

Cascade

GRILL HOUSE & SPIRITS

• STARTERS •

Grilled Sirloin Roll • A Cascade specialty. With molasses-bourbon barbecue sauce, homemade ranch dressing and sweet potato haystacks \$8

Fire Grilled Vegetable Skewers • Seasonal vegetables served with spicy peanut sauce \$8

Fried Calamari • hot and crispy with fresh lime and spicy chipotle mayo \$9

Skillet Seared Jumbo Lump Crab Cake • roasted red pepper mayo and roma tomato-cucumber relish \$9

Rosemary Skewered Shrimp- with prickly pear barbecue glaze \$10

Wild Game Sausage & Polenta- regional game sausage grilled and served on soft polenta with a wild mushroom demi \$10

Smoked Bison Carpaccio • our signature appetizer with extra virgin olive oil, fresh lemon, cracked black pepper, capers, oven dried tomato, shaved Reggiano parmesan and watercress \$11

• SOUPS & SALADS •

Champagne-Melon Gazpacho- with fresh fruit sorbet \$5

Roasted Tomato & Eggplant Soup- grilled Reggiano crouton and fresh basil \$5

Iceberg Salad • a quarter head of crisp iceberg lettuce with creamy blue cheese dressing \$5

Lodge Salad • field greens, Granny Smith apples, balsamic vinaigrette, walnuts and Maytag blue cheese \$6

Cascade Caesar • a quarter head of tender romaine with homemade chipotle Caesar, garlic croutons, and shaved Reggiano parmesan \$7

top with Range chicken \$3 ... Grilled Sirloin \$4 ... Blackened Ahi \$5

Anchovies and Traditional dressing available on request

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• ENTREES •

Grill House Risotto • fire grilled vegetables, wild mushrooms, shaved Reggiano parmesan and white truffle oil \$19

Oven Roasted Organic Chicken • crisp roasted half chicken with a savory spice rub, rosemary honey glaze and Wilcox peach relish. Served with today's mashed Yukon Gold potatoes \$22

Henry's Fork Trout • baked in parchment paper with tomatoes, fresh herbs and lemon. Served with sharp cheddar scalloped potatoes \$24

Charred Flat Iron Steak- Zonker Stout marinated Angus beef with today's mashed Yukon Gold potatoes, tobacco onion rings and fire grilled vegetables \$24

Grilled Ahi Steak- achiote rubbed and topped with fire roasted pineapple salsa and wasabi butter. Served with fire grilled vegetables and toasted coconut risotto \$26

Molasses Seared Elk • aromatic spice rubbed North American elk with roasted shallot-huckleberry demi glaze. Served with fire grilled vegetables and today's mashed Yukon Gold potatoes. A Teton tradition! \$28

Black Angus Ribeye • tender fire-grilled choice beef topped with rosemary-bleu cheese butter. Big Idaho baked potato and brown butter garlic green beans \$31

Fire Grilled Buffalo Filet Mignon • fresh basil, roma tomato & shallot salad, aged balsamic syrup. Served with grilled summer vegetables and whipped Yukon Gold potatoes \$31

Cascade Platter • signature trio of Fire Grilled Buffalo Filet Mignon, Molasses Seared Elk and Wild Game Sausage complimented with grilled vegetables, polenta and mashed potatoes \$34

• Sides •

Fire Grilled Vegetables
Creamed Baby Spinach
Sautéed Mushrooms
Today's Mashers

Big Idaho Baked Potato
(With all the trimmings)
Browned Butter
Garlic Green Beans

\$5

Shared menu items \$8

10% gratuity will be added to all parties of six or larger

