

CASCADE

DINNER MENU

soup & salad

SOUP OF THE DAY - 8

SKAMANIA’S STEELHEAD CHOWDER - 11
Columbia River Steelhead, Crackers

CAESAR - 15
Classic Preparation with Creamy House Dressing

LODGE SEAFOOD SALAD *gf/df* - 22
Fresh Crab, Poached Shrimp, Smoked Steelhead, Tomatoes, Avocado, Shaved Radish, Baby Field Greens, Louie Dressing

HOUSE SALAD *gf/veg* - 14
Frisée, Smoked Beets, Cypress Grove Goat Cheese, Citrus Fruits, Hazelnut Brittle, Honey-Lemon Vinaigrette

ADD ONS

SPICED GRILLED TOFU - 4

GRILLED CHICKEN - 6

SMOKED STEELHEAD OR PRAWNS - 8

shareables

SPICED NUTS & BACON *gf* - 6
Sweet, Spicy, Crunchy, Lardons

MARINATED OLIVES *gf/df/veg* - 7
With Pickled Vegetables

FRESHLY BAKED BREAD - 3

SHRIMP COCKTAIL *gf/df* - 17
Garlic & Herb Poached Shrimp, Cocktail Sauce, Black Garlic, Charred Lemon

CRISPY POLENTA *gf/veg* - 24
Fennel Pollen, Asparagus, Spring Peas, Roasted Mushrooms, Grana Padano, Cauliflower Purée

FOREST MUSHROOMS - 19
Hood River Grown, Red Wine Demi-Glace, Garlic, Shallots, Rogue Smokey Blue Cheese, Grilled Bread

PACIFIC BBQ SHRIMP
Sautéed Shrimp, White Wine, Garlic Chili Butter, Grilled Bread

3 for 21 | add 1 shrimp for 5

CRISPY BRUSSELS SPROUTS *gf/v* - 15
Cashews, Scallions, Peppadews, Chile Garlic Vinaigrette

STUFFED PIQUILLO PEPPERS *gf/veg* - 14
Black Beans, Corn, Queso Fresco, Green Chili Salsa

SEARED SCALLOP *gf* - 25
Frisée, Warm Bacon Vinaigrette, Compressed Apple, Watermelon Radish, Brown Butter

entrées

PUGET SOUND STEELHEAD *gf* - 37
Cauliflower Purée, Rapini, Arugula Pistou, Beet Chips

PORK PORTERHOUSE *gf* - 39
Carlton Farms, Apricot Glazed with Saffron & Red Pepper Coulis, Chile Roasted Squash, Broccolini

FOREST MUSHROOMS BOLOGNAISE *gf/veg* - 28
Mixed Mushrooms, Red Wine & Tomatoes with Spaghetti Squash, Gremolata, Pine Nuts, Grana Padano

NEW YORK STEAK *gf* - 58
Country Natural Beef, Butter-Poached New Potatoes, Forest Mushrooms, Demi-Glace, Rogue Smokey Blue Cheese

PACIFIC SEAFOOD RISOTTO *gf* - 48
White Prawns, Scallops, Clams, Zenner’s Andouille Sausage, Charred Fennel, Scallion, Grana Padano

BRICK OVEN DRAPER VALLEY CHICKEN - 37
Sumac Spiced, Pearl Couscous, Wilted Kale, Blistered Tomato, Cippolini Onion, Preserved Lemon-Garlic Sauce

WELCOME

TO THE CASCADE DINING ROOM

Our menu highlights the simple and elegant flavors of a Pacific Northwest summer day. Executive Chef Zac Janssen is inspired by the bounty of seasonal, fresh and local ingredients prepared with consummate care. We invite you to relax, enjoy the view and allow the magic of the Columbia River Gorge to enhance your meal this evening.

A gratuity of 19% will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.