• 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
**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 glace. 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 $51

**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 $54

**Sides**

<table>
<thead>
<tr>
<th>Fire Grilled Vegetables</th>
<th>Big Idaho Baked Potato</th>
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<tbody>
<tr>
<td>Creamed Baby Spinach</td>
<td>(With all the trimmings)</td>
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<tr>
<td>Sautéed Mushrooms</td>
<td>Browned Butter</td>
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<tr>
<td>Today’s Mashers</td>
<td>Garlic Green Beans</td>
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</tbody>
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$5

*Shared menu items $8*  
*12% gratuity will be added to all parties of six or larger*
• SOUPS & CHILI •

Champagne-Melon Gazpacho- with fresh fruit sorbet $5

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

Cascade Soup & Sandwich - a cup of one of our house soups and a half of today's sandwich creation $8

Prairie Fire Native Game Chili - tender chunks of North American Elk and Buffalo simmered with apple wood smoked bacon, black beans, red onions, garlic, regional herbs & spices. Served up steamin hot with cumin scented tortilla strips, sour cream and roasted corn spoonbread $9

• SALADS •

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

Anchovies and Traditional Caesar available on request
top with... Range chicken $5 ... Grilled sirloin $4 ... Blackened Ahi $5

Famous Mountain Lodge Cobb - mixed greens with a mountain of grilled range chicken & beef sirloin, bacon, blue cheese, avocado, jicama, Greek olives, tomatoes, cucumbers, garlic croutons, egg and choice of homemade dressings $10
served plated or chopped & tossed

Rosemary Skewered Shrimp & Watercress Salad- with Texas ruby red grapefruit and charred lemon vinaigrette $12

Grill House Ahi Nicoise Salad- mixed greens, balsamic vinaigrette, grilled ahi, green beans, boiled egg, Yukon Rose potato, kalamata olives, tomato, red onion and anchovies $14
Cascade Lunch Entrees

Roasted Tomato Sandwich - grilled Ortiz bread layered with herb pesto, sliced roma tomatoes, basil and fresh buffalo mozzarella $9

Fire-Grilled Achiote Chicken Sandwich - green chile, cheddar-jack cheeses, applewood smoked bacon, avocado and chipotle mayonnaise $9

Lodge Burger - decisions, decisions... choose any three of these toppings: bacon... mushrooms... grilled onions...green chiles...fresh jalapenos... guacamole...cheese
1/4 pound Angus beef $7
1/2 pound Angus beef $9

Skillet Blackened Ahi Sandwich - molasses seared ahi tuna, spicy horseradish mayo, roma tomatoes and mixed greens on grilled settlers bread $10

Fire Grilled Pizza-
Our pizzas are made with only the freshest ingredients on homemade hand stretched crust that we finish on the grill $12

-Three Cheese- zesty pizza sauce and a blend of mozzarella, parmesan and provolone cheeses

- The Herbivore- charbroiled squash, roma tomatoes, baby spinach, roasted garlic, mushrooms, basil pesto and our three cheese blend

-Roange BBQ Chicken- savory western grilled chicken marinated in our homemade barbecue sauce dressed up with red onions and melted mozzarella cheese.

- Buffalo Pepperoni- Medicine Lodge buffalo pepperoni, homemade pizza sauce and our three cheese blend

Sandwich of the Day
$8

Monday
House Cured Salmon Wrap
Spring Mix, charred lemon vinaigrette, apple wood bacon, tomato & avocado in a whole-wheat wrap

Tuesday
Ortega Grill
Grilled ham, tomato, green chile, cheddar & jack cheeses and chipotle mayo on sourdough

Wednesday
Mile High Meatloaf Sandwich
Savory meatloaf, mashed Yukon Gold potatoes, homemade gravy and Tobacco onion rings on grilled Texas toast

Thursday
Lavosh Turkey Wrap
Red pepper mayo, mesquite smoked turkey, apple wood bacon, tomatoes and avocado

Friday
The Reuben
Fresh cooked corned beef brisket, sauerkraut, Swiss cheese and Sambal mayo on Rye

Saturday
The 'Bob'
Roast turkey, homemade stuffing and cranberry sauce on a crusty baguette

Sunday
Buffalo Philly
Shaved buffalo, melted Black Diamond cheddar and sautéed peppers & onions served on a sourdough hoagie roll
Cascade
GRILL HOUSE & SPIRITS

PLATES, PLATTERS & BOWLS

Plate of...  Fries $5  Onion Rings  or  Sweet Potato Fries $6
With our signature fry sauce

Grilled Sirloin Rolls- with molasses-bourbon barbecue sauce, homemade ranch dressing and tumbleweed potatoes $8

Wings of Fire – a huge pile of meaty wings tossed in one of our famous wing sauces with fresh celery planks and homemade blue cheese dressing  $8
  • Beginner  ■ Intermediate  ◆ Advanced  ◆◆ Expert

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

Prairie Fire Native Game Chili – tender chunks North American Elk and Buffalo simmered with apple wood smoked bacon, black beans, red onions, tomatoes, garlic, regional herbs & spices. Served up steamin hot with cumin scented tortilla strips, sour cream and roasted corn spoonbread  $9

SANDWICHES

Roasted Tomato Sandwich – grilled Ortiz bread layered with herb pesto, sliced roma tomatoes, basil and fresh buffalo mozzarella  $9
Fire-Grilled Achiote Chicken Sandwich • green chile, cheddar-jack cheeses, apple wood smoked bacon, avocado and chipotle mayonnaise  $9

