

SOUPS

Italian Wedding Soup 7

Seafood Chowder 10

SALADS

Castleton's Caesar Salad with
Focaccia Croutons, Prosciutto Crisps and
Parmesan Tuille 8

Autumn Harvest Salad with
Mixed Greens, Apricots, Cranberries, Candied
Pecans, & Feta with Apple Maple Vinaigrette 8

Cobbetts Salad (GF)
Arcadia Field Greens, Grape Tomato, Cucumber,
Spring Radish, Jiulienne Carrots, Red Onion and
Spring Pea Shoots 8

Top With
Marinated Grilled Steak Tips (GF) 14
Marinated Grilled Chicken (GF) 8
Grilled Shrimp with Fresh Lemon (GF) 10
Seasoned Grilled Salmon (GF) 12

Dressings: Spring Onion Ranch, Honey Mustard,
Balsamic Vinaigrette & Red Wine Vinaigrette

CASTLETON...

WATERFRONT DINING *on Cobbetts*

Thank you for joining us! For over 30 years Castleton has proudly served our guests while hosting events for all occasions. It is with great excitement that we are now expanding our hospitality services to include waterfront dining. We thank you for your support and look forward to serving you here *on Cobbetts*

In efforts to keep our customers and employees safe:

*Our service staff have received the most recent ServeSafe certification and specific COVID-19 training.

*All tables and chairs will be wiped down and sanitized with each guest.

*Hand sanitizer dispensers have been installed throughout

*Per NH reopening guidelines no more than six guests may be seated at a table.

*All employees will wear masks. Please feel free to ask one of our staff members for a mask if needed, we will be happy to accommodate!

APPETIZERS

Warm Spinach & Artichoke Dip with
Garlic Toast Points & Tortilla Chips 9

Maple Grand Marnier Bacon
Wrapped Scallops (GF) 14

Bruschetta with
House Marinated Bruschetta Tomatoes & Balsamic Glaze on
Garlic Toast Points 9

Seared Tuna with
Crispy Wontons, Pickled Ginger,
Wasabi & Garlic Ginger Tamari Sauce (GF) 16

ENTREES

Beef Tournedos Oscar* (GF)
Pan Seared Filet Mignon Medallions served over Demi-Glace topped with Lobster and Béarnaise Sauce (GF) 35

14 oz. N.Y Strip Steak* with
Port Wine Mushroom Demi-Glace and Crispy Onions (GF) 38

Roast Duck with Ginger Orange Glaze* with
Semi Boneless half Roast Duck and Poached D-Anjou Pears (GF) 26

Pan Seared Salmon*
Sesame Seed Encrusted with Teriyaki Drizzle, Garnished with Scallions (GF) 29

Scallop, Shrimp and Crab Stuffed Haddock with Lobster Newburg Sauce* 29

Seafood Casserole*
Fresh Haddock, Scallops & Shrimp baked with Lemon, Wine & Butter, Topped with Seasoned Cracker Crumbs 31

*Entree comes with Chef's Seasonal Vegetable and your choice of: Rice Pilaf, Chef's Potato (GF), or Waffle Fries

FOR KIDS

Homemade Chicken Fingers with Waffle Fries 10
Macaroni & Cheese 8

Please inform your server of any food allergies before ordering
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a compromised immune system.
Please add 9% NH rooms and Meal Tax

CASTLETON...

WATERFRONT DINING *on Cobbetts*

DESSERTS

Two Homemade Chocolate Chip Cannoli's with Powdered Sugar 8	Castleton's Ice Cream Pie with Kahlua Sauce & Fresh Whipped Cream 8	Chocolate Peanut Butter Pie & Fresh Whipped Cream 9	New York Style Cheesecake with Berry Compote & Fresh Whipped Cream 9
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BEVERAGES

Lemonade, Coke, Diet Coke, Sprite, Ginger Ale, Milk

Coffee, Decaf Coffee & Tea

Bud, Bud Light, Miller Lite, Heineken, Corona, Michelob Ultra, Coors
Light, Sam Adams, Sam Seasonal, Sam Rebel IPA, Harpoon IPA, Blue
Moon, Tuckerman's

