

NEW YEAR'S EVE

THREE COURSE PRIX FIXE MENU

Welcome Bubbles

FIRST COURSE

Choice of one

Vegetable Egg Rolls Sweet Thai Chili

Passionfruit Ceviche White Fish, Shrimp, Serrano Chilis, Red Onion,
Red Pepper, Cilantro, Passion Fruit, Lime Juice

Local Arcadian Harvest Mixed Greens Candied Walnuts, Grapes,
Sliced Apples and Raspberry Vinaigrette

SECOND COURSE

Choice of one

Slow Roasted Prime Rib Garlic French Beans, Roasted Garlic Fingerling Potatoes 52.95

Portobella Mushroom Ravioli Fresh Marinara Sauce, Basil Oil 41.95

Citrus Braised Chicken Parmesan Risotto, Baked Spinach,
Roasted Tomatoes, Butter Poached Wild Mushroom 45.95

Filet Mignon 8oz Roasted Squash, Honey Carrots and Loaded
Mashed Potatoes with Smoked Bacon, Cheese, Sour Cream and Chives 59.95

Maine Lobster Tail Drawn Butter, Parmesan Risotto,
Charred Broccolini, Wild Mushrooms, Asparagus 69.95

Add a Maine Lobster Tail to any entrée for \$30

THIRD COURSE

Choice of one

NY Cheesecake Caramel and Fresh Berries

Double Chocolate Cake

General Manager *Alicia Chigbrow*

670 N. Kendall Dr., San Bernardino, CA 92407 | 909.881.1502 | castawaysanbernardino.com

*One complimentary glass of Sparkling Wine

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.



WHITE WINE

	<i>glass</i>	<i>btl</i>
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

SPECIALTY DRINKS

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

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

RED WINE

	<i>glass</i>	<i>btl</i>
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

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**