

# Dinner

SUNDAY - THURSDAY: 5PM - 9PM  
FRIDAY + SATURDAY: 5PM - 9:30PM

# Cascade

Costanoa

## START + SHARE

### SALMON CRUDO 17

sashimi-grade salmon, avocado, shallot, farm herb

### CRAB CAKE 20

avocado, dill, golden pepper relish, farm greens, spicy aioli

### CALAMARI + JALAPEÑO 14

jalapeño, spicy marinara

### TROUT RILLETTE 14

smoked trout, egg, dill, dijon, lemon zest, grilled baguette

### BUTTERNUT SQUASH + BURRATA 16

roasted butternut squash, Costanoa farm arugula, sage, candied walnuts, balsamic

### LOCAL ARTICHOKE 14

goat cheese purée, farm greens, spicy aioli

### CHEESE BOARD 16

artisanal cheese, seasonal jam, pickled garden veggies, housemade flatbread

*charcuterie* +8

### MEZZE PLATE 14

spicy hummus, mixed olives, marinated garbanzos, dressed greens, housemade flatbread

### TEMPURA FARM VEGETABLES 14

local and Costanoa farm-grown tempura vegetables, dashi butter + sweet ponzu sauce

### ROASTED BRUSSELS SPROUTS 12

pomegranate balsamic *add goat cheese* +3

## SOUPS + SALADS

### ROASTED TOMATO BISQUE 6

gruyère croutons, olive oil

### CLAM CHOWDER 11

clams, white wine, mushroom, thyme, eucalyptus

*any soup in a bread bowl* +4

### THE WEDGE 14

iceberg lettuce, blue cheese dressing, bacon, Point Reyes blue crumble, Costanoa farm herb

### WARM GOAT CHEESE + ROASTED BEET 14

Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds

### CAESAR 12

Caesar dressing, gruyère croutons, hemp seeds

### CASCADE FARM ARUGULA 10

Costanoa farm arugula, lemon, olive oil, parmesan

*add to any salad: shrimp* +8 *steak* +9

*salmon* +10 *grilled chicken* +6 *avocado* +3

*chicken Milanese* +6 *goat cheese* +3

## SIDES

MASHED POTATOES, POTATO BRAVAS,  
CHARRED BROCCOLINI, ROASTED COSTANOA CARROTS,  
MACARONI + CHEESE, JALAPEÑO MAC + CHEESE

## ENTRÉES

### MOULES FRITES 26

mussels, garlic, spicy cream, French fries, grilled baguette

### LINGUINE + CLAMS 24

clams, white wine, butter, Costanoa farm herb, grilled baguette

### CIOPPINO 36

Alaskan crab, white fish, scallops, shrimp, mussels, clams, calamari, fennel, grilled baguette

### SEARED SCALLOPS 32

corn purée, crispy parsnips, pumpkin seed oil

### GRILLED SALMON 26

forbidden rice, coconut broth, lemongrass, dill vinaigrette

### LOCAL WHITE FISH 26

pan-seared seasonal white fish, white bean ragout, Costanoa farm herb

### CACIO E PEPE 16

spaghetti, crushed black pepper, pecorino

### BUTTERNUT SQUASH RAVIOLI 22

Costanoa kale, brown butter, sage, white wine, black pepper

### CRAB MAC + CHEESE 28

Alaskan crab, brioche crumb, truffle

### BEEF RAGÙ PAPPARDELLE 24

egg pappardelle, braised beef ragù, aged parmesan

### CHICKEN "POT PIE" STEW 18

thyme, white bordeaux, farm parsley, crushed black pepper, sourdough bread bowl

### CHARRED BROCCOLINI 22

lemon tahini, roasted pepper, Costanoa farm herb

### ROASTED MUSHROOM 22

seasonal mushrooms, fried egg, jalapeño, thyme maple gastrique, goat cheese, grilled baguette

### COSTANOA VEGETABLE PAELLA 22

black rice, seasonal + Costanoa farm vegetables, saffron broth  
*add mussels* + 6

### DUCK CONFIT 32

sweet potato purée, Costanoa arugula, dried cherry

### BRAISED LOCAL BEEF 24

buttered mashed potatoes, heirloom carrots, pinot noir reduction

### ROASTED CHICKEN + FRITES 24

half roasted chicken, French fries, lemon herb chicken jus

### SMOKED RIBEYE STEAK 36

12 oz. ribeye, charred broccolini, thyme butter, chimichurri  
*choice of mashed potatoes, potatoes bravas, or arugula salad*

## KIDS MENU AVAILABLE