

[ACT 1] INT. CASTAWAY DINING ROOM AND PATIO – SUNSET LIGHTS UP THE SKY

(FADE IN)

STARTERS

- CAVIAR FRITES Petrossian Caviar, Vodka Crème Fraîche, 9 Spice Ranch 21
- THE PINK BRICK Scorched Tableside, Wagyu Carpaccio, Black Truffle Butter, Smoky Chimichurri 32
- LOBSTER “CORNDOGS” Black Truffle Popcorn, Szechuan Flower 20
- ROASTED TRICOLOR CAULIFLOWER (V) (GF) Hazelnut Vinaigrette, Currants, Fresno Chili 16
- ROASTED BRUSSELS SPROUTS (V) (GF) Thai Chili, Young Coconut, Basil, Mint 16
- “MOZZARELLA STICKS” Activated Charcoal, Black Truffle, Spicy Heirloom Tomato Coulis 20
- CALAMARI Citrus “Buffalo” Sauce, Tempura Peppers and Onions 18
- CRAB CAKE Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 19

RAW BAR

- HAMACHI AGUACHILE Yuzu Kosho, Fresno Pepper, Cilantro, Avocado Mousse 18
- CHILLED OYSTERS (GF) Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24
- BLUE POINTS – EAST COAST Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish
- MALPEQUE – EAST COAST Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish
- KUMAMOTO – WEST COAST Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish
- SHRIMP COCKTAIL (GF) Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19

IMPERIAL SEAFOOD TOWER (GF) East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Whole Maine Lobster, Jonah Crab Claws, Peruvian Scallop, White Soy, Salmon Poke, Wakame 175

CHEESE AND CHARCUTERIE BAR

Curated by the Beverly Hills Cheese Shop.
Available as a plate of 4 (24) or 7 (37) and served with Chef accoutrements.

(CHEESE)

- BLACK LABEL CAMBOZOLA Brie-style Pasteurized Cow's Milk Blue Cheese, Germany
- MOLITERNO AL TARTUFO Aged Pecorino Cheese, Filled with Black Truffles, Italy
- FROMAGER D’AFFINOIS Luscious, Pasteurized Cow's Milk, and Double-Crème, France
- MIDNIGHT MOON Hard and Nutty Goat's Milk Cheese, Holland
- RULO “CRÈME BRULEE” Goat's Milk with Creme Brulee Notes, Spain

(MEAT)

- SALAME NAPOLI – PICCANTE Roughly Ground, Lightly Spiced Pork
- COPPA SENESA Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg
- VENTRICINA SALAME Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel
- PROSCIUTTO DE PARMA 18-month Aged Ham

GREENS

- LITTLE GEM CAESAR Shaved Parmesan, Garlic Bread Crumbs, Crisp Capers 15
- ORGANIC GREENS (V) (GF) Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15
- THE WEDGE (GF) Iceberg Babies, Ranch, Blue Cheese, Cherry Tomato, Coppa 16

[ACT 2] INT. DINING ROOM AND PATIO – EVENING SUN SETTING

SPECIALTIES

- CRISPY LOCAL BAJA SNAPPER Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 39
- LOBSTER AND SHRIMP RISOTTO Fresh Butter Poached Lobster, Marinated Shrimp, Snow Peas and Carrots 42
- WILD MUSHROOM PAPPARDELLE PASTA Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 36
- ZINFANDEL BRAISED SHORT RIB Truffle Whipped Potato, Ranch Scented Onion Rings, Bernaise 38
- NEW ZEALAND LAMB RACK Triple Bean Ragout, Preserved Lemon Gremolata, Frisee Salad 38
- ROASTED CHICKEN Blackened Organic Chicken, Truffle Creamed Corn, Roasted Spring Vegetables 34
- FAROE ISLAND SALMON 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38
- MISO-MARINATED CHILEAN SEA BASS Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48
- ROASTED VEGETABLE BOARD (V) Rosemary Polenta, Follow Your Heart Cheese, Fava Beans, Lemon Pickled Carrots 32

BUTCHER CUTS

Plated with Roasted Cipollini Onions. Served with a “paddle of seasoning and sauce” co-stars to complement flavors. (GF)

- | | |
|--------------------------------|---|
| WAGYU ZABUTON 8oz 36 | BISTRO STEAK 8oz 38 (One of the most tender cuts, lean yet juicy) |
| FILET MIGNON 8oz 42 | BONE-IN RIBEYE 18oz 60 |
| 30 DAY DRY AGED RIBEYE 14oz 49 | |
| NEW YORK STRIP RESERVE 12oz 46 | |

*Myth or fact?
Only Rip your steak once.
FACT. Now this is something that has been fought over for years, and is still being discussed. We believe this to be a fact. Flipping your steak once, allows for each side to sear and develop a “crust.” This crust essentially works to lock in the juices and keep your steak juicy and flavorful.*

LARGE FORMAT

- DRY AGED TOMAHAWK 48oz 145 (Creekstone Farms, Premium Hand-Selected, Black Angus)
- THE PROGRESSIVE Himalayan Pink Salt, Roasted Cippolini Onion, Red Wine Shallot, Crushed Pink Peppercorn 125
- FILET MIGNON 8oz, DRY AGED RIBEYE 7oz, BISTRO STEAK 4oz, WAGYU ZABUTON 4oz

STEAK ENHANCEMENTS

- | | | |
|-------------------|---|-------------|
| TRUFFLE BUTTER 6 | WHOLE BROILED NORTH ATLANTIC LOBSTER 38 | BEARNAISE 3 |
| GRILLED SHRIMP 12 | BORDELAISE 3 | AU POIVRE 3 |

SIDES

- 50/50 MASHED (GF) Yukon Gold Potatoes, Butter, Cream, Chive, Potato “Hay” 10
- GARLIC FRIES (GF) Parmesan, Rosemary, Parsley 10
- FOUR CHEESE MAC N CHEESE Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10
- GRILLED BROCCOLI AND BROCCOLINI Garlic Confit, Chili Flakes, Broccoli Puree 10
- TRUFFLE CREAMED CORN Sweet Yellow Corn and Black Truffle 12
- WILD MUSHROOM FRICASSE (GF) Sweet Garlic, Truffle Cream 10
- LOBSTER AND TRUFFLE POTATO Butter Poach Lobster, Black Truffle, Chive 18

(FADE OUT)

*SHOWSTOPPERS!
You must try these!*

Did you know there are sixteen different primary cuts of steak? These range from Sirloin to Rib, or Blade, as well as many variations, which are a combination or mixture of primary cuts, such as Porterhouse or T-bone made from Top Loin and Tenderloin.

(V) Vegetarian (GF) Gluten Friendly

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.