

Cascade

GATHER - SAVOR - CELEBRATE

LUNCH SERVED 11:30-3:00

SOUP OF THE DAY
CUP \$6 BOWL \$8

BUFFALO STYLE CHICKEN WINGS
BLUE CHEESE AND CELERY STICK
\$12

MIXED GREEN SALAD
CUCUMBER, TOMATO, ONION SPROUTS AND CHOICE OF DRESSING
\$8

OGFB FLANK STEAK SALAD
SPINACH, WATERCRESS, SHITAKE BACON, POINT REYES BLUE CHEESE AND A
SMOKED TOMATO VINAIGRETTE
\$16

PECAN CRUSTED GOAT CHEESE
MACHE, ROASTED BEETS AND A FIG BALSAMIC VINAIGRETTE
\$12

WYOMATO PANZANELLA SALAD
LOCALLY GROWN TOMATOES, ARUGULA, POTATO BREAD, FRESH MOZZARELLA
AND A HERB VINAIGRETTE
\$12

**SANDWICHES SERVED WITH CHOICE OF POMME FRITES OR
JALAPENO LIME SLAW**
SUBSTITUTE SWEET POTATO FRIES, SIDE SALAD OR CUP OF SOUP FOR \$2

WYOMING ORGANIC GRASS FED BEEF BURGER
CHOICE OF SWISS, PROVOLONE, CHEDDAR, OR BLUE CHEESE
\$10
ADD BACON \$2 MUSHROOMS \$1 ONIONS \$1

BISON BURGER
APPLEWOOD BACON, PICKLED ONIONS, AND RED DRAGON CHEESE
\$13

TWISTED REUBEN
GRILLED WILD SALMON, PICKLED FENNEL, DILL HAVARTI, AND TOMATO AIOLI ON MARBLE RYE
\$16

OVEN ROASTED TURKEY
BRIE CRANBERRY SPREAD, MIXED GREENS, TOMATO, AND HONEY MUSTARD ON
WHOLE GRAIN CIABATTA
\$9

FRIED GREEN TOMATOES
WHITE CHEDDAR, RED ONION, ARUGULA AND SMOKED PAPRIKA AIOLI ON CIABATTA
\$10

HERB MARINATED CHICKEN
ROASTED PEPPERS, ARUGULA, PROVOLONE AND BASIL AIOLI ON FOCACCIA
\$10

BISON PASTRAMI
SWISS CHEESE, CARAMELIZED ONIONS AND RUSSIAN DRESSING ON MARBLE RYE
\$14

GARDEN MUFFALETTA
ZUCCHINI, PORTABELLAS, OLIVE SALAD, ARUGULA AND BASIL AIOLI ON FOCACCIA
\$12

TUNA NICOISE SANDWICH
SEARED TUNA, ROASTED TOMATOES, PEA SHOOTS, AND LEMON CAPER AIOLI ON OLIVE BREAD
\$15