

START + SHARE

<b>CRAB CAKE</b> avocado, dill, golden pepper relish, farm greens, spicy aioli	26
<b>STEAMERS</b> fresh clams, roasted garlic, white wine, chili oil, grilled baguette	22
<b>LOCAL GRILLED ARTICHOKE</b> goat cheese purée, farm greens	18
<b>LEMON CONFIT + BURRATA</b> lemon confit, lavender, pistachio, fresh mint, basil pesto, grilled baguette	18
<b>CHEESE BOARD</b> artisanal cheese, seasonal jam, housemade flatbread	22 <i>add charcuterie +8</i>
<b>ROASTED BRUSSELS SPROUTS</b> pomegranate balsamic	12 <i>add goat cheese +3    bacon +3</i>

SOUP + SALAD

<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>ROASTED TOMATO BISQUE</b> gruyère croutons, olive oil	9	<b>WARM GOAT CHEESE + ROASTED BEET</b> Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds	20
		<b>CAESAR</b> Caesar dressing, garlic croutons, hemp seeds	14
		<i>add boquerones (white anchovies) +4</i>	

*add to any salad: shrimp +8    steak +12    salmon +10    grilled chicken +6  
avocado +5    chicken Milanese +6    goat cheese +3*

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.

ENTRÉES

<b>LINGUINE + CLAMS</b> clams, white wine, butter, Costanoa farm herb, grilled baguette	30	<b>STEAK FRITES</b> ★ skirt steak, herbed compound butter, French fries, au jus	39
<b>CIOPPINO</b> local crab, market fish, scallops, shrimp, clams, mussels, calamari, fennel, grilled baguette	54	<b>T-BONE STEAK</b> 16 oz t-bone/porterhouse for two, mashed potatoes, broccolini, Costanoa chard, au jus	58
<b>GRILLED SALMON</b> ★ lemon caper beurre blanc, grilled broccolini, mashed potatoes	32		
<b>CAST IRON SHRIMP</b> garlic, olive oil, cherry tomato, scallions, butter crostini	28		
<b>BEEF RAGÙ PAPPARDELLE</b> egg pappardelle, braised beef ragù, aged parmesan	30		
<b>MUSHROOM + GRILLED POLENTA</b> forest mushrooms, spinach, garlic, grilled polenta, shaved parmesan, Costanoa pesto	26		
<b>STOUT POT ROAST</b> local stout beer, braised potato, heirloom carrots, grilled baguette	28		
<b>LEMON HERB ROASTED CHICKEN</b> half roasted chicken, heirloom carrots, mashed potatoes, lemon herb chicken jus	30		

SIDES

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

*Winner Winner  
Chicken Dinner*

**TUESDAYS + FRIDAYS**

Costanoa rosemary-fried chicken, mashed potatoes, gravy, coleslaw, buttermilk biscuit, artichoke butter, hot honey

Single Plate 28  
Family-style for 4 112

*warm cookies included  
with family meal*

★ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GLUTEN FREE + VEGAN OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER ABOUT ACCOMMODATIONS TO ANY DIETARY RESTRICTIONS.