

Lunch Menu

SOUPS

Soup Du'Jour

An ever changing variety of the chef's gourmet creations!

Champagne Scallop Soup

A delicious blend of scallops, cream and champagne.

Stokesay Onion Soup Gratinée

Rich beef stock, caramelized onions, croutons, topped with browned Finlandia Swiss

SALADS

Stokesay Caesar Salad

Romaine hearts, herb croutons, parmesan reggiano cheese, house made Caesar dressing

Lord's Salad

Stokesay lettuce blend tossed in herbal vinaigrette with marinated hearts of palm avocado, grape tomato, shaved red onion, and cucumber

Spinach Duck Salad

Baby spinach, sliced smoked duck breast, Granny Smith apple, candied walnut dried cranberry, dressed with cinnamon cider vinaigrette

Sashimi Tuna Salad

Mesclun and Bibb lettuces, sesame crusted sashimi tuna, grape tomato kalamata olive, cucumber, and drizzled with orange ginger glaze and wasabi cream sauce

Pecan Chicken Salad

Mixed greens, grape tomato, sliced cucumber, dried cranberry, topped with sliced pecan chicken breast, shaved onion, carrot strings, dressed with honey mustard dressing

Fresh Fruit & Shrimp Salad

Chilled jumbo shrimp, fresh melon and berries over mixed green with cucumbers and tomatoes, dressed with raspberry vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

SANDWICHES

*Served with a dill pickle and your choice of Dijon potato salad, French fries, sweet potato fries, or cole slaw.
Swiss, cheddar, provolone, American, pepper jack, sautéed mushrooms or caramelized onion*

Crab & Tomato Melt

Toasted brioche with lump crab meat, sliced tomato, cheddar, and green onion baked golden brown

Half – Pound Castle Burger

OR choose Kobe beef

One half-pound of Angus beef grilled to your liking on a brioche roll with Bibb lettuce, sliced tomato and red onion. Add apple wood smoked bacon.

Grilled Croque Madame

Toasted white bread with black forest ham, dijon mustard, and Gruyere topped with a sunny side up egg.

Castle Club or Wrap

Shaved turkey breast, apple wood smoked pepper bacon, tomato, Bibb lettuce and mayonnaise

Lord's Deli Sandwich

Your choice of Black Forest ham, turkey, roast beef, tuna salad, or corned beef with Bibb lettuce, tomato, and mayonnaise on your choice of bread.

The Prince

One half a Lord's Deli with your choice of cup of soup du'Jour or Lord's salad

Lobster Roll

Lobster tail and claw with lemon herb aioli, avocado, tomato, Bibb lettuce and red onion

ENTREES

Quiche Du'Jour

Served with Lord's salad or cup of soup du'Jour

Crab Scampi Neapolitan

Angel hair pasta tossed with jumbo lump crab, herb Roma tomatoes, garlic, onions, white wine, lemon juice and butter

Grilled North Atlantic Salmon

Brushed with orange ginger glaze served with long grain & wild rice and asparagus

Pan Seared Crab Cake

Our own recipe, pan-seared crab cakes with confit potatoes and baby bok choy

Petite Shoulder Filet

Sliced shoulder filet with Madeira-scented demi-glaze, sweet corn succotash and silky mashed potatoes