

# CASCADE

-COSTANOA-

## ENTREES

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| <b>Grilled Wild Swordfish (GF on request)</b><br>tarragon beurre blanc, jasmine rice, vegetables  | 42 |
| <b>Diver Sea Scallops &amp; Wild South American Prawns (GF)</b><br>balsamic beurre blanc, julienne leeks, creamy risotto                              | 38 |
| <b>Braised Short Ribs "Bourguignon"</b><br>lardons, caramelized shallot, gratin Dauphinois, seasonal vegetables                                       | 34 |
| <b>Brasserie Style Angus Rib Eye Steak (GF on request)</b><br>bearnaise sauce, Pescadero grown green salad, Pommies Frites                            | 38 |
| <b>Boneless Venison Shank Stew</b><br>prosciutto, portobello mushrooms & sherry demi glace served on a bed of creamy risotto                          | 42 |
| <b>Pan Seared Wagyu Beef Top Sirloin "Diane"</b> (add prawns \$12)<br>creamy brandy portobello mushroom sauce, gratin dauphinois, seasonal vegetables | 45 |
| <b>All Natural Indian Style Dople Lamb Curry (GF)</b><br>Madras Jasmin Rice garnished with apples, coconut, raisins and pineapple                     | 38 |
| <b>Roasted Butternut Squash (V on Request)</b><br>seasonal vegetables, melted goat cheese, Pescadero grown herbs                                      | 22 |
| <b>Vegetarian Risotto</b> (add chicken \$10, prawns \$12, swordfish \$14)<br>lemon thyme creamy risotto, parmesan, seasonal vegetables                | 24 |
| <b>Fettuccine Primavera (GF on request)</b> (add chicken \$10, prawns \$12, swordfish \$14)<br>seasonal vegetables, portobello mushrooms, parmesan    | 24 |
| <b>Saffron Fettucinne "Portofino"</b><br>prawns, scallops, clams, mussels, tomatoes, garlic, white wine, Cascade's garden herbs                       | 39 |
| <b>Costanoa's Fish Trap</b><br>crisp fried cod, prawns, calamari, scallops, beer battered fries, tartar & cocktail sauce                              | 38 |

**(GF) Gluten Free (V) Vegan**  
Gluten Free Pasta Upon Request

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

**We purchase local, fresh and organic whenever possible.**

