



### STARTERS

#### **Charcuterie & Cheese Board \$22**

*Chef's selection, seasonal accoutrements, nuts, jam, pickled mustard seeds*

#### **Risotto Balls \$14**

*Mixed herbs with a light pomodoro sauce*

#### **Roasted Bone Marrow \$16**

*Blackberry jam, grilled sourdough bread*

#### **Lamb Porterhouse \$21**

*Yukon pomme, chimichurri sauce, fried lentils*

#### **Elk Loin Sliders \$20**

*Tarragon aioli, bearnaise sauce, crispy onions, arugula*

#### **Sticky Bourbon Glazed Beef Ribs \$22**

*Slow braised for 8 hours, carrot ginger puree*

#### **Duck Poutine \$16**

*Duck confit, cheese curds, crispy fries, whiskey gravy, sunny side up egg*

#### **Tortellini Mac & Cheese \$14**

*In house tortellini, caramelized onions, candied bacon, buttered panko*

#### **Fig & Burrata Flatbread \$16**

*Caramelized onions, goat cheese, arugula, balsamic glaze*

#### **Smoked Trout Croquettes \$16**

*Herbed lemon aioli*

### SALADS

#### **Grilled Peach & Burrata \$16**

*Arugula pesto, grilled peaches tossed in a lemon vinaigrette dressing, toasted almonds, honey, crostini*

#### **Knife & Fork Caesar Salad \$12**

*7-Minute egg, pickled red onions, croutons, shaved asiago cheese*

### SANDWICHES

#### **\* Cascade's Burger \$24**

*Two 4oz patties with a blend of short rib, brisket and chuck, sliced cheddar cheese, truffle aioli, sunny side up egg, topped with crispy onions*

#### **BBQ Short Rib Grilled Cheese \$22**

*Shredded short rib, bourbon bbq sauce, truffle aioli, caramelized onions*

### ENTRÉES

#### **Chicken Milanese \$32**

*Mashed potatoes, broccolini, Romesco sauce*

#### **Truffle Tagliatelle Pasta \$28**

*Black truffles, shiitake mushrooms, peas, parmigiano, light cream sauce*

#### **Lamb Shank \$46**

*Creamy mashed potatoes, shitake mushrooms and heirloom tomato ragout, brown gravy*

#### **Steak & Frites \$46**

*Herbed maître butter \*Limited Only! As Seen on Hell's Kitchen\**

#### **Ribeye \$68**

*22oz center cut, broccolini, mashed potatoes, crispy onions, demi-glaze*

#### **Beef Wellington \$68**

*Mushroom duxelles, mashed potatoes, broccolini, demi-glaze*

### Desserts

#### **Deconstructed S'mores \$12**

*Momofuco milk crumble, chocolate pot de crème, homemade marshmallow macerated strawberries, graham cracker crumbs, macaroon*

#### **Strawberry Shortcake \$12**

*Angel cake donut holes, strawberry jam, homemade marshmallow, milk crumble, macerated strawberries, macaroon*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*