

CASCADES & WHISKEY BAR

LUNCH

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

APPETIZERS

MEATS & CHEESES 2 Meats / 2 Cheese / Jam / Grilled Bread	32
SPINACH & ARTICHOKE DIP Spinach / Artichokes / 4 cheese blend	18
FRIED BRUSSELS Balsamic /Lemon Vinaigrette / Parmesan	18
PORK BELLY Miso & Gochujang Marinated & Smoked	19
DEVEILED EGGS 6 Halves / Olive Tapenade / Pesto	12
BACON WRAPPED DATES Dates with Chorizo & Bacon Wrapped	15

SANDWICHES

BACON CHEESEBURGER 2-4oz Patties / Applewood Bacon / Fries	24
VEGGIE BURGER Impossible 'meat' / truffle aioli / Mushroom / Fries	22
FISH SANDWICH Fried Walleye / Old Bay Aioli / Arugula / Chips	26
FRENCH DIP Caramelized Onion / Gruyere /Truffle aioli / Chips	28
PASTRAMI SANDWICH House Slaw / 1000 Island / Chips	24

PLATES

SALMON Skuna Bay Salmon / Quinoa / Avocado	31
PETIT 4OZ FILET Whipped potato / Broccoli / Red Wine Demi	38
CHICKEN CORDON BLEU Chicken with Prosciutto & Asparagus / Truffled Mornay	38
ELK / BISON & WILD BOAR MEATLOAF Elk / Buffalo / Boar & Beef with Wild Mushroom Demi / Mashed Potatoes & Seasonal Vegetables	32

SOUPS

CHOPHOUSE CHILI Cornbread / Aged Cheddar	18
LOBSTER BISQUE Cre'me Fraiche / Tarragon / Crostini	24

SALADS

HOUSE SALAD White Balsamic / Candied Pecan / Parmesan	12
CAESAR SALAD White Anchovy / Parmesan / Crostini	18
ARUGULA Asparagus / Blueberry	17
BURRATA Pistachio / Balsamic / Arugula	22

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.