The Nicas Family
Welcomes You To The
Camelot Room

To Begin . . .

Mille Feuille of the Day .................................................................
Grilled Quail with Sauce Bearnaise ...........................................
Grilled Shrimp with Coulis of Fresh Tomato ............................
Salad of Gravad Lox with Horseradish Cream ............................
Cassoulet of Mussels Sauteed Bombay ........................................
Glazed Oysters Belle Helene ......................................................
Tartare of Cape Scallops and Norwegian Salmon .....................
Mussels Poulette ...........................................................................
Pate-Terrine of Game ...................................................................
Supreme of Gulf Shrimp Cocktail with Two Sauces .................
Baked Oysters Rockefeller ...........................................................
Escargots Bourguignonne .........................................................
Baked Clams Casino ..................................................................
Cherrystone Clams on the Half Shell ........................................
Bluepoint Oysters on the Half Shell ............................................

Potages and Salads

Petite Marmite ................................................................. Lobster Bisque a la Bretonne ................................
French Onion Soup Gratinee ................................................. New England Clam Chowder .........................

Caesar Salad (for two) ......................................................
Greek Salad ..............................................................................
Prepared at your table

Chateaubriand King Henry VIII (for two or more) ...................... per person
   We take pride in this gourmet’s delight, carved, flamed and served at your table
   with mushroom caps, artichoke hearts and Bouquetiere of fresh
   vegetables, sauce Bearnaise.

Mignonette of Beef—Steak Diane ............................................
   Slices of filet of Beef seared, served with a demi-glace flavored with marinade of
   truffles, Madeira wine and Cognac.

Tourneados with Two Sauces ...................................................
   Brace of tender mignons nested on Pennsylvania mushroom caps. Served with
   sauce Bearnaise and sauce Madere.

Steak Au Poivre .................................................................
   Sirloin steak cooked to perfection with fresh Madagascar green peppercorns and deglazed
   with Cognac, Burgundy wine and heavy cream - a gourmet favorite.

Roast Rack of Lamb, Persillade (for two or more) ...................... per person
   Subtly flavored with mint, garlic, and sesame according to our Hellenic recipe.

Veal Specialties

Veal to My Taste .............................................................
   The creation du jour, savoring the freshest of everything, in the style of today.

Grilled Filet of Veal .........................................................
   Thick center cut tenderloin of veal lightly grilled to the turn. Served on a bed of
   mushrooms, brandy and glace de viande in rich splendor.

Veal Scaloppine Valdostana ...................................................
   Escalopes of veal sauteed in olive oil with mushrooms, egg,
   Fontina cheese, veal stock and wine.

Veal Cordon Bleu ............................................................
   Medallions of veal sauteed in herb butter, stuffed with Swiss Gruyere cheese and
   imported ham, laced with sauce Beurre Noisette.

Veal Athena .................................................................
   Cutlet of veal stuffed with fresh leaf spinach and imported feta cheese.
   Sautéed to a crisp crust and served with rose butter sauce.

Veal Oscar .................................................................
   Sauteed filet of veal, fresh crabmeat, and asparagus spears, laced with
   sauce Bearnaise, and baked golden.

Veal Dijonnaise with Mushrooms ............................................
   Thinly pounded filet of veal sauteed with fresh mushrooms and imported grain mustard.
   Served in a rich veal sauce finished with heavy cream.

Ris De Veau Montbello ......................................................
   Fresh sweetbreads braised in sweet butter, deglazed with white wine, covered with light
   Bearnaise sauce, and garnished with artichoke bottom filled with mushroom duxelles.

From Our Great Hearth Kitchen

Filet Mignon Cordon Bleu ................................................
   Prime filet broiled to just the right turn and stuffed with Swiss Gruyere cheese and
   Westphalian ham, sauce Bearnaise.

Filet Mignon Guinievre ....................................................
   Butter-tender, juicy prime filet mignon steak. The sovereign of beefsm, charcoal broiled
   to perfection. Fit for any King or Queen, sauce Bearnaise.

Prime Sirloin Steak King Arthur ...........................................
   Sizzling charcoal broiled prime, lean sirloin, thick cut New York sirloin, sauce Bearnaise.
Game & Poultry Specialties

Game du Jour .........................................................
A sampling of the freshest game brought from the field and forest.

Cailles En Cocotte ..................................................
A pair of fresh native quail partially boned and stuffed with shallots, chestnut puree,
mushrooms and currants, poached in a dough sealed casserole with au jus of game,
flavored with Madeira.

Salmi De Canard “En Suprise” ..................................
Tender breast meat of duckling bedded on sliced apples and green peppercorns
moistened with marinade of trifles, and baked in parchment paper.
Served with sauce fond du canard and crisp skin of duckling.

