

ONE

OYSTERS ON THE HALF SHELL 14 / 28
lemon, Tabasco, riesling granita

CALAMARI + ROCK SHRIMP FRITTI 17
Monterey squid, rock shrimp, jalapeño, lemon basil aioli, arrabbiata

SALMON TOAST 12
smoked salmon, pickled onions, avocado mash, radish, everything spice, dill, whole grain bread

SAFFRON DEVILED EGGS 14
saffron mousse, crispy prosciutto, chimichurri

PUMPKIN HUMMUS 14
seeded crackers, smoked olive oil, pepita, sesame, seasonal vegetables

CLAM CHOWDER 7
New England-style clam chowder

HARVEST 7
seasonal soup from our own Costanoa Farm

ROASTED BEET 12
labneh, citrus, pickled shallots, hazelnuts, mâche, tarragon vinaigrette

CAESAR 9
little gem lettuce, grana padano, anchovies, sepia crumble

HOUSE 7
baby lettuce, seeds, sherry vinaigrette, pan con tomate

add to any salad:
+ herb grilled chicken 9
+ blackened or pan-seared seasonal fish 9
+ half avocado 3

TWO

THREE

RIB EYE STEAK 36
crispy potatoes, romesco, dressed greens

DIVER SCALLOP 28
sunchoke puree, roasted apple medley, parsley root & red onion, carrot sauce, sunchoke chips

SEASONAL FISH 23
pan seared fish, sautéed chard, crispy potatoes, parsley caper sauce, lemon

CHICKEN STEW 26
roast chicken, wild mushrooms, faro, winter greens, brussels sprouts, crushed almonds

FRESH PAPPARDELLE 23
rainbow chard, chèvre, walnuts

CIOPPINO 26
prawns, scallop, mussels, clams, seasonal fish, tomato broth, fried baguette, chili threads

SAFFRON DEVILED EGGS
saffron mousse, crispy prosciutto, chimichurri

HOUSE SALAD
baby lettuce, seeds, sherry vinaigrette, pan con tomate

SEASONAL FISH
pan seared fish, sautéed chard, crispy potatoes, parsley caper sauce, lemon

three courses 40

paired with 2 glasses of chef selected wines 55

no substitutions

PRIX FIXE

Executive Chef Mo L'Esperance

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.