

# CASCADE

-COSTANOA-

## Lunch

11am to 5pm

<b>Homemade Duck Rillettes</b>					14
<i>brioche toast, cornichons, fresh fruit compote (GF upon request)</i>					
<b>Assorted Cheese "Palette"</b>					16
<i>selection of specialty cheeses, fresh fruit compote, candied walnuts, seasonal fruits (GF)</i>					
<b>Charcuterie</b>					18
<i>duck rillettes &amp; prosciutto, salami, cornichons, pepperoncini, whole grain mustard, crostini</i>					
<b>Duck Rillettes &amp; Brie Plate</b>					18
<i>brioche toast, cornichons, fresh fruit compote (GF upon request)</i>					
<b>Artichoke</b>	(add dungeness crab \$6, prawns \$9)				14
<i>local warm artichoke, drawn butter, mustard sauce (GF)</i>					
<b>Mussels and Clams "Mariniere"</b>					16
<i>white wine, shallots, garden herbs, butter (GF)</i>					
<b>Crispy Calamari</b>					14
<i>dusted parmesan, chipotle aioli</i>					
<b>Dungeness Crab Cakes</b>					18
<i>on a bed of garden greens, chipotle aioli</i>					
<b>Dungeness Crab Salad</b>	(add prawns \$9)				18
<i>iceberg wedge, local artichokes, red onions, tomatoes, green goddess dressing (GF)</i>					
<b>Heart of Romaine Salad</b>	(add chicken \$8, prawns \$9, salmon \$12)				14
<i>special homemade ceasar dressing, anchovies, crostini (GF upon request)</i>					
<b>Mixed Green Salad</b>	(add chicken \$8, prawns \$9, salmon \$12)				9
<i>local greens, cucumber, red onion, cherry tomatoes, balsamic dressing (V) (GF)</i>					
<b>Roasted Beet Salad</b>	(add chicken \$8, prawns \$9, salmon \$12)				12
<i>garden greens, red &amp; gold beets, goat cheese, oranges, candied walnuts, house vinagrette (GF)</i>					
 <b>Cascade 100% Grass Fed Burger</b>					16
<i>brioche bun, lettuce, tomato, onion, pickle, beer battered fries, or mixed greens</i>					
<i>cheese</i>	2	<i>grilled onions</i>	2	<i>sauteed mushrooms</i>	3
<i>bacon</i>	4	<i>avocado</i>	3	<i>Mary's Farm duck egg</i>	3
<b>Blackened Salmon Sandwich</b>					16
<i>brioche bun, lettuce, tomato, onion, avocado, beer battered fries or mixed greens</i>					
<b>Baja Chicken Sandwich</b>					14
<i>brioche bun, cilantro aioli, jalapenos, cucumber, tomato, onion, beer battered fries or mixed greens</i>					
<b>Grilled Portobello Mushroom Sandwich</b>					14
<i>crossiant bun, cilantro aioli, lettuce, tomato, onion, beer battered fries or mixed greens</i>					
<b>Brie L.T.A.</b>	(add bacon \$4)				14
<i>brioche bun, brie, lettuce, tomato, avocado, beer battered fries or mixed greens</i>					
<b>Beer Battered Fish &amp; Chips</b>					16
<i>homemade tartar sauce and cocktail sauce</i>					
<b>Cascade's Artichoke Soup</b>					
<i>local artichokes, Bunny's Big Sur herbs and greens (V) (GF)</i>					cup 6
<b>Boston Clam Chowder</b>					bowl 9

(V) Vegan (GF) Gluten free