



Castle Ranch Steakhouse

When dining at Castle Ranch Steakhouse, our accomplished Chef Jeffrey Kaplan has come up with a menu that will satisfy all, from the hormone-free, sustainable beef from Double R Ranch to the mouth-watering wild skin-on Coho salmon. Don't forget the always rich Kahlua Chocolate Cake! Our 14-foot kiva fireplace, with its crackling pinon and Southwest adornment, sets the stage for a purely indulgent and totally relaxing dining experience. Fish, pork, chicken, soup and salad entrees are all prepared fresh from the best available sources.

Reservations are strongly recommended. 505-473-2800

Dinner

(\$29.95 Per Person)

Complimentary Starter

Jumbo Shrimp Cocktail - Giant Prawns served with a Spicy Cocktail sauce

Appetizers

Steakhouse Wedge Salad - Crisp Iceberg Wedge with Kurobuta Bacon and Housemade Bleu Cheese Dressing

Butternut squash soup with Goat cheese Mousse - Delicate Butternut Squash Soup with Goat Cheese Mousse and Toasted Piñon

Entrees

Grilled Skin on Coho Salmon - Grilled Wild Coho Salmon served with a Kaleidoscope Herb and Vegetable Salad and a Balsamic Reduction Sauce

New York Strip Steak - Double R Ranch Source Certified 12oz NY Strip served with Fresh Vegetable and Potato

Kurobuta Pork Shank - Snake River Farms Slow Braised Kurobuta Pork Shank served with a Mushroom Port Wine Reduction Sauce Fresh Vegetable and Potato

Desserts

Peach Blueberry Crumble - Peach Blueberry Crumble with Vanilla Ice Cream

Chocolate Raspberry Pastilla - Chocolate Raspberry Lava Cake Wrapped in Crispy Phyllo Dough and Served with Fresh Chimayo Chantilly

Kahlua Chocolate Cake - Rich Kahlua & Chocolate Fudge Cake

Wine Pairings with Each Course - A glass of wine paired to go with each selection for an additional \$12.50

Lunch

(Per Person)

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3347 Cerrillos Rd

(505) 473-2800

<http://www.castleranchsteakhouse.com>