

### ONE

OYSTERS ON THE HALF SHELL lemon, Tabasco, rosé granita	14 / 28
CALAMARI + ROCK SHRIMP FRITTI Monterey squid, rock shrimp, jalapeño, lemon aioli, arrabiata	17
SURF'N TURF house Kennebec potato chip, Passmore Ranch caviar, shaved egg, crème fraiche, chive	5 each
BRUSSELS SPROUTS Rossi Farms Brussels sprouts, chèvre, balsamic reduction	12
SAFFRON DEVILED EGGS saffron mousse, crispy prosciutto, chimichurri	14
BEET HUMMUS seeded crackers, smoked olive oil, sesame, seasonal vegetables	14

### TWO

CLAM CHOWDER New England-style clam chowder	7
HARVEST seasonal soup from our own Costanoa garden	7
WHITE BEAN chicories, fennel, citrus, pickled shallots, sourdough crumb, labneh, lemon thyme vinaigrette	14
CAESAR little gem lettuce, grana padano, anchovies, sepia crumble	10
HOUSE baby lettuce, seeds, sherry vinaigrette, pan con tomate	8

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

### THREE

DIVER SCALLOP seared scallops, wilted winter greens, citrus, braised sunchokes, chive burre blanc, rye crumb	30
SOPE guajillo braised short rib, pickled onions, sesame, green sauce, corn chip crunch	33
SEASONAL FISH pan seared fish, sautéed chard, crispy potatoes, parsley caper sauce, lemon	25
FARO RISOTTO leeks, beet tops, roasted oyster mushroom, celery root cream, beet chips	27
FRESH PAPPARDELLE rainbow chard, chèvre, walnuts	25
CIOPPINO prawns, scallop, mussels, clams, seasonal fish, tomato broth, fried baguette, chili threads	26
FISH & SCRAPS local white fish, succotash of lentil, olive, parsley & cauliflower core with brocolini stem salsa verde	27
RIB EYE STEAK crispy potatoes, romesco, dressed greens	36
	share 46

*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.