Full Bar: Spirits and Cordials

Castleton's Signature

COBBETTS PROSECCO SANGRIA

Prosecco, Brandy, Apricot Nectar & Peaches

9.25

CASTLETON'S HOUSE WINE

Barefoot, CA

Chardonnay - Cabernet Sauvignon - Merlot -
White Zinfandel

7.75

Chardonnay

	Glass	Bottle
14 Hands, WA	8.50	28.00
<i>A light to medium bodied Chardonnay with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak</i>		
Josh, CA	9.50	36.00
<i>Our Chardonnay is a great balance of bright citrus and honey with a touch of oak character and hints of juicy peach. Crafted with care so that no single flavor overpowers another, this wine is simply delicious and easy to drink.</i>		
Ste. Michelle Columbia, CA		34.00
<i>This is a fresh, soft style of Chardonnay with bright sweet citrus fruit character and subtle spice and oak nuances</i>		
La Crema, CA		40.00
<i>Aromas of meyer lemon, gala apple and subtle hints of oak are followed by flavors of white stoned fruit, yellow plum, and honeydew melon. On the palate the wine is vibrant and concentrated with juicy acidity that drive a lingering finish.</i>		
Ferrari Carano, CA		46.00
<i>Aromas of pear, white peach, orange blossom, vanilla, gram cracker and buttercream, perfectly balanced by flavors of Fuji apple, cinnamon, apricot, quince and hazelnut. Lingering creamy and toasted oak notes round out the finish.</i>		
Duckhorn, CA		70.00
<i>Napa Valley chardonnay, with alluring aromas of nectarine, yellow plum, pineapple upside down cake and sweet spices. One the palate zesty acidity and an underlying silkiness add depth and nuance, with French oak - inspired hints of vanilla, sweet dough and clove framing the generous fruit</i>		

Pinot Grigio

Barefoot, CA	7.75	21.00
<i>Tart green apple flavors with a white peach undertone. Floral blossoms and citrus aromas, light-bodied.</i>		
Ecco Domani, Italy	8.50	26.00
<i>Wine is pale straw in hue and has delicate floral aromas with a hint of citrus. On the palate, the wine offers tropical fruit flavors and a crisp, refreshing finish.</i>		

Sauvignon Blanc

Line 39, CA	9.25	34.00
<i>Our Sauvignon Blanc opens with vibrant aromas of grapefruit and lemon with subtle grassy characters and a crisp clean finish. This wine is a fine accompaniment to shellfish or on its own after a long day.</i>		

White Zinfandel

Barefoot, CA	7.75	21.00
<i>Robust in the best ways possible. Kicks off with ruby red fruit flavors, like cherries and raspberries, then things get interesting with a hint of spice and lasting finish.</i>		

Cabernet Sauvignon

	Glass	Bottle
14 Hands, WA	8.50	28.00
<i>Strong, chocolate, vanilla oak-marked flavor</i>		
Ste. Michelle, CA	9.50	36.00
<i>Blackberry, black cherry and a hint of sweet grape jam</i>		
Sterling, CA		54.00
<i>A polished texture in a complex, complete flavor profile gives this full-bodied wine a wonderful presence. It offers a bit of restraint to the opulent black-cherry and blueberry flavors while subtle oak accents frame rather than coat the fruit.</i>		
Earthquake, CA		58.00
<i>Earthquakes deep violet color gives away to an outburst of black fruits, red currant, anise and vanilla on the notes. Rich and weighty, laden with dark blackberry fruit, mocha, savory spice and cinnamon that carry through a sleek lengthy finish.</i>		
Silver Oaks, CA		140.00
<i>Alexander Valley, Sonoma CA - one of the venerable names in American cabernet. Featuring aromas and flavors of black currant jam, rose petals, chocolate and sandalwood.</i>		
Simi, CA		40.00
<i>Food friendly with juicy plum and black cherry flavors and notes of cocoa.</i>		

Merlot

Columbia Crest H3, CA	9.25	32.00
<i>Aromas of black cherry and hints of raspberry</i>		
Ste. Michelle, CA		36.00
<i>Warm aromas of confit black currants and strawberries</i>		

Zinfandel

Seven Deadly Zin, CA	9.25	34.00
<i>Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes. This wine is round and layered showing flavors of dark fruits, currants and toffee through a lingering spice-touched finish.</i>		
Seghesio, CA		46.00
<i>Spicy, lush black fruit and raspberry flavors, along with structure, of cooler Dry Creek Valley. Balanced and elegantly structured</i>		

Shiraz

Yellow Tail, Aus	7.75	21.00
<i>Perfectly balanced with soft tannins and fine oak, complemented by ripe fruity flavors</i>		
Penfolds, Koonuga Hill, Aus		34.00
<i>Ruby red core with a crimson rim, inviting aromas of blackberry compote, dark chocolate and mocha</i>		