



Starters

Steakhouse Potato Skins

roasted russet potatoes with cheddar cheese, bacon, pico di gallo & sour cream 6.95

Quesadilla di Pollo

griddled tortilla with cumin and oregano spiced chicken, jack and cheddar, salsa, guacamole, and sour cream. 7.95

BBQ Shrimp Skewers

chef's favorite! spicy teriyaki shrimp skewered and grilled on the barbeque 9.95

Cowboy Nachos

tortilla chips topped with southwestern cheeses, pico di gallo, sour cream & guacamole 8.95
add grilled chicken 2.50
add spicy ground beef 2.50

Jumbo Shrimp Cocktail

spicy cocktail sauce 9.95

Ranch Buffalo Wings

tossed with frank's red hot sauce
ranch dressing & celery sticks 7.95

Sandwiches & Salads

Served with French Fries

Frisco Burger

half pound angus beef with monterey jack on grilled sourdough with western chili mayo 8.95

The Rancher

roast beef, turkey, swiss and cheddar with sautéed mushrooms on ciabatta 11.95

Cesar's Salad

large caesar salad with either sweet chile glazed shrimp or southwestern grilled chicken 11.95

Classic Bacon Cheese Burger

half-pound angus beef burger melted cheddar or swiss cheese crispy applewood bacon 8.95

Santa Fe Chicken Sandwich

southwestern-grilled chicken breast with guacamole and sriracha aioli on ciabatta 8.95

Cobb Salad

grilled chicken breast, applewood bacon, egg, cherry tomato, avocado and mixed greens topped with bleu cheese dressing 12.95

Steak Sandwich

signature Double-R idaho-raised sirloin and crispy beer-battered onion rings on grilled sourdough 14.95

CR Salads

Classic Caesar

romaine, parmesan, ciabatta croutons and caesar vinaigrette 5.95

Mixed Green

baby greens with cherry tomatoes, black olives, julienned carrots & cucumbers 5.95

Steakhouse Wedge

crisp iceberg wedge with applewood bacon, cherry tomatoes and bleu cheese dressing 5.95

Proudly Serving Double R Ranch Local Beef

The steak you are about to enjoy was raised on Idaho grains under the most rigid quality guidelines.

Our Double R Ranch steaks are the only source-certified steaks in the business. Owned and operated by the Rebholtz family, these cattle are raised using sustainable methods.

Local, sustainable beef makes an exquisite difference that you find at Castle Ranch.



Double-R Ranch



notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Steaks

SERVED WITH YOUR CHOICE OF

- Cheddar Hash, Hand-Cut French Fries or Baked Russet Potato
- Seasonal Vegetable

Marinated Flank Steak

10 oz. ■ 18.95

Filet Mignon

8 oz. ■ 26.95

New York Strip

12 oz. ■ 28.95

Ranch Cut Bone-In Ribeye

18 oz. ■ 29.95



Ranch House Favorites

SERVED WITH YOUR CHOICE OF:

- Cheddar Hash, Hand-Cut French Fries or Baked Russet Potato
- Seasonal Vegetable

Chicken Fried Steak

pan fried battered angus beef
with country gravy 14.95

Baby Back Ribs

smoked baby back pork ribs with
cattlemen's bbq sauce—rack 19.95

Snake River Farms Pork Shank

braised local kurobuta pork shank with port mushroom sauce 19.95



Atlantic Salmon

grilled fresh salmon with
dijon grain mustard cream 18.95

Idaho Trout

boneless speckled brown trout
sautéed with brown butter
capers and lemon 15.95

*a service charge of 19% will be charged to tables of 8 or more guests,
including tables who notify their server to separate the total check*

to go orders will include a 19% service charge and a 2 dollar to go fee



Wine List

Red

Steak House Cabernet Sauvignon—Columbia Valley Washington
7.00
Trinity Oaks Pinot Noir—Napa California
6.00
R. Mondavi Woodbridge Merlot—Napa California
5.00

White

Sockeye Chardonnay—Columbia Valley Washington
7.00
Ste. Chapelle Riesling—Caldwell Idaho
6.00
Hogue Fume Blanc—Columbia Valley Washington
5.00

Blush

R. Mondavi Woodbridge White Zinfandel—Napa California
5.00



Red

Indian Creek Star Garnet Meritage—Caldwell Idaho 2005
22.00
3 Horse Ranch Reserve Syrah—Eagle Idaho 2007
29.00
Napa Cellars Merlot—Napa California 2005
31.00
Rutherford Hill Merlot—Napa California 2006
36.00
Justin Cabernet Sauvignon—Paso Robles California 2006
40.00
Newton Claret—Napa California 2006
33.00
King Estates Pinot Noir—Eugene Oregon 2007
42.00

White

Steele Cuvee Chardonnay—Lake County California 2007
34.00
Snake River Chardonnay—Arena Valley Idaho 2006
22.00
3 Horse Ranch Pinot Gris—Eagle Idaho 2008
28.00
Ferrari - Carano Fume Blanc—Napa California 2007
23.00
R. Strong Chalk Hill Chardonnay—Napa California 2006
29.00

Sparkling Wines

Domaine Chandon Brut—Napa California NV
30.00
“J” Jordan—Napa California NV
45.00