Lodge Burger • Decisions, decisions... choose any three toppings: bacon... mushrooms... grilled onions...green chiles...fresh jalapenos... guacamole... cheese
1/4 pound Angus beef  $7
1/2 pound Angus beef  $9

Skillet Blackened Ahi Sandwich • molasses seared ahi tuna, spicy horseradish mayo, roma tomatoes and mixed greens branded on grilled settler’s bread  $10

All Sandwiches accompanied with choice of Fries, Beer Battered Onion Rings or Sweet Potato Fries

-FIRE GRILLED PIZZA-
Our pizzas are made with only the freshest ingredients on homemade hand stretched crust that we finish on the grill $12

- Three Cheese- zesty pizza sauce and a blend of mozzarella, parmesan and provolone cheeses

- The Herbivore- charbroiled squash, roma tomatoes, baby spinach, roasted garlic, mushrooms, basil pesto and our three cheese blend

- Range BBQ Chicken- Savory western grilled chicken marinated in our homemade barbecue sauce dressed up with red onions and melted mozzarella cheese.

- Buffalo Pepperoni- Medicine Lodge buffalo pepperoni, homemade pizza sauce and our three cheese blend
Deep Dish Blackberry Peach Cobbler ala mode
Cinnamon streusel and Haagen-Dazs vanilla bean ice cream

Grillhouse Bread Pudding
Rich and hearty, with our homemade bourbon sauce

Brule Banana Split
Torched brown sugar, vanilla bean, huckleberry and chocolate ice creams, fresh berries, chocolate & caramel sauces and whipped cream

Key Lime Cheesecake Napoleon
Key lime mango sauce and orange-graham cracker tuille

Molten Chocolate Volcano Cake
Haagen-Dazs coffee ice cream and a rich chocolate sauce

Warm Huckleberry Upside Down Cake
Homemade buttermilk ice cream and huckleberry port reduction

Strawberry Shortcake
Grand Marnier macerated fresh strawberries over homemade shortcake with freshly whipped cream

$7

Cascade Sampler
Chocolate Volcano Cake, Strawberry Shortcake and Key Lime Cheesecake
$12

Cascade proudly offers Starbucks coffee and Haagen-Dazs ice cream

Hot Chocolate $2
Espresso $1.75
Coffee $2
Cappuccino $3
Latte $3
Flavored Coffee & Lattes $3.50
**Range Breakfast Buffet**

Featuring a selection of fresh fruit, homemade granola, cereals, yogurts, fresh-baked breakfast breads, Pearl Street bagels with assorted cream cheeses, oatmeal, make-your-own egg wrap station, breakfast meats, range fried potatoes, Chef’s daily specials, and your choice of fresh fruit juices, Starbucks coffee, Tazo herbal teas or milk.

**Continental Buffet**  Adults $10  Kids 12 and Under $6

**Full Buffet**  Adults $14  Kids 12 and Under $8

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**McCann’s Steel Cut Irish Oatmeal** - The distinctive hearty, chewy texture of steel cuts makes them a favorite, and one bowl of Irish oats contains more fiber than a bran muffin. Served with California raisins and brown sugar $6

*Traditionally rolled oatmeal available on request*

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**Cascade Breakfast Parfait** - Our homemade granola layered with yogurt, fresh fruit and seasonal berries $7

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**Saddle Blankets** - A stack of fluffy, made from scratch buttermilk pancakes with your choice of breakfast meat, cinnamon-honey glazed apples, fresh berries, or bananas and assorted syrups $9

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**Teton Toast** - Fresh baked challah bread dipped in Grand Marnier-cinnamon batter, with your choice of breakfast meat, fresh berries or bananas and assorted syrups $9
Huevos Rancheros • Warm corn tortillas, beans of fire, two fried eggs, New Mexico green chile sauce and Cotija cheese $10

Omelet of the Day • Ask your server about today’s creation. Served with a side of range-fried potatoes $10

Flat Iron Steak ‘n’ Eggs—tender grilled sirloin steak with two eggs any style and range fried potatoes $12

• Eggs Benedict •
Two farm fresh poached eggs and...

▪ The Classic—fire grilled Canadian bacon, lemon hollandaise, fork split English muffin $10
▪ Sonoran—fresh baked corn muffins, chorizo sausage and chipotle hollandaise sauce $10
▪ Snake River—House cured Idaho trout, fork split English muffin, lemon hollandaise sauce $12
▪ Chesapeake—lump blue crab cakes, lemon hollandaise sauce and chives $12

ALA CARTE ITEMS
Yogurt $4
Homemade Granola $4
Bowl Seasonal Fruit $4
Bowl Seasonal Berries $5
Bagel & Cream Cheese $4
Toast with Preserves $3
Fresh Baked Muffin or Croissant $3
Breakfast Meat $4
Range Potatoes $3
Fire Roasted Salsa $3
Two Eggs $4

STARBUCKS COFFEE, TEA & JUICE
Hot Chocolate $2
Espresso $1.75
Cappuccino $3
Latte $3
Flavored Latte $3.50
Coffee $2
Mimosa $7
Fruit juices small $2.50 large $5
Milk small $2 large $4
Tazo herbal teas $1.50