
SMALL PLATES

CHILLED PEEL-N-EAT SHRIMP (GF) 13
(HALF POUND) 24
(FULL POUND)
Lemon Aioli

SMOKED SALMON 15
Capers / Red Onion / Shaved Cucumber /
Crème Fraiche / Grilled Bread

CHICKEN LIVER PÂTÉ 14
Grilled Bread / Baby Greens / Cherry Mustardo

ORANGE GHOST CHILI WINGS 17
Orange Ghost Chili Wing Sauce /
Served with Celery and Toasted Coconut

BLISTERED SHOSHITO PEPPERS (GF/V) 8
Deep Fried Peppers / Garlic Aioli

GRILLED BROCCOLINI (GF/V) 8
Calabrian Chilis / Ricotta Salata / Preserved Lemon /
Chopped Marcona Almonds / Toasted Fennel Pollen

SALADS

BEET SALAD (GF/V) 14
Farm Greens / Goat Cheese / Olive Oil /
Sea Salt / Toasted Oats

BURRATA (GF/V) 14
Watermelon / Arugula /
Lemongrass Vinaigrette / Black Pepper

CAESAR 13
White Anchovy Vinaigrette / Croutons

HIERLOOM TOMATO PANZANELLA (V) 13
Cucumber / Hierloom Tomato / Red Onion /
House Focaccia / Frisee /
Roasted Grapefruit Vinaigrette

LOCAL BUTTER WEDGE (GF/V) 14
Bacon Lardon / Blue Cheese Dressing /
Green and Red Onion / Candied Almonds /
Marinated Tomatoes

LARGE PLATES

BROILED COLORADO TROUT (GF) 32
Corn Puree / Spring Onion / Baby Corn / Lardon /
Farm Greens / Tarragon Crema

MEATLOAF 28
Green Garlic Yukon Mashed Potatoes /
Asparagus / Gravy

SEARED SCALLOPS (GF) 34
Hierloom Tomato and Cucumber Relish /
Watercress / Serrano Chili / Watermelon Vinaigrette

SMOKED CHICKEN (GF) 30
Yukon Mashed Potato / Mushroom /
Baby Artichoke / Roasted Onion / Arugula

OLATHE CORN RISOTTO 23
Hierloom Tomato / Chevre / Roasted Chilies / Basil

SFOGLINI 22
Trumpet Shaped Pasta / Wild Mushroom Conserva /
Ricotta Salata / Vermouth Butter Sauce /
Snipped Herbs

COLORADO FLAT TOP BURGER 20
Tomato Aioli / Pickles / Shaved Onion / Potato Chips

CASCADES & WHISKEY BAR

DINNER

Our Chefs source from the surrounding fields and pastures, as well as other local farms. Cascades at The Stanley proudly highlights the abundance of Colorado.

GRILL

NEW YORK STRIP (GF) 36
12oz Certified Angus Beef* / Green Peppercorn Demi

CHARRED PORTERHOUSE* (GF) 55
Tender Filet & Hearty New York Strip combined into one 18oz Certified Angus Beef Cut / Béarnaise Sauce

COLORADO LAMB CHOP (GF) 38
Double Chop Grilled / Served with Gremolata

BERKSHIRE PORK TENDERLOIN (GF) 36
Fried Duck Fat Potato / Grilled Farm Carrots /
Roasted Garlic / Farm Greens /
Whole Grain Mustard / Carrot Puree

ONTARIO DUCK BREAST (GF) 34
Roasted Apples / Leaks / Bok Choy /
Blackberry Agrodulche

BUFFALO RIBEYE (GF) 35
Roasted Garlic Butter

ADD TO SALAD

NEW YORK STRIP* (GF) 13
COLORADO TROUT* (GF) 10
CHICKEN BREAST (GF) 7

ENTREE COMPLIMENTS

ALASKAN KING CRAB LEGS (GF) 29
BERNAISE (GF) 4
BONE MARROW BÉCHAMEL 7
COLD WATER LOBSTER TAIL 32

SIDES

ASPARAGUS (GF/V) 9
WILD MUSHROOMS (GF/V) 8
FRENCH FRIES (GF/V) 5
YUKON MASHED POTATO (GF/V) 6

KEY

GLUTEN FREE (GF)
VEGETARIAN (V)
VEGAN (VG)

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness.