

CASCADE

-COSTANOA-

ENTREES

Grilled Salmon	38
pesto buerre blanc, local artichoke hearts, fingerling potatoes, vegetables (GF upon request)	
Diver Sea Scallops & Prawns	38
balsamic buerre blanc, julienne leeks, creamy risotto (GF)	
Braised Short Ribs "Bourguignon"	34
lardons, cippolini onion, roasted fingerling potatoes, seasonal vegetables	
Brasserie Style Angus Rib Eye Steak	38
bearnaise sauce, fresh garden green salad, beer battered fries (GF upon request)	
Bison Steak - New York Cut	40
creamy green peppercorn demi glace, fingerling potatoes, seasonal vegetables	
Prime Filet Mignon "Diane"	45
creamy brandy portobello mushroom sauce, gratin dauphinois, seasonal vegetables	
Roasted Colorado Lamb "Provencale"	45
gratin dauphinois, organic Big Sur Bunny herbs, seasonal vegetables	
Roast Chicken Breast	34
creamy whole grain mustard sauce, gratin dauphinois, seasonal vegetables	
Slow Roasted Duck Leg Confit	38
cannelli beans, seasonal vegetables (GF)	
Portobello Mushroom	22
olive oil, organic garden herbs, goat cheese, seasonal vegetables (GF) (V upon request)	
Risotto	18
(add chicken \$8, prawns \$9, salmon \$12) lemon thyme creamy risotto, parmesan, seasonal vegetables	
Pasta Primavera	24
(add chicken \$8, prawns \$9, salmon \$12) papardelle, seasonal vegetables, parmesan (GF upon request)	
Saffron Fettucinne "Portofino"	39
prawns, diver scallops, clams, mussels, tomatoes garlic white wine, fresh organic herbs	
Costanoa's Fish Trap	38
crisp fried cod, prawns, calamari, scallops, beer battered fries, tartar & cocktail sauce	

(V) Vegan (GF) Gluten free

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

Our ingredients are locally sourced whenever possible