

GRAZE

• CASTRO GRILL & BAR •

GRAZIN' IN THE NEW YEAR

APPETIZER

Black Angus Beef Tartare (F)
Shallot, cornichons, caper, egg yolk

Duck vol-au-vent (D, A)
Foie gras, morels mushroom, pickled red cabbage purée

Escargot (D)
Sea salt, garlic herb butter

Kale & Mesculin (Vegan)
Pickled red onion, quinoa brittle, smoked butternut squash

MAIN COURSE (D)
(Platter sharing style)

New Zealand Venison Loin

Australian Black Angus Sirloin

Smoked Beef Short Ribs

Turkey Ballotine

SIDES

Caesar Salad (F, D)
Parmesan Truffle Fries (D, V)
Grilled Asparagus, (D, V)
Onion Rings (V)

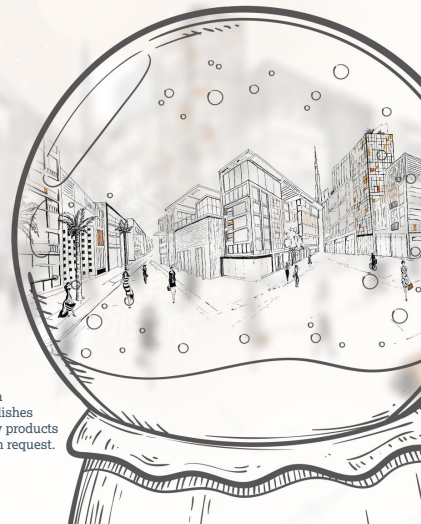
SAUCES

Béarnaise (D)
Pepper Sauce (A)
Bordelaise
Chimichurri

DESSERTS

San Sebastian Cheesecake (D, N)
Creamy soft baked

Yule Log (D)
Cream, chocolate, cherries



(A) Alcohol (C) Crustacean (D) Dairy, (F) Fish, (N) Nuts, (S) Shellfish, (V) Vegetarian, (✓) Vegan
If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Further information is available upon request.