

# CASCADE

## DINNER MENU

### soup & salad

**SOUP OF THE DAY - 8**

**SKAMANIA'S STEELHEAD CHOWDER - 11**

Columbia River Steelhead, Crackers

**HOUSE SALAD *veg***

FULL - 15 HALF - 8

Spring Greens, Tomato, Pickled Fennel, Spring Onion, Rogue River Smokey Blue Cheese, Sherry Vinaigrette

**TRADITIONAL CAESAR - 15**

Whole Leaf, Parmesan Crisp

**LODGE SEAFOOD**

**SALAD *gf/df* - 24**

Fresh Crab, Poached Shrimp, Smoked Steelhead, Tomato, Radish, Grilled Portobello, Spring Greens, Louie Dressing

**SMOKED BEETS *veg* - 15**

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

**KAMILCHE MUSSELS - 24**

Saffron-Pinot Gris Broth, Sorrel, Fennel, Grilled Bread

**GRILLED SPRING**

**ASPAGUS *gf* - 17**

Morels, Brown Butter Vinaigrette

**FRESHLY BAKED BREAD - 3**

**PINE CURED**

**STEELHEAD - 19**

Charred Onion & Fennel Salad, Potato & Cauliflower Fritter, Crème Fraîche, Salmon Roe

**GRILLED BREAD & DIPS - 14**

White Bean & Pepper Purée | Forest Mushroom Pâté | Arugula, Hazelnut, Golden Raisin Pesto

**FOREST MUSHROOM**

**SKILLET - 23**

Red Wine Demi-Glace, Rogue Smokey Blue Cheese, Grilled Bread

**CRISPY BRUSSELS**

**SPROUTS *v* - 17**

Apple Cider-Horseradish Vinaigrette, Pepitas, Piquillo Peppers, Spring Onions

### entrées

**BRAISED BEEF**

**SHORT RIB *gf* - 42**

Cinnamon Smoked & Coffee Braised, Creamy Polenta, Spring Peas, Roasted Mushrooms

**ROASTED STEELHEAD\* *gf* - 39**

Crushed Potato, Pea & Mint Purée, Honey Glazed Heirloom Carrot

**BRAISED DUCK *gf* - 44**

Pine Cured & Pinot Noir Braised, Green Lentils, Wilted Chard, Confit Shallot

**POACHED STURGEON *gf* - 50**

Melted Leeks, White Bean Stew, Creamy Spinach, Charred Fennel, Morels

**GRILLED FLANK**

**STEAK\* *gf* - 49**

Creamer Potatoes, Asparagus, Chimichurri, Crispy Shallots

**SEAFOOD RISOTTO *gf* - 49**

Penn Cove Mussels, Scallops, Prawns, Pancetta, Grana Padano

**PORK PORTERHOUSE**

***gf* - 38**

Barley Cake, Charred Broccolini, Cherry Pancetta Jam, Dijon Pan Jus

**CHARRED CAULIFLOWER**

**STEAK *df/v* - 26**

Sunchoke, Broccolini, Arugula Hazelnut Golden Raisin Pesto, Beet Chips

**BRICK OVEN**

**CHICKEN *gf/df* - 37**

Citrus Brined, Puffed Quinoa, Asparagus, Roasted Pepper, Preserved Lemon & Mustard Sauce

## 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.