One Half Roast Duckling .........................................
Roasted crisp, semi-boneless, stuffed with fruit dressing. Served with
sauce en Saison or sauce Bigarade.

Boneless Duckling Flambe Facon Camelot (for two) ........
Flamed and boned at tableside in the true Continental manner.

The Noblest of Crustaceans - Lobster

Lobster Poached in Consomme .................................
Deep water Maine Lobster nests on a crisp vegetable bed.
Simmered in a rich Lobster broth.

Baked Stuffed Lobster Camelot ..............................
The king of the Sea prepared to satisfy Royalty. Stuffed with our own special seafood
stuffing and an essence of Madeira and sweet drawn butter.

Lobster Savannah ..................................................
Tender chunks of lobster nested with shallots, green peppers, mushrooms and
pimientos. Flamed with white Burgundy and sherry, sauce Americaine
and napped with glace and glazed.

Harvest of the Sea

Chef’s Choice of the Harvest ..................................
An offering of the freshest catch from the seas, oceans, lakes and streams of the world.

Filet of Salmon Saute Grenobloise ..........................
Filet of Norwegian salmon seared in sweet butter. Served with the classical trio
of capers, lemon and fresh herbs.

Seafood Medley a la Nage .......................................Fresh lobster meat, Cape scallops, king crabmeat, Gulf shrimp and lemon sole napped
with a sauce of lobster butter, white wine, lobster reduction accented with a hint of
lemon. Finished with cream and garnished, served with pommes dauphine.

Coquilles St. Jacques ............................................Tender Cape scallops and mushrooms sautéed in butter, laced with Chablis wine, and
napped with creamy sauce Bonne Femme.

Broiled Swordfish Steak ........................................A thick cut of fresh Block Island swordfish, served with sauce Maître d’Hotel.

Crabmeat Crusader ................................................Fresh tender crabmeat baked en casserole with fine herbs, shallots, and garlic butter.

Louisiana Creole Shrimp Piccata ................................Jumbo shrimp in cheese-egg butter, laced with Creole sauce, and served over garlic-oil spaghetti.

Turban of Sole Neptune .........................................Fresh lemon sole made into a delicate mousse, poached, with a garnish of julienne of
lobster, scallops, shrimp and mushrooms, sauces Armorique and Champagne.
Included with all Dinners

Choice of Potato du Jour, French Fried, Whipped or Rice Pilaf,
Our Garden Salad (choice of dressing), Fresh Vegetables and
Our Own Oven Fresh Breadboard and Butter.

Your Hosts and Hostesses are Stanley, Helen, James,
Evangeline, John, Denise, Margaret, Nicole, Alexander,
Charles and Laurier Nicas who have been the owners since
1950. They are joined by the staff of the Dining Room, many
who have been at the Castle for years and take great pride
in their service and the brigade of Chef's all who
have graduated from Culinary Schools and are actively participating in the American Culinary
Federation Apprenticeship Training Program here at the Castle.

A Brief History

Dating back to 1722, the first grist mill was built by Joseph Parson on this site. Other enterprises
following the mill were a brick building, operated by Co. J.D. Sargent and E. Sargent, manufactur-
ing card clothing; the second school house in the town; a hearse house and a power station;
a restaurant and two trolley barns owned and operated by the Worcester Street Railway, which
were torn down in 1933. In 1937, the present building was erected of field stone resembling the
Morro Castle in Havana, Cuba. In 1966, the new addition was built by the Nicas Family with
the stones and lumber for the new building coming from the former Public Library, Y.W.C.A.
and Elks Home of Worcester.

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Members of the Massachusetts Restaurant Association
National Restaurant Association
American Culinary Federation
American Academy of Chefs
Les Amis d'Escoffier Society
Confrerie de la Chaîne des Rotisseurs
Member of the Honorable Order of the Golden Tocque
International Wine and Food Society
Massachusetts Culinary Association
Commanderie des Cordons Bleus de France
Compagnie de Bordeaux Society

Gourmet Entrees

Advance notice of 24 hours is required for these gourmet entrees
to be prepared for your dining enjoyment, or you may request
any of your favorite entrees not listed in our menu.

Sur commande d'avance: (pour deux personnes)

Coulibiac de Saumon, Sauce Albert
Selle D'Agneau Farci en Croute, Sauce Aux Deux Poivres
Bouillabaïsse
Filet de Boeuf Wellington, Sauce Madere
Paella Valenciana
Faisan Savage Poche a la Serviette Aux Dimants Noir
Souffle D'Homard Au Four, Sauce Safran

The CASTLE was chosen in 1981 as an IVY AWARD WINNER (one of The Best Restaurants in the U.S.A.).
In 1985 The Wine Spectator named The Castle The Best Wine-Serving Restaurant in Massachusetts.