

Valentine's Day Menu

Welcome Bubbles

FIRST COURSE

Choice of one per person

Mango Shrimp Ceviche Marinated tiger shrimp, diced mango, red onion, red pepper, serrano peppers, cilantro, and tortilla chips

Honey Sriracha Pork Belly and Brussels Sprouts

Bruschetta Marinated grape tomatoes, fresh basil, garlic, balsamic reduction, extra virgin olive oil, and garlic parmesan crostini

SECOND COURSE

Choice of one per person

Caesar Salad Baby romaine gems, parmesan croutons, classic caesar dressing, and shaved parmesan

Mixed Berry Salad Assorted berries, sweet & spicy walnuts, blue cheese crumbles, fresh mint, cucumber, and passion fruit vinaigrette

Tomato Bisque Served with parmesan croutons and fresh herbs

THIRD COURSE

Choice of one per person

Prime Rib Garlic mashed potatoes, seasonal vegetables, horseradish cream & au jus 62

Miso Glazed Sea Bass Garlic mashed potatoes and seasonal vegetables 65

Honey Citrus Chicken Crispy orange yam, sweet potato & brussels sprouts hash, and seasonal vegetables 50

Mushroom Ravioli White truffle parmesan cream sauce, roasted wild mushrooms, basil oil, and broccolini 50

Lobster Tail Broiled, drawn butter, rice pilaf, and seasonal vegetables 65

Filet Mignon Cabernet demi-glace, roasted wild mushrooms, garlic mashed potatoes and seasonal vegetables 65

Add Lobster Tail to any Entrée +32

DESSERTS

Choice of one per person

Red Velvet Heart Cake Fresh berries and salted caramel

Honey Roasted Pear Sweetened mascarpone, fresh berries & crème anglaise

General Manager *Alicia Chigbrow* | **Chef** *Burke Reeves*

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*One complimentary glass of Sparkling Wine | Additional \$15 split charge.

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

glass *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

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

glass *btl*

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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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**