

# Cascade

Costanoa

# Dinner

START + SHARE

<b>FRESH OYSTERS</b> Oysters in the half shell, pomegranate mignonette, house cocktail sauce	1/2 doz. 18 / doz. 32
<b>CRAB CAKE</b> avocado, dill, golden pepper relish, farm greens, spicy aioli	24
<b>CALAMARI + JALAPEÑO</b> jalapeño, spicy marinara	20
<b>HEIRLOOM TOMATO + BURRATA</b> Costanoa farm arugula, basil pesto, pistachio, grilled baguette	18
<b>CHEESE BOARD</b> artisanal cheese, seasonal jam, housemade flatbread <i>add charcuterie +8</i>	18
<b>ROASTED BRUSSELS SPROUTS</b> pomegranate balsamic <i>add goat cheese +3    bacon +3</i>	12

SOUP + SALAD

<b>ROASTED TOMATO BISQUE</b> gruyère croutons, olive oil	7
<b>CLAM CHOWDER</b> clams, white wine, mushroom, thyme, eucalyptus	12
<b>THE WEDGE</b> iceberg lettuce, blue cheese dressing, bacon, Point Reyes blue crumble, Costanoa farm herb	17
<b>WARM GOAT CHEESE + ROASTED BEET</b> Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds	20
<b>CAESAR</b> Caesar dressing, gruyère croutons, hemp seeds <i>add boquerones +4</i>	14

*add to any salad: shrimp +8    steak +9    salmon +10    grilled chicken +6    avocado +5    chicken Milanese +6    goat cheese +3*

ENTRÉES

<b>LINGUINE + CLAMS</b> clams, white wine, butter, Costanoa farm herb, grilled baguette	26	<b>BEEF RAGÙ PAPPARDELLE</b> egg pappardelle, braised beef ragù, aged parmesan	28
<b>CIOPPINO</b> local crab, market fish, scallops, shrimp, clams, mussels, calamari, fennel, grilled baguette	42	<b>CHICKEN "POT PIE" STEW</b> thyme, white bordeaux, farm parsley, crushed black pepper, sourdough bread bowl	18
<b>SEARED SCALLOPS</b> corn purée, crispy parsnips, pumpkin seed oil	34	<b>BRAISED LOCAL BEEF</b> buttered mashed potatoes, heirloom carrots, pinot noir reduction	28
<b>GRILLED SALMON</b> lemon caper beurre blanc, grilled broccolini, mashed potatoes	28	<b>LEMON HERB ROASTED CHICKEN</b> half roasted chicken, heirloom carrots, mashed potatoes, lemon herb chicken jus	28
<b>CAST IRON SHRIMP</b> garlic, olive oil, cherry tomato, scallions, butter crostini	26	<b>FILET MIGNON</b> grilled broccolini, thyme butter, chimichurri <i>choice of mashed potatoes, potatoes bravas, or salad</i>	39
<b>MUSHROOM RAVIOLI</b> English peas, creamy truffle sauce, cracked pepper	24		

SIDES

<b>MASHED POTATOES</b>	<b>ROASTED COSTANOA CARROTS</b>
<b>POTATO BRAVAS</b>	<b>MACARONI + CHEESE</b>
<b>GRILLED BROCCOLINI</b>	<b>JALAPEÑO MAC + CHEESE</b>
	all sides 8

AT CASCADE WE FEEL THAT LOCAL, ORGANIC, SUSTAINABLE HANDCRAFTED INGREDIENTS ARE THE KEY TO GREAT FOOD. WE DO OUR BEST TO USE SMALL FAMILY FARMS, ORGANIC GROWERS, SUSTAINABLE/FAIR-TRADE PRODUCERS, & OUR OWN FARM HERE AT COSTANOA.

GLUTEN FREE + VEGAN OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER ABOUT ACCOMMODATIONS TO ANY DIETARY RESTRICTIONS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.