

CASCADES & WHISKEY BAR

DINNER

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

STARTERS

CHARCUTERIE & CHEESE BOARD

Chef's Selection

Seasonal Accouterments / Nuts /
Jam / Pickled Seeds

STICKY BOURBON GLAZED BEEF RIBS

Slow Braised for 8 Hrs / Carrot Ginger Puree

FIG & BURRATA FLATBREAD

Caramelized Onions/ Goat Cheese / Arugula /
Balsamic Glaze

TORTELLINI MAC & CHEESE

In house Tortellini / Caramelized Onions /
Candied Bacon / Buttered Panko

(CHEF RONALD) SHRIMP REMOULADE

Jumbo Prawns / New Orleans Classic Recipe

SALADS

HEIRLOOM TOMATO & BURRATA

Arugula Pesto / Heirloom Tomatoes Tossed
in a Lemon Vinaigrette

KNIFE & FORK CAESAR SALAD

7- Minute Egg / Pickled Red Onions /
Croutons / Shaved Asiago Cheese

ENTRÉES

22 CHICKEN MILANESE 32

Mashed Potatoes, Broccolini, Romesco Sauce

RIBEYE 68

22. oz. Center Cut / Broccolini /

22 Mashed Potatoes / Crispy Onions / Demi-Glace

16 BEEF WELLINGTON 68

Mushroom Duxelles / Mashed Potatoes /
Broccolini / Demi-Glace

22 TRUFFLE & JUMBO PRAWN TAGLIATELLE PASTA 38

Jumbo Prawns / Black Truffles /
Shiitake Mushrooms / Spinach / Parmigiano /
Light Cream Sauce

16 CASCADES BURGER 24

Two 4 oz. Patties / Blend of Short Rib, Brisket and
Chuck / Sliced Cheddar Cheese / Truffle Aiolo /
Sunny Side Up Egg / Topped with Crispy Onions /
Served with Fries

16 STEAK AND FRIES 46

NY Strip Topped / Herbed Maitre Butter /
Served with Fries

12

DESSERTS

CHOCOLATE CREMEUX 12

Candied Almonds / Espresso Ice Cream /
Chocolate Bark

MAYTAG BLUE CHEESE FLAN 12

Hard Apple Cider Gastrique / Balsamic Pearls /
Sunflower Seed Brittle