

# Cascade

Costanoa

# Dinner

## START + SHARE

<b>TUNA POKE</b> sashimi-grade tuna, avocado, yuzu, cilantro, puffed rice cracker	18
<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	22
<b>CALAMARI + JALAPEÑO</b> jalapeño, spicy marinara	20
<b>HEIRLOOM TOMATO + BURRATA</b> Costanoa farm arugula, basil pesto, pistachio, grilled baguette	18
<b>LOCAL ARTICHOKE</b> goat cheese purée, farm greens, spicy aioli	16
<b>CHEESE BOARD</b> artisanal cheese, seasonal jam, housemade flatbread <i>add charcuterie +8</i>	18
<b>BABA GANOUSH MEZZE</b> smoked eggplant baba ganoush, olives, pita	16
<b>TEMPURA FARM VEGETABLES</b> local and Costanoa farm-grown tempura vegetables, dashi butter + sweet ponzu sauce	14
<b>ROASTED BRUSSELS SPROUTS</b> pomegranate balsamic <i>add goat cheese +3    bacon +3</i>	12

## SOUP + SALAD

<b>THE WEDGE</b> iceberg lettuce, blue cheese dressing, bacon, Point Reyes blue crumble, Costanoa farm herb	17	<b>ROASTED TOMATO BISQUE</b> gruyère croutons, olive oil	7
<b>WARM GOAT CHEESE + ROASTED BEET</b> Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds	20	<b>CLAM CHOWDER</b> clams, white wine, mushroom, thyme, eucalyptus <i>any soup in a bread bowl +4</i>	12
<b>CAESAR</b> Caesar dressing, gruyère croutons, hemp seeds <i>add boquerones +4</i>	14		
<b>CASCADE FARM ARUGULA</b> Costanoa farm arugula, lemon, olive oil, parmesan	13	<i>add to any salad: shrimp +8    steak +9 salmon +10    grilled chicken +6    avocado +5 chicken Milanese +6    goat cheese +3</i>	

## ENTRÉES

<b>MOULES FRITES</b> mussels, garlic, spicy cream, French fries, grilled baguette	28	<b>CRAB MAC + CHEESE</b> dungeness crab, brioche crumb, truffle	28
<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>WILD MUSHROOM RISOTTO</b> wild mushrooms, spinach, parmesan <i>add salmon +10</i>	22
<b>GRILLED SALMON</b> lemon caper beurre blanc, parmesan fried broccoli, mashed potatoes	28	<b>BRAISED LOCAL BEEF</b> buttered mashed potatoes, heirloom carrots, pinot noir reduction	28
<b>CAST IRON SHRIMP</b> garlic, olive oil, cherry tomato, scallions, butter crostini	26	<b>LEMON HERB ROASTED CHICKEN</b> half roasted chicken, heirloom carrots, mashed potatoes, lemon herb chicken jus	28
<b>CACIO E PEPE</b> spaghetti, crushed black pepper, pecorino	18	<b>FILET MIGNON</b> charred broccoli, thyme butter, chimichurri <i>choice of mashed potatoes, potatoes bravas, or arugula salad</i>	39
<b>BUTTERNUT SQUASH RAVIOLI</b> Costanoa kale, brown butter, sage, white wine, black pepper	24		

## SIDES

<b>MASHED POTATOES</b>	<b>ROASTED COSTANOA CARROTS</b>
<b>POTATO BRAVAS</b>	<b>MACARONI + CHEESE</b>
<b>PARM FRIED BROCCOLI</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.