	23
Chalone Vineyard 05 Monterey County	23
Clos La Chance 05 Santa Cruz	26
Diamond Oaks 01 Chalk Hill CA	28
La Crema 07 Sonoma Coast CA	36
Sonoma-Cutrer 05 Russian River CA	38
Ventana Vineyards 05 Monterey CA	32
Stonestreet 05 Alexander Valley CA	45
Robert Young Estate Winery CA	64
Chalk Hill 04 Sonoma CA	60
Domaine St. George CA	20
Four Vines Naked Chardonnay CA	21
Kendall Jackson Vintner's Reserve 03 CA	30

Sauvignon Blanc

Moon Mountain 05 CA	26
Napa Ridge 06 Napa CA	21
Cedar Brook 06 CA	19
Cakebread Cellars 06 Rutherford CA	63
Matanzas Creek 07 CA	30

Other Whites & Rose

Fumé Blanc Robert Mondavi 05 Napa	42
Riesling Hogue Winery 06	18
Pinot Grigio Fontana 06 Italy	20
Pinot Gris King Estates 06 Oregon	33
Riesling Fetzer 06 CA	20
Riesling Ventana Vineyards 05 Monterey	30
Voignier Montpellier 06 Napa	20
White Merlot Forest Glen 05 CA	22
White Zinfandel Beringer 03 Napa	19
White Zinfandel Sutter Home 05 Napa	18
Rose Yangarra Estate Vineyards Australia	23
Rose of Merlot Matanzas Creek 07 CA	25

Merlot & Merlot Blends

BV Coastal 04 CA	22
Fetzer 06 CA	21
Forest Glen 05 Sonoma	23
Kendall Jackson Vintners Reserve 03 CA	25
Stonestreet 03 Sonoma CA	37
Ray's Station 02 Sonoma County CA	25
Twomey Cellars 04 Napa	105

Pinot Noir

King Estates 03 Oregon	48
Carmel Road Santa Lucia Mountains 05 CA	42
La Crema Andersen Valley CA	\$\$
La Crema Monterey 05 CA	40
Montpellier Napa 05 CA	27
Robert Mondavi Napa 06 CA	40
Fetzer Valley Oaks CA	20
Matanzas Creek 06 CA	35

Cabernet Sauvignon & Bordeaux Blends

Chateau Lagarosse Gironde 05 France	40
Fetzer Valley Oaks 05 CA	21
BV Coastal 05 CA	24
Ray's Station Alexander Valley 04 CA	32
Beaulieu Vineyard 04 Napa CA	45
Geyser Peak Napa Valley 06 CA	29
Kendall-Jackson Vintners Reserve 03 CA	35
Stonestreet Alexander Valley 04 CA	49
Robert Young Scion 03 Alexander Valley	92
Silver Oak 03 Alexander Valley	135

Other Reds by the bottle

Chianti Bolla 05 Tuscany Italy	18
Chianti Classico 02 Arceno Italy	26
Chianti Sopranos	27
Grenache Yangara Estate 05 Australia	26
Malbec Los Carlos Winery 06 Argentina	21
Meritage Kendall Jackson 04 Santa Rosa	25
Meritage Sterling Vineyards 07 Sonoma	18
Cotes Du Rhone Perrin Reserve 05 France	22
Petite Syrah Stags Leap 04 Napa	69
Syrah Matanzas Creek 05 CA	40

Castagnola's Cocktails

Castagnola Cosmo	10
Stoli Strasberri Grand Marnier shaken with lemon and cranberry juice on the rocks	
Castaway Bloody Mary	11
Absolute Pepper is featured in this classic cocktail	
Bocci Ball	10
Stoli Vodka Midori Melon pineapple juice & orange juice shaken and served on the rocks	
Butchie B	11
Patron Tequila triple sec lime juice and a splash of blue curacao served on the rocks	
Golden Gate	11
Stoli Orange amaretto and cranberry served on the rocks	
Mojito	10
Bacardi superior fresh mint are muddled with sweet & sour and a splash of soda	
Malibu Rum Punch	9
Malibu Coconut pineapple & orange juice are shaken with sweet & sour served on the rocks	
Woodford Reserve Manhattan	11
Woodford Reserve Bourbon sweet vermouth and a splash of grenadine	
Silver Coin Margarita	11
Cointreau Margarita with your choice of Hurradura or Cazadores Silver	
Lovely Martha	11
Absolute Mandarin triple sec and splash of cranberry served up	
Chocotini	11
3 olives chocolate vodka chocolate liqueur dark crème de Cacao shaken served up	
Strawberry Drop	11
Stoli Strasberri sweet & sour shaken and served up	
Razzle Dazzle	11
Stoli Razberi Van Gogh Chocolate liqueur shaken and served up	
Pomegranate Martini	10
Pomegranate vodka PAMA liqueur and fresh lemon shaken and served up	
Berry by the Bay	10
Stoli Razberi pineapple juice orange juice shaken and served up	
BlueTini	10
Stoli Blueberi blue curacao sweet & sour shaken and served up	
Wacky Jacky	9
Southern Comfort sweet & sour cranberry juice shaken and served up	
Irish Coffee	9
Bailey's & Coffee	9
Keoki Coffee (Kahlua & Brandy)	10
Nutty Irishman (Frangelico Bailey's Coffee)	9

We have a large selection of Cognacs & Cordials ask your server for a complete selection.