

Cascades

(coo de ciga)



First Flavors

Spicy Shrimp Soup 4.75 Lemon Grass and Cilantro Soup of the Day 3.25 Prepared Fresh Daily

Pacific Rim Salad 4.25 Orange, Cashews and Oriental Vinaigrette Grilled Poblano Pepper 6.50 Seafood Crab Filling and Avocado Salsa

Ahi Tartare with Soy 8.50 Red-Chilies, Onions and Sesame Toast Thai Spring Rolls 5.50 With Lettuce Wraps and Spicy Chili Plum Sauce

Salads

Fruit Market Salad 10.50 Served with Your Choice of Fresh Fruit Yogurt, Cottage Cheese or Sherbet Wok-Charred Beef Salad 13.75 Roasted Jasmine Rice, Red Chilies, Onion and Nam Pla-Lemon Vinaigrette

Thai Papaya Salad 12.50 Spicy Shrimp and Fried Won Ton Lemon-Barbecued Chicken Salad 10.50 Roasted Coconut Chips and Cantonese Vinaigrette

Pacific Seafood Bouillabaisse Salad 14.75 Roasted Peppers, Straw Mushrooms and Lime-Lemon Sake Vinaigrette Chef Salad 9.75 Smoked Ham and Turkey with Tomato, Avocado, Cheese and Bacon

Shanghai Shrimp Salad 13.75 With Warm Avocado Tempura



Entrees

Triathlon Vegetable Sandwich 7.75
Avocado, Tomatoes, Sprouts and Curried Yogurt Spread

Beef and Chicken Saté 11.50 Steamed Jasmine Rice and Stir-Fried Vegetables

Aloha Burger 8.50
Grilled and Served in the Traditional Manner with Your
Choice of Cheese, Grilled Maui Onions or
Sautéed Mushrooms with French Fried Potatoes

Turkey Club Sandwich 8.50 Crispy Bacon, Lettuce and Tomato Served with Your Choice of French Fried Potatoes or Jicama Tomato Relish

Shrimp and Vegetable Tempura 15.00 Crispy-Fried with Tempura Dipping Sauce Grilled Free Range Chicken 13.75
Brushed with Peanut Paste and Served with
Lemon Cucumber Noodle Salad

Desserts

Mandarin Chocolate Mousse on a Macaroon Crust 3.75

Assorted Fruit Lumpia 4.00 With Coconut Sauce and Lilikoi Sorbet

Baked Crème Brulée in a Half Coconut 4.00

Fresh Tropical Fruit Granités 3.75

Pacific Rim Sampler Plate 5.50