

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*
Mignonette / Lemon	
SHRIMP COCKTAIL	22
Cocktail Sauce / Lemon	
CHEESE BOARD	27
3 Cheeses / Seasonal Garnish / Grilled Bread	
CHARCUTERIE BOARD	25
3 Meat / Seasonal Garnish / Crackers	
PORK BELLY	21
Hoisin / Gochujang / Pickled Ginger	
ARANCINI	17
Roasted Mushroom / Grana Padano	
BACON WRAPPED DATES	16
Stuffed with Colorado Lamb Chorizo	
BRUSSELS	18
Cranberry / Goat Cheese / Balsamic	

SOUPS & SALADS

CHOPHOUSE CHILI	19
Cornbread / Aged Cheddar	
LOBSTER BISQUE	26
Creme Fraiche / Tarragon / Crostini	
BUTTERNUT SOUP	18
Sage Crema, Maple, Pepitas	
CAESAR	18
White Anchovy / Parmesan, Crostini	
HOUSE SALAD	16
White Balsamic / Candied Pecan / Parmesan	
ARUGULA	17
Butternut Squash / Apple Cider Vin	
BURRATA	22
Pistachio / Balsamic / Delicata/ 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*
4oz each no substitutions	
STRIP	59
Smoky Blue / Whiskey Onions	
LAMB RACK	62
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	36
Roasted Cauliflower/Fennel/ Meyer Lemon	
PAPPARDELLE BOLOGNESE	36
Local Colorado Lamb / Beef / Pork / Fresh Cut Pappardelle / Parmesan	
ELK / BISON & WILD BOAR MEATLOAF	34
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.