

DINNER

BY CZARINA SICO, CHEF DE CUISINE AND
SAMUEL JUNG, CHEF DE CUISINE



CastawayBurbank.com

STARTERS

- CALAMARI** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18
- CRAB CAKE** Lump Crab, Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 18
- ROASTED TRICOLOR CAULIFLOWER (V) (GF)** Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 15
- ROASTED BRUSSELS SPROUTS (V) (GF)** Thai Chili Glaze, Young Coconut, Basil, Mint 14
- HOUSE GROUND DRY AGED SLIDERS** Truffle, Bacon and Onion Marmalade, Red Dragon Cheddar, Spicy Ketchup 18
- ROASTED BONE MARROW** Short Rib Marmalade, Shallot Currant Jam, Rustic Bread 19

RAW BAR

- CHILLED OYSTERS (GF)** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette 24
- SHRIMP COCKTAIL (GF)** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 18
- IMPERIAL SEAFOOD TOWER (GF)** Oysters, Shrimp, Snow Crab, Lobster, Jonah Crab, Peruvian Scallops 175

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Available as a plate of 4 (22) or 7 (35) and served with Chef accoutrements.

(CHEESE)

- ST. ANDRE** Cow's Milk Triple Cream from France
- RED DRAGON** Cow's Milk Cheddar with Mustard Seed and Welsh Brown Ale from England
- MIDNIGHT MOON** Hard and Nutty Goat's Milk Cheese from Holland
- EWEPHORIA** Sheep's Milk Gouda from the Netherlands
- RULO "CRÈME BRULÉE"** Goat's Milk with Creme Brulee Notes from Spain

(MEAT)

- BRESAOLA** Cured and Air-Dried Beef Tenderloin from Italy
- SALAMETTO PICCANTE** Aged 30-day and Seasoned with Pimenton de la Vera
- PROSCIUTTO DE PARMA** 18-month Aged Ham from Italy
- COPPA** Dry-Cured Pork Shoulder from Italy, Flavors of Black Pepper and Garlic

LIQUID AND LEAF

- LITTLE GEM CAESAR (GF)** Shaved Parmesan, Gluten Free Garlic Bread Crumbs, Crisp Capers 14
- MIXED GREENS (V) (GF)** Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 14
- THE WEDGE (GF)** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Coppa 14
- (ADD TO SALAD: GRILLED SHRIMP (6) \$13, PAN ROASTED FAROE ISLAND SALMON \$14, MARY'S LEMON BRINED GRILLED CHICKEN BREAST \$13)**

CERTIFIED SANITIZED: Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

08/17/2020 - *Menu is subject to change.

BUTCHER CUTS

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

SNAKE RIVER FARMS (American Wagyu, USDA Prime,
Family-owned since 1968)
ZABUTON 7oz 32

REVIER CATTLE COMPANY (High Quality, Sustainable, All Natural Angus Beef, Minnesota)

FILET 8oz 42

30 DAY DRY AGED RIBEYE 14oz 49

PRIME ANGUS SKIRT STEAK 8oz 38

CAPE GRIM BEEF Pasture Raised, 100% Grass-fed, No Added Hormones, GMO & Antibiotic Free, Certified Humane, from Tasmania where the air is the cleanest in the world.)

FILET 6oz 36

NEW YORK STRIP 12oz 42

OLO RANCH (Midwest Grass Fed, Corn Finished, Angus Beef, Nebraska)

35 DAY AGED BONE-IN RIBEYE 16oz 48

Cape Grim has the cleanest air in the world and 187 days of rain. These British breeds, that have lungs full of clean air and bellies busy digesting the superior pastures, are rich and full of flavor.

LARGE FORMAT

CREEKSTONE FARMS (Premium Hand-Selected, Black Angus and raised in Kansas)
DRY AGED TOMAHAWK 40oz 135

THE PROGRESSIVE Himalayan Pink Salt, Roasted Cippolini Onion, Red Wine Shallot, Crushed Pink Peppercorn 118

CAPE GRIM FILET 6oz

REVIER DRY AGED RIBEYE 7oz

MISHIMA RESERVE SKIRT STEAK 4oz

SNAKE RIVER FARMS ZABUTON 7oz

STEAK ENHANCEMENTS

ROASTED BONE MARROW 12

TRUFFLE BUTTER 6

GRILLED SHRIMP 9

BROILED NORTH ATLANTIC

LOBSTER TAIL 1 LB 36

BORDELAISE 3

BEARNAISE 3

SPECIALTIES

WILD MUSHROOM PAPPARDELLE PASTA Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 34

ZINFANDEL BRAISED SHORT RIB Truffle Whipped Potato, Ranch Scented Onion Rings, Bernaise 38

HONEY ROASTED HALF CHICKEN Citrus Brined, Grilled Corn, 50/50 Mashed, Toasted Corn Bread with Maple Chili Butter 34

FAROE ISLAND SALMON 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 34

MISO-MARINATED CHILEAN SEA BASS Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48

SAUTÉED BROCCOLINI & CRISPY TOFU (V) Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 26

SIDES

50/50 MASHED (GF) Yukon Gold Potatoes, Butter, Cream, Chive, Potato "Hay" 10

SHOESTRING FRIES (GF) Parmesan, Rosemary, Parsley 8

FOUR CHEESE MAC N CHEESE Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10

GRILLED BROCCOLI AND BROCCOLINI Garlic Confit, Chili Flakes, Broccoli Puree 10

WILD MUSHROOM FRICASSE (GF) Sweet Garlic, Truffle Cream 10

LOBSTER AND TRUFFLE POTATO Butter Poach Lobster, Black Truffle, Chive 17