



CASCADDES
RESTAURANT & LOUNGE
AT THE *Stanley* HOTEL

STARTERS

CHEESE BOARD

3 of Chef's selected cheeses, seasonal fruit, Marcona almonds, grilled bread
Add Burrata Cheese

CHARCUTERIE BOARD

3 meats highlighting local and international cured and smoked meats

LAMB QUESO

Lamb Chorizo made in house using local Colorado lamb piled high on our house made queso

PORK BELLY

Miso and Gojuchong rubbed pork belly smoked in house

BRUSSELS SPROUTS

Flash fried and topped with goat cheese, pecan crumble, and a balsamic reduction

DEVEILED EGGS

(6 halves) Topped with crispy prosciutto and pesto

SALADS

HEIRLOOM TOMATO & BURRATA

In house pesto, heirloom cherry & beefsteak tomato tossed in lemon vinaigrette, with toasted pinenuts & crackers

HOUSE SALAD

Mixed greens tossed in a creamy white balsamic dressing, candied pecans, blistered heirloom cherry tomatoes and grated parmesan

STRAWBERRY & CUCUMBER

Sherry vinaigrette, cucumbers, strawberries, sunflower seeds, and moody blue cheese

CAESAR

Half romaine head, tossed in a white anchovy dressing, fresh grated parmesan and grilled croutons

SIDES

WHIPPED POTATOES

HERB ROASTED FINGERLING POTATOES

SEASONAL VEGETABLE

TRUFFLE FRIES

CORNBREAD WITH HONEY BUTTER

ENTRÉES

CHICKEN CORDON BLUE

Breaded chicken layered with La Quercia prosciutto & gruyere cheese, topped with a truffled mornay, grilled asparagus, and herbed honey

PAPPARDELLE BOLOGNESE

Local Colorado Lamb, ground beef, ground pork, fresh cut pappardelle, grated parmesan

PECAN CRUSTED LOCAL TROUT

Rye whiskey maple glazed trout, with toasted barley risotto

ELK, BISON AND KUROBATA PORK MEATLOAF

Organic elk, buffalo and kurobuta pork, wild mushroom sauce. Served with mashed potatoes and seasonal veggies

PESTO SALMON

Israeli cous-cous with zucchini & yellow squash, blistered cherry tomato, and lemon zest

RIBEYE

22 oz center cut | USDA Prime Dry Aged

FILET MEDALLIONS

Served with whipped potatoes, sauteed baby broccoli, and our Room 217 red wine demi

NEW YORK STRIP

12 oz strip topped with whiskey caramelized pearl onions, smokey moody blue cheese, and a Room 217 red wine demi

SANDWICHES

BACON CHEESEBURGER

Applewood smoked bacon, cheddar, crispy onion straws, & roasted garlic aioli. Served with fries

VEGGIE LOVERS BURGER

Impossible burger topped with roasted mushrooms & arugula tossed in a lemon vinaigrette with parmesan. Served with fries

CRISPY BASS SANDWICH

Fresh local bass, lightly breaded and topped with a lemon arugula, roasted garlic aioli, and pickled red onion. Served with potato chips

FRENCH DIP

Thinly shaved roast beef topped with caramelized onion, gruyere cheese, & truffle aioli. Served with Saratoga chips and au jus

*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.

**Burgers will be cooked to medium (pink) or well (no pink) other temps politely declined.