

# Cascade

GATHER - SAVOR - CELEBRATE

Dinner Served 5:30-9:30

## Starters

<b>Soup of the Day</b>	\$8
smoked <b>Pheasant</b> raviolis-sage prosciutto sauce	\$9
snake river farms <b>Kurobuta Pork</b> belly-sweet potato, minus 8 vinegar and pickled watermelon	\$11
<b>Gnocchi</b> -peas, mushrooms and pecorino romano	\$10
pecan crusted amaltheia dairy <b>Goat Cheese</b> -arugula and huckleberry balsamic compote	\$9
lobster <b>Mac and Cheese</b> -fontina, baby swiss and tasso ham	\$14
speck wrapped <b>Asparagus</b> -poached egg, local sea hive cheese, lemon and roasted garlic	\$9
carpaccio of smoked black canyon <b>Elk</b> -celery root salad and house ale mustard	\$12
dry aged ground <b>Buffalo</b> steak sliders-pancetta, oven-dried tomatoes, arugula, white cheddar and truffle aioli	\$15
roasted <b>Beet Salad</b> -mache, amaltheia goat cheese and toasted pecan vinaigrette	\$10
<b>Wyomato Salad</b> -arugula, fennel, pancetta, manchego and fig balsamic vinaigrette	\$11
<b>Gem Lettuce Salad</b> -smoked trout, radish and mustard dill dressing	\$11

## Entrees

all natural free range <b>Chicken</b> -smoked paprika, creminis, applewood bacon and cheddar rosemary potato puree	\$24
zonker stout braised <b>Buffalo</b> short ribs- cheddar organic grits and onion marmalade	\$25
snake river farms american kobe <b>Beef</b> sirloin - warm potato salad and house worcestershire sauce	\$32
snake river farms Kurobuta <b>Pork</b> chop-black-eyed peas and tomato onion jam	\$26
seared south dakota <b>Buffalo</b> filet –rosemary cheddar potato puree, speck, asparagus and mushroom ragout	\$38
goat cheese <b>Polenta</b> cakes-summer vegetables, asparagus and pistou	\$20
corn crusted idaho <b>Trout</b> -haricot vert, fingerlings, applewood bacon and ancho sauce	\$22
porcini dusted wild alaskan <b>Salmon</b> - leek risotto cake and blistered heirloom tomatoes	\$25
grilled <b>Halibut</b> - peperonata, potato bread and sauce bouillabaisse	\$26
black canyon ranch <b>Elk</b> rib-eye-scalloped sweet potatoes, chard and pickled cherries	\$38

## Between the Bread

organic grass fed <b>Wyoming Beef</b> burger-applewood bacon, pickled onions, red dragon cheese and pomme frites	\$15
house made <b>Buffalo</b> pastrami on rye-caramelized onion, baby swiss, ale mustard and pomme frites	\$15
<b>Twisted Reuben</b> -grilled wild alaskan salmon, pickled fennel, dill havarti, tomato aioli and pomme frites	\$18
seared <b>Tuna “Nicoise”</b> sandwich-olive bread, roasted tomatoes, pea shoots and lemon caper aioli	\$15
fried green <b>Wyomato</b> sandwich-arugula, red onion, white cheddar and smoked paprika aioli on ciabatta	\$14

## Sides

<b>Asparagus</b> with speck	\$6	<b>Swiss Chard</b>	\$4	scalloped <b>Sweet Potatoes</b>	\$5
<b>Pomme Frites</b> with truffle aioli	\$5	<b>Sweet Potato fries</b>	\$6	warm <b>Potato Salad</b>	\$5
				white cheddar organic <b>Grits</b>	\$5