

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* - 24
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* - 8
With Pickled Vegetables

FRESHLY BAKED BREAD - 3

SHRIMP COCKTAIL *gf/df* - 19
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 - 21
Hood River Grown, Red Wine Demi-Glace, Garlic, Shallots, Rogue Smokey Blue Cheese, Grilled Bread

CRISPY SHRIMP *gf/df* - 22
Fried Shrimp, Spicy Chili Garlic Sauce, Crispy Wonton, Citrus Slaw

CRISPY BRUSSELS SPROUTS *gf/v* - 16
Cashews, Scallions, Peppadaws, Chile Garlic Vinaigrette

MILLET CAKES *gf/df/v* - 26
Crispy Millet, Coconut Carrot Cream with Salad of Arugula, Heirloom Tomato, Meyer Lemon

SEA SCALLOPS *gf* - 25
Seared Scallops, Roasted Delicata Squash, Braised Radicchio, Celeriac Purée, Dill Crème Fraîche, Compressed Apples

entrées

OLIVE OIL POACHED STEELHEAD* *gf* - 39
Poached Medium, Sweet Corn Bisque, Roasted Brassicas, Pickled Butternut Squash, Toasted Pepitas

MOLASSES GLAZED PORK *gf* - 38
Slow Smoked Pork Coppa, Molasses BBQ, Herb Butter Beans, Pink Peppercorn Slaw

PARISIAN GNOCCHI *veg* - 25
Brown Butter Gnocchi, Mushroom Duxelles, Cypress Grove Herb Goat Cheese, Baby Spinach, Roasted Nardello Peppers

GRILLED BAVETTE STEAK* *gf* - 48
10 oz. Grilled Bavette, Potato Fondant, Heirloom Carrots, Roasted Forest Mushrooms, Huckleberry Demi-Glace

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

BRAISED SHORT RIB *gf/df* - 42
Red Wine Marinated & Braised, Potatoes Bravas, Mama Lil's Peppers, Roasted Kumquats

BRICK OVEN CHICKEN - 37
Sumac Spiced Half Chicken, Toasted Couscous, Braised Kale, Roasted Delicata Squash, Gremolata, Hazelnut Romesco

WELCOME

TO THE CASCADE DINING ROOM

Our menu highlights the simple and elegant flavors of a Pacific Northwest late 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.

df = dairy free gf = gluten free veg = vegetarian v = vegan

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

The 3% surcharge on your check represents our dedication to providing an outstanding work environment.

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