

# Cascade

GATHER - SAVOR - CELEBRATE

DINNER SERVED 5:30-9:30

## SMALL PLATES

<b>SOUP OF THE DAY</b>	<b>\$7</b>
<b>SMOKED PHEASANT RAVIOLIS - SAGE PROSCIUTTO CREAM</b>	<b>\$8</b>
<b>FRESH BACON - SNAKE RIVER FARMS PORK BELLY, SWEET POTATO NAGE, MINUS 8 VINEGAR &amp; PICKLED WATERMELON RIND</b>	<b>\$10</b>
<b>SMOKED BUFFALO CARPACCIO - FRIED CAPERS, ALE MUSTARD &amp; MANCHEGO CHEESE</b>	<b>\$16</b>
<b>GNOCCHI - PEAS, MUSHROOMS, PANCETTA, &amp; PECORINO ROMANO CHEESE</b>	<b>\$9</b>
<b>FRIED GREEN WYOMATOES - ARUGULA &amp; ANCHO AIOLI</b>	<b>\$8</b>
<b>FLANK STEAK SALAD - ORGANIC GRASS FED BEEF, SPINACH, WATERCRESS, SHITAKE BACON, POINT REYES BLUE CHEESE &amp; SMOKED TOMATO VINAIGRETTE</b>	<b>\$16</b>
<b>ROASTED BEET SALAD - MIXED GREENS, MANCHEGO CHEESE &amp; TOASTED PECAN VINAIGRETTE</b>	<b>\$7</b>
<b>WYOMATO SALAD - ARUGULA, FENNEL, PANCETTA, AMALTHEIA GOAT CHEESE, ORGANIC EXTRA VIRGIN OLIVE OIL &amp; FIG BALSAMIC</b>	<b>\$12</b>

## LARGE PLATES

<b>PECAN CRUSTED AMALTHEIA GOAT CHEESE- BABY ARUGULA &amp; STRAWBERRY BALSAMIC MOSTARDA</b>	<b>\$11</b>
<b>DUCK CONFIT SPRING ROLLS- CRANBERRY GINGER RELISH &amp; SOY TAMARIND REDUCTION</b>	<b>\$12</b>
<b>BUFFALO SLIDERS- PANCETTA, OVEN-DRIED TOMATOES, ARUGULA, WHITE CHEDDAR &amp; TRUFFLE AIOLI</b>	<b>\$15</b>
<b>CORN CRUSTED IDAHO TROUT- FINGERLING POTATOES, HARICOT VERT, BACON, &amp; SMOKED TOMATO COULIS</b>	<b>\$22</b>
<b>ZONKER STOUT BRAISED BUFFALO SHORT RIBS - ORGANIC GRITS &amp; ONION MARMALADE</b>	<b>\$30</b>
<b>CHICKPEA AND GOAT CHEESE POLENTA CAKES - RATATOUILLE, ASPARAGUS &amp; PISTOU SAUCE</b>	<b>\$20</b>

## ENTRÉES

<b>KOBE SIRLOIN - SNAKE RIVER FARMS BEEF, POTATO PUREE, SHITAKE MUSHROOMS &amp; WORCESTERSHIRE</b>	<b>\$34</b>
<b>BEEF STRIP STEAK- ORGANIC GRASS FED BEEF, AU GRATIN POTATOES, CHARD &amp; SMOKED ONION JUS</b>	<b>\$38</b>
<b>PORCINI DUSTED SALMON- SPINACH, ORZO, TOMATO CONFIT &amp; BALSAMIC BROWN BUTTER</b>	<b>\$25</b>
<b>ELK MEDALLIONS- BLACK CANYON ELK, SWEET POTATO PUREE, CHARD &amp; SMOKED ONION JUS</b>	<b>\$28</b>
<b>FREE RANGE CHICKEN- SMOKED PAPRIKA, CREMINI MUSHROOMS, PANCETTA, FINGERLING POTATOES &amp; CHARD</b>	<b>\$25</b>
<b>BEEF BURGER- ORGANIC GRASS FED BEEF, BACON, PICKLED ONIONS, RED DRAGON CHEESE WITH POMME FRITES</b>	<b>\$14</b>
<b>BUFFALO PASTRAMI ON RYE- SWISS, CARAMELIZED ONIONS, RUSSIAN DRESSING WITH POMME FRITES</b>	<b>\$15</b>
<b>SEARED TUNA "NICOISE"- ROASTED TOMATOES, PEA SHOOTS, AND A LEMON CAPER AIOLI, ON OLIVE BREAD WITH POMME FRITES</b>	<b>\$16</b>

## SIDES

<b>HARICOT VERT</b>	<b>\$5</b>
<b>GRILLED ASPARAGUS</b>	<b>\$6</b>
<b>WHITE CHEDDAR AU GRATIN POTATOES</b>	<b>\$5</b>
<b>POMME FRITES</b>	<b>\$4</b>
<b>CHARD</b>	<b>\$4</b>

*PLEASE LIMIT CELL PHONE USE TO THE LOBBY  
AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE*

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.