

# Cascade

GATHER - SAVOR - CELEBRATE

LUNCH MENU SERVED 11:30AM - 3:00PM

<b>SOUP OF THE DAY</b>	CUP \$6	BOWL \$8
<b>SMOKEY TOMATO BACON BISQUE</b> ARUGULA PESTO AND POINT REYES BLUE CHEESE		\$9
<b>POMME FRITES</b> WITH TRUFFLE AIOLI		\$4
<b>SWEET POTATO FRIES</b> WITH SWEET CHILI FRY SAUCE		\$5
<b>BUFFALO STYLE CHICKEN WINGS</b> BLUE CHEESE DRESSING AND CELERY STICK		\$12
<b>MIXED GREEN SALAD</b> CUCUMBER, CARROT, TOMATO, ONION SPROUTS AND CHOICE OF DRESSING		\$8
<b>BUFFALO FLANK STEAK SALAD</b> BABY SPINACH, WATERCRESS, CRISPY SHITAKES, POINT REYES BLUE CHEESE, SMOKED TOMATO VINAIGRETTE		\$14
<b>CASCADE CHOPPED SALAD</b> ROMAINE, SMOKED TROUT, EGG, BACON, CUCUMBER, TOMATO, POINT REYES BLUE CHEESE GREEN GODDESS DRESSING		\$12
<b>PECAN CRUSTED GOAT CHEESE</b> MACHE, ROASTED BEETS AND A FIG BALSAMIC VINAIGRETTE		\$12
<b>THE MARLEY</b> JAMACIAN JERK CHICKEN, MONTEREY JACK, RICE, BLACK BEANS, WHOLE WHEAT TORTILLA, CILANTRO CREAM AND PINEAPPLE MANGO SALSA		\$10
<b>BUFFALO SLIDERS</b> PANCETTA, OVEN-DRIED TOMATO, ARUGULA, WHITE CHEDDAR AND TRUFFLE AIOLI		\$15
*ALL SANDWICHES SERVED WITH CHOICE OF POMME FRITES OR JALAPENO LIME SLAW* SUBSTITUTE SWEET POTATO FRIES, SIDE SALAD OR CUP OF SOUP FOR \$2		
<b>PULLED PORK SANDWICH</b> SLOW SMOKED PORK SHOULDER WITH HOUSE BBQ SAUCE AND PICKLES		\$10
<b>WYOMING ORGANIC GRASS FED BEEF BURGER</b> CHOICE OF SWISS, PROVOLONE, CHEDDAR, OR BLUE CHEESE ADD BACON \$2 MUSHROOMS \$1 ONIONS \$1		\$11
<b>BISON BURGER</b> APPLEWOOD BACON, PICKLED ONIONS, AND RED DRAGON CHEESE		\$12
<b>SMOKED TURKEY AND BRIE</b> BRIE CRANBERRY SPREAD, MIXED GREENS, TOMATO, AND HONEY MUSTARD ON WHOLE GRAIN CIABATTA		\$10
<b>TWISTED REUBEN</b> GRILLED SALMON, PICKLED FENNEL, DILL HAVARTI, AND TOMATO AIOLI ON MARBLE RYE		\$16
<b>7 GRAIN GRILLED CHEESE</b> WHITE CHEDDAR, FOLEPI AND HAVARTI WITH TOMATO, BACON AND ARUGULA		\$12
<b>HERB MARINATED CHICKEN SANDWICH</b> ROASTED RED PEPPERS, ARUGULA, PROVOLONE AND BASIL AIOLI ON FOCACCIA		\$11
<b>BISON PASTRAMI</b> BABY SWISS, CARAMELIZED ONIONS AND HOUSE ALE MUSTARD		\$15
<b>GARDEN MUFFALETTA</b> ZUCCHINI, PORTABELLAS, OLIVE SALAD, TOMATOES, ARUGULA, PROVOLONE AND BASIL AIOLI ON FOCACCIA		\$12
<b>SEARED TUNA "NICOISE" SANDWICH</b> ROASTED TOMATOES, PEA SHOOTS, AND LEMON CAPER AIOLI ON OLIVE BREAD		\$15

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