

START + SHARE

COSTANOA FARM PICKLE house pickles made from local vegetables & herbs from our own Costanoa farm	6
CHEESE / CHARCUTERIE BOARD selection of local and international cheese, fruit compote, candied walnut, seasonal fruit, crostini	14
selection of local and international meats	16
both cheese and charcuterie	20
DUNGENESS CRAB COCKTAIL chilled fresh dungeness crab, house-made cocktail sauce, lemon	16
FRESH OYSTERS sustainably-sourced oysters on the half shell, champagne granita & cocktail sauce	14 / 28
MOULES - FRITES fresh mussels, white wine, butter, garlic, shallot, Costanoa farm herbs, french fries	16
DUNGENESS CRAB CAKES two house-made crab cakes, arugula citrus salad, lemon herb aioli	16
CALAMARI + ROCK SHRIMP FRITTI Monterey calamari, rock shrimp, jalapeño, lemon basil aioli, cocktail sauce	17
DEVILED GREEN EGGS + HAM herb avocado mousse, pickled shallot, crispy prosciutto	14

SOUP

CLAM CHOWDER traditional clam chowder with fresh clams, applewood-smoked bacon, cream, herb	cup/bowl	5 / 8
FRENCH ONION carmelized onion, fresh-baked baguette, melted gruyère		9

SALAD

ROASTED BEET avacado puree, citrus, salted almond, mâche, tarragon vinaigrette	14
HEART OF ROMAINE CAESAR local romaine, house-made caesar, anchovy, shaved parmesan, grilled baguette	12
COSTANOA FARM local greens, cucumber, red onion, cherry tomato, Costanoa farm herb, balsamic vinaigrette	9
add to any salad:	
+ 4 wild prawns	9
+ seasonal fish	8
+ grilled rosemary chicken	6
+ avocado	3

SEA

PAN-SEARED SALMON fresh salmon filet, extra virgin olive oil, Costanoa farm herb, tomato, lemon, arugula, grilled polenta	28
GRILLED WILD SWORDFISH tarragon beurre blanc, pan-seared artichoke, shallot mashed potato, braised Costanoa chard	26
DIVER SEA SCALLOP citrus buerre blanc, julienne leek, creamy spring risotto	34
SAFFRON PORTOFINO fresh wild caught prawns, diver scallops, clams, mussels, fettuccine, saffron broth with tomato, garlic, white wine, grilled baguette	38

LAND

HERB CRUSTED RACK OF LAMB herb crusted roasted Colorado rack of lamb, mashed potato, grilled asparagus	42
FILET MIGNON PAILLARD mistral scallopini, garlic herb butter, pernod, local farm tomato, braised green beans, house-made pickled red onion	32
FILET MIGNON DIANE portobello brandy cream, shallot mashed potato, braised baby bok choy + oscar - asparagus, dungeness crab meat & béarnaise sauce	12
BRAISED SHORT RIB BOURGUIGNON lardon, caramelized shallot, horseradish mashed potato, braised green beans	34
ANGUS RIB EYE STEAK chimichurri, pommes frites, Costanoa farm salad	36
SPRING RISOTTO fresh asparagus, spring peas, lemon zest, mascarpone cheese, arugula, chive	24
GRILLED POLENTA braised local farm chard, blistered cherry tomato, spicy vodka sauce, crème fraîche, fried basil	26

AT CASCADE WE FEEL THAT LOCAL, ORGANIC, SUSTAINABLE HANDCRAFTED INGREDIENTS ARE THE KEY TO GREAT FOOD. WE DO OUR BEST TO USE SMALL FAMILY FARMS, ORGANIC GROWERS, SUSTAINABLE/FAIR-TRADE PRODUCERS, & OUR OWN FARM HERE AT COSTANOA.

GLUTEN FREE + VEGAN OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER ABOUT ACCOMMODATIONS TO ANY DIETARY RESTRICTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.