

# CASCADE

-COSTANOA-

## ENTREES

<b>Grilled Salmon</b>	38
pesto beurre blanc, local artichoke hearts, fingerling potatoes, vegetables (GF upon request)	
<b>Diver Sea Scallops &amp; Prawns</b>	38
balsamic beurre blanc, julienne leeks, creamy risotto (GF)	
<b>Braised Short Ribs "Bourguignon"</b>	34
lardons, cipolini onion, roasted fingerling potatoes, seasonal vegetables	
<b>Brasserie Style Angus Rib Eye Steak</b>	38
bearnaise sauce, fresh garden green salad, beer battered fries (GF upon request)	
<b>Bison Steak - New York Cut</b>	40
creamy green peppercorn demi glace, fingerling potatoes, seasonal vegetables	
<b>Prime Filet Mignon "Diane"</b>	45
creamy brandy portobello mushroom sauce, gratin dauphinois, seasonal vegetables	
<b>Roasted Colorado Rack of Lamb "Provencale"</b>	45
gratin dauphinois, organic Bunny's Big Sur herbs, seasonal vegetables	
<b>Roast Chicken Breast</b>	34
creamy whole grain mustard sauce, gratin dauphinois, seasonal vegetables	
<b>Portobello Mushroom</b>	22
olive oil, organic garden herbs, goat cheese, seasonal vegetables (GF) (V upon request)	
<b>Risotto</b>	18
(add chicken \$8, prawns \$9, salmon \$12) lemon thyme creamy risotto, parmesan, seasonal vegetables	
<b>Pasta Primavera</b>	24
(add chicken \$8, prawns \$9, salmon \$12) papardelle, seasonal vegetables, parmesan (GF upon request)	
<b>Saffron Fettucinne "Portofino"</b>	39
prawns, diver scallops, clams, mussels, tomatoes garlic white wine, fresh organic herbs	
<b>Costanoa's Fish Trap</b>	38
crisp fried cod, prawns, calamari, scallops, beer battered fries, tartar & cocktail sauce	

(V) 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