



APPETIZERS

The Cheese Platter	16
monthly selection of three specialty cheeses fig & apricot jams, candied walnuts	
Artichoke Barigoule Duxelles	14
grilled Castroville artichoke, wild mushroom, roasted garlic aioli (GF)	
Coconut Curry Clams	13
Manilla clams, PEI mussels, spiced coconut curry broth (GF)	
Blistered Shishito Peppers	12
micro-greens, balsamic reduction, paprika oil, heirloom cherry tomatoes (GF) (V) (VG)	
Hamachi Crudo	18
watermelon radish fennel salad, fennel pollen, maldon sea salt, green-pea/wasabi emulsion, drizzled with ponzu	
Bacon Wrapped Dates	14
apple-wood smoked bacon, smoked gouda, balsamic reduction, paprika oil (GF)	
Crab Cakes	15
dungeness fresh crab, kalamata olive relish, lemon	
Graham Cracker Calamari	14
lightly breaded, served with garlic cilantro aioli & spiced romesco, lemon	
Traditional King Crab "Louie"	18
(add prawns +\$4.00) fresh crab, baby iceberg, egg, avocado, tomato, louie dressing (GF)	
Chopped Ceasar	11
(add prawns +\$4, chicken +\$6, salmon +\$12) viogner-marinated artichokes, grana padano, croutons, ceasar dressing	
Roasted & Braised Beets	11
red & gold beets, baby arugula, fennel, manchego, thyme vinaigrette (GF)	
Burrata & Organic Heirloom Tomatoes	14
burrata cheese, arugula, heirloom tomatoes, pesto drizzle maldon sea salt, aged balsamic, EVOO (GF)	
Mixed Green Salad	9
(add prawns +\$4, chicken +\$6, salmon +\$12) local greens, cucumber, red onion, heirloom cherry tomatoes, candied walnuts, fig-balsamic dressing (V) (VG)	
Seafood Chowder	cup 6
clams, seasonal seafood, cream, smoked paprika oil	bowl 8



Cascade

Costanoa

ENTREES

Risotto Organic Aquerello	15
parmesan , EVOO, seasonal vegetables, peas, tomato water (GF)	
Cabernet Braised Beef Short Rib	30
wild mushroom risotto, cabernet demi-glace, braised cippolini onion	
Duo of Duck: Duck Leg Confit & Pan-Seared Breast	38
marbled fingerling potatoes, cherry & brandy gastrique baby organic vegetables (GF)	
Pan Roasted Halibut	38
golden yukon pommes puree, seasonal vegetables, procini cream, hazelnut oil (GF)	
Pan Seared Salmon	34
duck fat cauliflower puree, wild mushrooms, seasonal vegetables golden raisins, caper butter (GF)	
Grilled Ribeye 12 Oz	38
golden yukon pomme puree, shaved bone marrow, braised vegetables, bordelaise	
Seared Diver Sea Scallops	32
lemon-thyme risotto, vanilla basil emulsion, seasonal vegetables (GF)	
Seafood Bouillabaisse	38
clams, mussels, calamari, and shrimp nestled in a seafood stew, surrounded by vegetables, Ouzo-flavored broth (GF)	
Pasta Beef Bourguignon	35
pappardelle pasta, wild mushrooms, bacon, cippolini onions baby carrots (gluten-free pasta available)	
Traditional Linguini & Clams	32
manilla clams, mussels, creamy white wine garlic broth	
Pasta Primavera (add prawns +\$4, chicken +\$6, salmon +\$12)	24
parpadelle, grilled seasonal vegetables, EVOO, shaved grana padano (gluten-free pasta available)	

(V) Vegetarian (VG) Vegan (GF) Gluten free

Many of our dishes can be adjusted to accommodate dietary restrictions, please ask your server

Our ingredients are locally sourced whenever possible