

Private Restaurant Reserve

Reservations & Payments

- A \$250 non-refundable payment is required to reserve your date and space. This amount will be applied to your final bill.
- All payments are non-refundable; however, with advance notice, a restaurant credit may be issued for cancellations.

Minimums & Staffing

- A food and drink minimum of \$750 is required to open the restaurant on a non-business day, or a \$250 opening fee will apply.
- For groups of 6 or fewer guests, the Chef may act as your server, bartender, and Chef. Staffing for larger groups will be based on need.
- Please let us know if you want bar service.
- Note: This does not guarantee you will be the only guests on the property, but it does guarantee a private area/room.

Inclusions & Service

- All entrées are served with Yukon Gold Mashed Potatoes and Mixed Vegetables.
- A 20% service charge and 8.625% sales tax will be added to the final bill.

Dietary Needs

- We are happy to accommodate dietary restrictions; please notify us in advance.

MENU

Appetizers

Crab Cakes *with a Smoked Tomato Remoulade*

15

Tenderloin Bruschetta: *diced tenderloin, blue cheese crumbles
and balsamic glaze on a toasted baguette*

17

Artisan Cheese Sampler *is a trio of domestic and imported cheeses, fresh fruit
and seasoned toast points*

15

Fried Calamari *deep deep-fried calamari rings and tentacles served with house-made Bombay Sapphire Cocktail
sauce*

14

Spicy Chicken & Cauliflower Dip, *seasoned chicken and roasted cauliflower blended in a
spicy cream cheese dip served with toast points*

8

Soups & Salads

Baby Romaine Caesar Salad *with herbed croutons, shaved parmesan, lemon
and traditional Caesar dressing*

10

Dinner Salad *made with fresh salad greens, Feta cheese, sliced strawberries, sliced cucumber, herbed croutons,
julienned vegetables with a raspberry champagne vinaigrette*

10

Chef Matthew's Creamy Tomato Bisque *flavored with Italian herbs, sour cream, brown sugar, and red wine,
garnished with shaved parmesan and house-made crostini*

8

Entrées

Castle Falls Filet “Oscar” *our signature 8oz filet of American wagyu
beef tenderloin, smothered in fresh lobster and hollandaise sauce*
80

The Filet *our signature 8oz filet of American wagyu beef tenderloin*
65

The Ribeye *house cut 14 oz Creekstone ribeye*
55

Bacon and Blue Sirloin *8oz baseball cut sirloin topped with bacon and blue cheese,
then drizzled with balsamic glaze*
45

Grilled Salmon *topped with house-made peach salsa*
37

Lobster Mac & Cheese *Radiatore pasta with a fontina, gruyere, and gouda cheese, lobster sauce, and served with
grilled shrimp and fried calamari*
50

Pork Sirloin *pan-seared and topped with sautéed spiced apples, served with
scalloped potatoes and honey-glazed carrots*
35

Tuscan Chicken Florentine *grilled chicken breast on a bed of sautéed spinach, and topped with balsamic and
herb-marinated tomatoes and provolone cheese, served with radiatore mac and cheese and a fresh vegetable blend*
27

Desserts

Cheesecake *with house-made strawberry compote and fresh whipped cream*
10

Chocolate Mousse Cake *a triple-layered chocolate cake topped with salted caramel, candied walnuts, whipped
cream, and a fresh strawberry*
10

Handmade Apple Tart *with Vanilla Bean Gelato*
12

Castle Falls’ Sundae: *warm fudge brownie with vanilla gelato and chocolate sauce*
12