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BISTRO

DINNER

5pm - 10pm

SMALL PLATES

Onion Soup Gratin 10

Caramelized Sweet Onion, Focaccia Crouton, Gruyere Cheese

House-made Herb Focaccia Bread 6

Sun Dried Tomato Tapenade

***Line Caught Yellowfin Tuna Poke 16**

Avocado, Wakame Salad, Peanut, Sesame Soy

Roasted Beet Salad 12

Roasted Fennel, Fuji Apple, Goat Cheese, Champagne Vinaigrette

Baby Kale 12

Quinoa, Roasted Tomato, Marcona Almond, Feta, Preserved Lemon Vinaigrette

Charcuterie Board 22

Chefs Selection of Charcuterie and Cheeses, Marcona Almonds, Sour Cherry Spread

Monterey Bay Calamari 14

Banana Peppers, Marinara

Truffle Fries 7

Parmesan, Herbs

Chicken Pot Stickers 14

Ponzu Dipping Sauce

Broccolini 10

Peppadew Cheese

Roasted Asparagus 12

Pecorino Romano, Olive Oil, Garlic, Sea Salt

Pork Belly and Brussels sprouts 14

Ginger Soy Glaze, Peanuts, Chili Oil

MAIN

Mary's Free Range Chicken Breast 27

Cheddar Grit Cake, House Made Bacon, Creole Butter

***14 oz. Cedar River Farms Prime Ribeye 49**

Blue Cheese Mushroom Bread Pudding, Andouille, Port Wine Demi-Glace

***8oz Cedar Farms Beef Tenderloin 45**

Queso Fresco Arepa, Pickled Red Onion, Ancho Orange Agrodolce

***Colorado Rack of Lamb 40**

Roasted Fingerlings, Whole Grain Demi-Glace

***14oz New York Cedar River Farms Steak 44**

Sweet Potato Puree, Onion Rings, Chipotle BBQ Demi-Glace

Garganelli 24

Marinated Tomato, Andouille, Spinach, Red Pepper Cream

Scottish Salmon 29

Pomegranate Couscous, Marcona Almond, Basil,
Preserved Lemon Vinaigrette

Cioppino 32

Prawn, Mussels, Seasonal Fish, Calamari, Lobsters,
Clams, Tomato Fennel Broth, Focaccia

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness, especially if you have certain medical conditions.

*Asterisk items are served raw or undercooked, or contains raw or undercooked ingredients.