

# CASCADES & WHISKEY BAR

## DINNER

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

### STARTERS

**6/12 OYSTERS** MKT<sup>•</sup>  
Mignonette / Lemon / Citrus Soy

**MUSSELS** 24  
Nduja / White Wine / Grilled Bread

**HAMACHI CRUDO** 21  
Yuzu / Pickled Fresno / Avocado

**SHRIMP COCKTAIL** 22  
Cocktail Sauce / Lemon

**CHEESE BOARD** 27  
3 Cheeses / Seasonal Garnish / Grilled Bread

**CHARUTERIE BOARD** 25  
3 Meat / Seasonal Garnish / Crackers

**PORK BELLY** 19  
Hoisin / Gochujang / Pickled Ginger

**ARANCINI** 17  
Mushroom / Grana Padano

**BACON WRAPPED DATES** 15  
Stuffed with Colorado Lamb Chorizo

**BRUSSELS** 18  
Lemon / Parmesan / Balsamic

### SOUPS & SALADS

**CHOPHOUSE CHILI** 18  
Cornbread / Aged Cheddar

**LOBSTER BISQUE** 24  
Creme Fraiche / Tarragon / Crostini

**CAESAR** 18  
White Anchovy / Parmesan, Crostini

**HOUSE SALAD** 16  
White Balsamic / Candied Pecan / Parmesan

**Arugula** 17  
Asparagus / Toasted Pepitas / Blueberry

**Burrata** 22  
Pistachio / Balsamic / Arugula / Grilled Bread

### SIDES

**WHIPPED POTATOES** 10

**ROASTED FINGERLINGS** 8

**ROASTED TRI-COLORED CAULIFLOWER** 9

**GREEN BEANS / BACON / SHALLOT** 11

**GRILLED ASPARAGUS** 11

### CUTS

**ANGUS / BISON / WAGYU** MKT.  
8 oz cut

**FILET FLIGHT** MKT<sup>•</sup>  
4oz each no substitutions

**BISON TOMOHAWK 20oz** MKT<sup>•</sup>  
Bison short rib jam/chives

**ANGUS TOMAHAWK 40 OZ** MKT<sup>•</sup>  
Beef short rib jam/chives

**STRIP** 58  
Smokey Blue / Whiskey Onions

**LAMB RACK** 58  
1lb Bone-in Lamb Racks / Rosemary Pesto

**BISON RIBEYE** 62  
16oz Ribeye / Green Salsa Roasted Potatoes

### STEAK ADD-ONS

**FOIE BUTTER** 9

**SMOKED BLUE** 5

**CARAMELIZED WHISKEY ONION** 6

**BLACK TRUFFLE BUTTER** 7

**ROASTED MUSHROOMS** 7

### PLATES

**SHORT RIB DUO** 52  
Fontina / Mushroom / Cavatappi

**ROASTED SALMON** 34  
Tricolor Quinoa / Avocado / Smoked Tomato

**PAPPARDELLE BOLOGNESE** 34  
Local Colorado Lamb / Beef / Pork / Fresh Cut Pappardelle / Parmesan

**ELK / BISON & WILD BOAR MEATLOAF** 32  
Elk / Buffalo / Boar with Wild Mushroom Demi / Mashed Potatoes & Seasonal Vegetables

**IMPOSSIBLE VEGGIE "MEATBALLS"** 26  
2 Vegan Meatballs served on a Lightly Smoked Pomodoro Sauce Topped with Marcona Almonds

**CHICKEN CORDON BLEU** 38  
Asparagus / Truffled Mornay / Prosciutto / Gruyere

**Chef Nathan Sheatzley**  
**Sous Chef Charles Barker**

These items may be served raw or undercooked based on your specifications or contain raw or uncooked ingredients. Consuming raw or overcooked meats, seafood and eggs may increase your risk of food borne illness. Parties of 6 or more will include a 20% gratuity.

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