

GARDEN

B I S T R O & B A R

Appetizers

LUMP CRAB CAKE Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon	\$14
GRILLED SPANISH OCTOPUS Flageolet and Garbanzo Beans, Grape Tomatoes Fresh Oregano, Garlic, Extra Virgin Olive Oil	\$12
ESCARGOT DE BOURGOGNE Herbed Garlic Butter, Rustic Baguette	\$10
WAGYU BEEF CARPACCIO Marinated Dry Aged Rare Wagyu, Shaved Parmesan Arugula, Crispy Capers, Mustard Aioli	\$14
BOHEMIAN HUNTER'S BOARD FOR SHARING Speck, Sweet Sopressata, Chicken Truffle Mousse Naked Goat, Cambozola, Natural Green Castelvetro Olives Cornichons, Lingonberry, Rustic Baguette	\$24

OVEN FIRED PIZZAS

Made With Tarte Flambe Crust and Fire Roasted Tomato Sauce

HARVEST FIG & PROSCIUTTO Thinly Sliced Italian Ham, Figs, Mozzarella and Goat Cheese Shaved Fennel, Fig Vincotto Reduction	\$13
MARGHERITA Mozzarella and Fresh Basil	\$10
MUSHROOM & CRÈME FRAICHE Porcini Crème Fraîche, White Truffle Oil Mozzarella, Caramelized Onions, Chives	\$13

SOUPS & SALADS

MINORCAN CLAM CHOWDER Tomatoes, Red Pepper, Baby Clams, Pecan Smoked Bacon	\$8
FRENCH GREEN LENTIL SOUP Carrots, Onion, Celery, Smoked Sea Salt, Crispy Pork Belly	\$7
BOHEMIAN WINTER SALAD Roasted Beets, Shaved Red Onions, Winter Radish Candied Bacon, Blue Cheese, Praline Pecans Blackberry and Tangerine Vinaigrette	\$11

SPECIALTY ENTREES

PAN SEARED JUMBO SEA SCALLOPS Celery Root Puree, Citrus Beurre Blanc Asparagus, San Marzano Tomato Coulis	\$34
CHILEAN SEABASS Certified Sustainable Seabass, Roasted Sunchokes Grilled Leeks, Baby Heirloom Tomato Smoky Red Pepper and Meyer Lemon Emulsion	\$39
MEDITERRANEAN BAKED SALMON Tomatoes, Feta, Olives, Jalapenos, Banana Peppers Cilantro, Chardonnay, Extra Virgin Olive Oil Spinach, Jasmine Rice, Tzatziki	\$25
ALSATIAN CHOUROUTE GARNIE German Sauerkraut, Nueske's Bacon, Bratwurst Yukon Gold Potato, Smoked Duck Drumettes Bavarian Sweet & Spicy Mustard	\$22
ROASTED PHEASANT SUPREME Black Peppercorn & Brandy Reduction Yukon Mashed Potatoes, Green Beans	\$34
Bean burger Center Cut Filet Mignon, Grilled Lobster Tail Celery Root Puree, Asparagus, Drawn Butter	\$4 9
FRESH FETTUCCINE PASTA Oyster Mushrooms, Asparagus, Vidalia Onions Parmesan Cheese, Roasted Tomato Toasted Pine Nuts, Arugula	\$18

CHOPHOUSE STEAKS

The Most Tender Cuts from Corn-fed Midwestern Beef Seasoned with Grand Bohemian Signature Rub

All Steaks are Served a la Carte

1855 BLACK ANGUS RIBEYE Aged more than 21 Days	\$39
NEW YORK STRIP STEAK Aged up to 28 Days	\$37
test Aged a Minimum of 14 up to 22 Days	\$41

test	\$21 3
-------------	-----------

CHEF MICHELE BUCHANAN • CASTLEHOTELORLANDO.COM

8629 INTERNATIONAL DRIVE, ORLANDO, FL 32819 • 407-345-1511

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