

General Manager *Alicia Chigbrow* | Executive Chef *Adam DuBois*

APPETIZERS

- Garlic Parmesan Mozzarella Sticks basil marinara sauce 10
- Spinach & Artichoke Dip tortilla chips, sour cream and salsa 13
- Crispy Calamari sweet thai chili sauce and garlic aioli 14
- Coconut Shrimp hand breaded coconut shrimp with panko and coconut, fried and served with ginger garlic pineapple sauce 13
- Jumbo Shrimp Cocktail zesty cocktail sauce 14
- Caprese Stuffed Mushrooms sautéed mushrooms stuffed with fresh mozzarella, cream cheese, sun dried tomatoes, basil, garlic and onion with balsamic reduction 11
- Combination Platter crispy calamari, beef skewers, caprese stuffed mushrooms and spinach & artichoke dip 26

SOUPS & SALADS

- Clam Chowder new england style 7
- French Onion topped with gruyere cheese 7
-
- Add chicken 6 | Add shrimp 8 | Add salmon 9
-
- Local Arcadian Harvest Mixed Greens candied walnuts, grapes, sliced apples and raspberry vinaigrette 7
- Caesar Salad romaine hearts, caesar dressing, parmesan cheese and garlic herb croutons *Regular 7 | Entrée 12*

3-COURSE PRIX FIXE MENU

FIRST COURSE

Choose one

- Local Greens
- Caesar Salad
- Choice of Soup

ENTRÉE

Choose one

- Filet Mignon 6 oz 41
- Fresh Salmon 10 oz 38

DESSERT

Choose one

- Cheesecake
- Madagascar Vanilla Crème Brûlée

BUTCHER'S BLOCK

Our steaks are corn fed and aged up to 28 days

- 3/4 Lb. Roast Prime Rib Of Beef seasoned and slow-roasted, served with au jus creamy horseradish sauce, baked potato and fresh seasonal vegetables 33
- Filet Mignon with crispy onion straws, mashed potatoes and fresh seasonal vegetables *Petite 6 oz 30 | Regular 8 oz 36*
- Sizzling Top Sirloin Steak prime top sirloin, served with sizzling mushrooms, bell peppers onions, red wine and baked potato 29
- New York Steak 14 oz grilled strip loin, onion straws, compound butter, fresh seasonal vegetables 32

GOURMET BEEF BURGERS

Our burgers are a blend of short rib, ground chuck and beef brisket. All Burgers available as a Veggie Burger with BEYOND MEAT. Served with lettuce, tomato and fresh Bermuda onion on a toasted brioche bun. Choice of fries or fresh fruit.

- The Castaway Burger 17
- Bacon & Cheddar Burger three strips of crispy bacon and aged white cheddar cheese 19

SEAFOOD

- Chef's Fish Of The Day choice of grilled or blackened, served with fresh seasonal vegetables and mashed potatoes 28
- Fresh Salmon grilled and finished with papaya relish and lemon beurre blanc, served with rice pilaf and fresh seasonal vegetables 28
- Drunken Shrimp Diablo Fettuccine sautéed shrimp in butter with garlic, shallots and spicy diablo sauce, served over fettuccine and topped with parmesan cheese and fresh basil 28
- Stuffed Shrimp with Crab Meat crab-stuffed shrimp with garlic shallot lime cream sauce, served with rice pilaf and seasonal vegetables 29
- Cold Water Lobster Tail broiled and served with drawn butter, mashed potatoes and seasonal vegetables Market Price

SURF AND TURF

Served with mashed potatoes and fresh seasonal vegetables

- Classic Scampi & Petite Filet Mignon 39
- Cold Water Lobster Tail & Petite Filet Mignon Market Price

CASTAWAY CLASSICS

- Parmesan Crusted Chicken tomato caper relish, mashed potatoes, seasonal vegetables 26
- GF** Chicken Fettuccine Alfredo fettuccine tossed in garlic cream sauce & parmesan cheese (*Gluten Friendly Pasta Available Upon Request*) 25
- GF** Vegetarian Pasta Primavera fettuccine, seasonal vegetables, sundried tomatoes, fresh basil, garlic, crushed red pepper and parmesan cheese tossed in a white wine sauce (*Gluten Friendly Pasta Available Upon Request*) 19
- Add chicken 6 | salmon 9 | shrimp 12

SIDES

- Parmesan Garlic Asparagus 6
- Mashed Potatoes 5
- Sautéed Wild Mushrooms 6
- Baked Potato 5
- Loaded Baked Potato 6
- Rice Pilaf 5

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

Budweiser 4.50

Bud Light 4.50

Corona 5.50

Coors Light 4.50

Dos Equis Lager 5.50

Heineken 5.50

Michelob Ultra 4.50

Modelo 5.50

Stella Artois, Belgian Pilsner Lager 5.50

CRAFT

Abita Jockamo IPA 8

Erdinger Non-alcoholic 7

Hangar 24 Orange Wheat 6

Red Trolley Irish Ale 6

Hanger 24 Iconic Double IPA 6

WINE

gls btl

SPARKLING

William Wycliff Brut, California 9 34

Zonin Split, Prosecco Brut, Veneto, Italy 10

Korbel Split, Brut, California 11

Domaine Chandon Brut Rosé Split, California 12

La Marca Prosecco, Italy 32

Chandon Brut 'Classic', California 54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy 9 34

J Vineyards, California 46

SAUVIGNON BLANC

Canyon Road, California 8 30

Oyster Bay, Marlborough New Zealand 10 38

CHARDONNAY

Canyon Road, California 8 30

Kendall Jackson 'Vintner's Reserve', California 10 38

La Crema, Monterey, California 12 46

Mer Soleil Reserve, Santa Lucia Highlands 58

OTHER WHITE VARIETALS

Canyon Road White Zinfandel, California 9 34

Chateau Ste. Michelle Riesling, Washington 9 34

Mirassou Moscato, California 9 34

Conundrum White Blend, California 46

ROSÉ

Sophia Coppola Rosé, Monterey 10 38

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma 10 38

MacMurray Ranch, Central Coast, California 12 46

Siduri, Willamette Valley, Oregon 54

MERLOT

Canyon Road, California 8 30

Silver Palm, Sonoma 10 38

Ghost Pines, Sonoma & Napa Valley 46

CABERNET

Canyon Road, California 8 30

Louis Martini, California 10 38

Murphy-Goode, California 11 42

Arrowood, Sonoma 50

Justin, Paso Robles, California 58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California 9 34

Gascon Malbec, Mendoza, Argentina 9 34

Edmeades Zinfandel, Mendocino 42

Coppola Claret 'Black Label Diamond Collection', California 42

Yangarra Shiraz, McLaren Vale Australia 46