

INSPIRED AMERICAN CUISINE

BEARD SLEE CASTLE



Friday September 5, 2025

appetizers

3 cheese baked onion soup 8.50

garlic croutons | smoked germander | Gruyere | parmesan

roast cauliflower Barbone 9. veg

roast spiced cauliflower | golden raisin | bread crumble |
pickled red onion | shaved Ricotta Salata

seared long hots 10. veg

garden fresh long hot peppers, pan roasted | buttered bread
crumbs | parmesan | grilled garlic bread

butternut bisque 7. gf

swirl of crema | pumpkin spice | candied ginger

baked brie veg 12. in puff pastry | cardamom scented fig
and date stuffing | fig vincotto | mango vinaigrette |
champagne grapes

cheese croquette 12 veg smoked gouda, swiss, gruyere, fontal
blended with walnuts, parsley, paprika ...lightly breaded & fried
| smoked tomato coulis | peppadew peppers

fried calamari 17 cherry pepper | poblano pepper
orange ginger garlic sauce | lotus root | biqueño peppers

eggplant fritters 14 veg thin breaded eggplant topped with goat
cheese, sundried tomato pesto, roasted bell peppers | balsamic
| basil oil | kalamata

tomato basil mozzarella salad 15 veg

ripe tomatoes | buffalo mozzarella | basil oil | kalamata |
sea salt | red onion | cracked pepper

fried caramelized Brussels sprouts 12 gf

lemon-caper sauce | walnuts | pancetta

beets 'n goat 13 veg gf red & golden beets | micro cabbage
greens + arugula | pickled cherry & pickled ramps | goat cheese
| blood orange | walnut | fig vincotto

age-dashi tofu 10 vegan gf

sesame coated fried tofu | wasabi | pickled ginger | hoisin

fried breaded spinach & garlic ravioli 10 veg

garlic marinara | red bell pepper cream | basil oil |
shredded parmesan | pine nuts

sides

garlic whipped potatoes 4.

blue cheese & bacon whipped potatoes 6.25

caramelized onion whipped potatoes 4.50

horseradish whipped potato 4.

fire blackened green beans, lime garlic aioli 6.50

dinner

pan seared Faroe Island salmon filet 37 gf

sautéed julienne vegetables | sweet pea cream | pea shoots

roast pork tenderloin 34 andouille sausage stuffed |

seared mushrooms & peppers | bacon brandy cream sauce |
enoki fan

gulf shrimp 36 sautéed white shrimp | bucatini pasta |

smoked salmon-shallot cream | spinach | chives

Denise's Magic Meatloaf 26 roast beef & pork, onion, garlic, peppers,
carrots, mushrooms & mozzarella buttered carrots, broccoli, zucchini,
& peppers | kicked-up pan gravy | whipped potatoes

white shrimp & sea scallops 37.50

zucchini | garden grape tomato | spinach |
Chardonnay garlic butter | mafalde pasta | lemon

burrata & ravioli 29 veg | sweet corn-burrata ravioli |

zucchini zoodles | burst tomatoes | quinoa crisp |
roast carrots | Burrata | garlic cauliflower cream

pan seared chicken breast 27

capicola ham & melted dill havarti | basil cream sauce |
| spinach & garlic sauté

kinpira with blackened tofu 25 vegan gf earthy rich vegetable salad |

paired with miso dressed snap peas, mushrooms &
napa cabbage | pan blackened spiced tofu | toasted peanuts

from the wood grill

grilled duck breast 38 gf Maple Leaf Farms duck breast

veggie quinoa & wild rice | cranberry mostardo |
raspberry horseradish mustard sauce

grilled Atlantic Yellowfin tuna 36 gf

spring greens, arugula, napa cabbage & carrots |
orange soy dressing | chili pistachios

grilled bacon wrapped filet mignon 45

griddle polenta cake | Cabernet tomato demi glace |
roasted tomatoes & asparagus

Saranac strip steak 39 Saranac pale ale mustard cream sauce |

fire blackened green beans | bell pepper confetti

rack of lamb 45 gf roast vegetable ratatouille |

red bell pepper coulis | pistachio dukka

please alert your server to any allergies or special needs

gf: gluten free gluten free bread is available on request. \$1.75

bottled Spring water available: 50 cents per 16oz btl

gluten free pastas can be substituted for regular pasta