

Cascades

Main Dining Menu

December 9th- January 6th

Hors D'oeuvres

Italian Sausage Flat Bread \$12

Marinara, Italian Sausage,
Peppers, Onion, Mozzarella

Chicken and Sesame Egg Rolls \$10

Chicken, Cabbage, Carrot,
Sesame, Orange Chili Dipping

Buttermilk Chicken Tenders \$12

Hand-Breaded, Honey
Mustard

Bloody Mary Shrimp Cocktail \$10

Marinated Shrimp, Bloody
Mary Sauce, Horseradish,
Celery, Tortilla Chips (GF)

Soup

Bowl \$6 / Cup \$3

Salads

Butter Lettuce Cobb \$12

Candied Pecans, Goat
Cheese, Bacon, Hard boiled
Egg, Tomato, Artichoke
Hearts, Dressing Choice (GF)

Mediterranean Orzo Chicken Salad \$14

Grilled Chicken, Orzo Pasta,
Kalamata Olives, Tomato, Red
Onion, Feta Cheese,
Chickpeas, Lemon Herb
Dressing, Toast Points

Wedge \$10

Wedge of Iceberg Lettuce,
Tomato, Cucumbers, Bacon,
Blue Cheese and Balsamic
Dressing (GF)

Side Caesar \$3

House Salad \$3

Ranch, Blue Cheese, 1,000 Island,
Honey Mustard

Bowls

Choice of Soup or Side Caesar or House Salad

Shrimp Scampi Fettuccini \$12

Shrimp, Garlic, Green Onion,
Parsley, Lemon Butter Sauce

Stir Fry Bowl \$14

Jasmine Rice, Edamame, Broccoli,
Snow Peas, Bell Pepper, Crispy Tofu
with Asian Glaze(GF)(VG)

Hand Helds

Artisanal Sandwiches Served with Choice of One Side

Smash Burger \$12

Two 3oz Patties, Cheese,
Lettuce, Tomato, Toasted Bun

Turkey Wrap \$14

Roasted Turkey, Cranberries,
Spinach, Provolone Cheese,
Mayo (Served Chilled)

Salmon BLT \$15

Grilled Salmon, Lemon Aioli,
Bacon., Lettuce, Tomato on
Brioche Bun

Pastrami Reuben \$14

Grilled Pastrami, Swiss
Cheese, Sauerkraut, 1,000
Island Dressing, Rye Bread

Entrées

Choice of Two Sides or One Side and Cup of Soup, Side Salad or Caesar

Filet Mignon \$30

Choice Beef Tenderloin, Blue
Cheese Butter, Demi Glace (GF)

Seared Striped Bass \$24

Grilled, Blackened, or Piccata Butter
(GF)

Roasted Chicken Thigh \$18

Joyce Farms Herb Roasted Bone-
In Chicken Thigh, Natural Jus (GF)

Grilled Pork Chop \$20

Herb Crust, Balsamic Cranberry
Glaze (GF)

Fried Catfish \$22

Blackeye Pea Caviar Relish,
Tarter Sauce

Salisbury Steak \$18

Seasoned Ground Beef Simmered
with Mushroom and Onion in a Rich
Brown Gravy

Sides

Baked or Mashed Potato

Steamed Green Beans

Sweet Potato

Steamed Asparagus

Jasmine Rice

House Chips

Braised Kale

French Fries

Onion Rings

Fresh Fruit