



# CASCADE

RESTAURANT & PUB

## STARTERS

### SHRIMP TOSTADA \$16

Elote corn breaded shrimp, cilantro lime aioli, purple cabbage slaw, shredded carrots, limes, cilantro

### COCONUT CRUSTED

#### WHITE FISH FINGERS \$16.5

Five coconut and panko crusted white fish fingers served with tartar sauce and grilled lemon wedge

### BREADED STEAK BITES\* \$15

Tender bites of breaded steak\* fried until golden, served with cajun mayonnaise and pickles

### HUMMUS & OLIVE TAPENADE (V) \$15

Cherry tomatoes, cucumbers, carrots, celery, radishes, bell peppers, house-made roasted red pepper hummus and black olive tapenade

\*add grilled pita bread for \$2

### PULLED PORK SLIDERS \$16

Three sliders loaded with BBQ pulled pork, purple slaw, pickled red onions and jalapenos

### TOMATO BASIL BRUSCHETTA \$14

Cherry tomatoes, fresh basil, olive oil, garlic, balsamic glaze, four baguette slices

### CHEESE CURDS (V) \$12

Wisconsin cheese curds served with ranch

### PLANT-BASED CHICK'N

#### NUGGETS (V) \$16

Served with side of creamy dill dip

### PRETZELS & BEER CHEESE (V) \$13.5

Wisconsin cheese and Fat Tire dip

### SHRIMP COCKTAIL \$15

Chilled shrimp in picante tomato sauce loaded with diced tomatoes, cucumbers, and onions, and served with tortilla chips

### BREADSTICKS & BUTTER (V) \$7

Warm breadsticks with house made whipped compound butter

## GRAIN BOWLS

### NORTH SHORE (V) (GF) \$14.5

Quinoa & wild rice, cucumber, pickled radishes, cherry tomato, red onion, arugula, roasted red peppers, creamy avocado dressing

### MEDITERRANEAN (V) \$14.5

Farro & french lentils, crispy chickpeas, cherry tomatoes, avocado crema, red onion, arugula, black olives, cucumber, tahini citrus dressing

### AMERICAN (V) \$14.5

Farro, wild rice, pickled radishes, roasted red peppers, shredded carrots, sunflower seeds, hard boiled egg, creamy avocado dressing

## GREEN BOWLS

### CAESAR (V) \$12

Romaine lettuce, caesar dressing, herbed croutons, shaved parmesan

### COBB (GF) \$14.5

Romaine and arugula, red onion, blue cheese, bacon, cherry tomatoes, avocado crema, hard boiled egg, balsamic dressing

### GREEK (V)(GF) \$13.5

Romaine lettuce, red onion, cherry tomato, cucumber, black olives, feta cheese, greek dressing

## SOUP

CUP 5 | BOWL 7

## ADDITIONS

GRILLED CHICKEN\* \$6.5

6 OUNCE STEAK\* \$12

TWO BACON STRIPS\* \$3

SALMON\* \$12.5

BROILED WALLEYE \$12.5

BREADSTICK & BUTTER CHIP \$1.5

## BASKETS

BASKET OF ANY FRIES \$7.5

BASKET OF ONION RINGS \$8.5

## CRAFT BURGERS

1/3 pounders served with house kettle chips and pickles

### CHEESEBURGER\* \$14.5

Cheddar cheese, garlic aioli, green leaf, tomato, red onion

### BIG CASCADE\* \$15.5

Cheddar cheese, bacon, garlic aioli, green leaf, tomato, red onion

### MACDADDY\* \$16

Shoulder bacon, cheddar cheese, fried egg, cajun mayo

### MUSHROOM & SWISS\* \$16

Sauteed mushrooms, swiss cheese, green leaf, tomato, garlic aioli

### BLEU BABE\* \$16.5

Caramelized onion, blue cheese crumbles, bacon, maple mustard

### LOOKOUT MOUNTAIN\* \$16

Andouille sausage, pepper jack cheese, pickled jalapenos and red onion, cajun mayo

### SMOKEY BEAR\* \$16

Cheddar cheese, bacon, crispy onions, BBQ sauce

### HAPPY HIPPIE (V) \$16.5

Plant-based patty, tomato, avocado crema, arugula, feta

### WILD BURGER\* \$18.5

Bison, elk, & wild boar blend 1/2lb patty, aged gouda cheese, roasted red peppers, poblano aioli

## BURGER & SANDWICH UPGRADE

WAFFLE FRIES \$2.5

FRENCH FRIES \$2.5

SWEET POTATO FRIES \$2.5

SMALL CAESAR \$3.5

COLESLAW (GF) \$2.5

CUP SOUP \$3.5

## SANDWICHES

Served with house kettle chips

### PATTY MELT\* \$14.5

Caramelized onions, 1,000 island, swiss cheese, grilled marble rye

### STEAK PANINI\* \$17

Shaved prime rib, caramelized onions & mushrooms, cheddar cheese, arugula, horseradish cream, telera roll

### TRIPLE PORK CUBAN\* PANINI \$16.5

Pulled pork, bacon, shoulder bacon, dijon mustard, pickles, swiss cheese, telera roll

### CASCADE REUBEN\* \$15.5

Corned beef, sauerkraut, 1,000 island, swiss cheese, grilled marble rye

### BUFFALO CHICKEN\* 'WICH \$14.5

Crispy chicken breast, buffalo sauce, ranch dressing, shredded carrot, arugula, blue cheese crumbles, ciabatta roll

### VEGAN CHICK'N (VG) \$16.5

crispy fried plant-based chicken, vegan mayonnaise, pickles, green leaf, tomato, vegan bun

### GRILLED CHICKEN\* PITA \$14.5

Cherry tomatoes, red onion, feta, cucumber, tahini citrus aioli, arugula, pita bread

### CHEESE MELT (V) \$13.5

Aged gouda, pepper jack, roasted red peppers, caramelized onion, grilled sourdough white

### DOUBLE BACON\* LT \$14.5

Toasted ciabatta, garlic aioli, bacon strips, shoulder bacon, green leaf, tomato

### TUNA MELT \$14

Albacore tuna, house made aioli-dijon dressing, green leaf, tomato, toasted whole wheat bread

## SUBSTITUTIONS

GLUTEN-FREE BUN (GF) (VG) \$2

GLUTEN-FREE TOAST (GF) \$2

PLANT-BASED BURGER PATTY (VG) \$2.5

VEGAN MAYO (VG) \$1.5

WILD BLEND BURGER PATTY \$2.5



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## FLATBREAD PIZZA

12" oval flatbread, no modifications possible

### SIMPLY SAUSAGE \$12.95

Red sauce, mozzarella, sausage\*, torn basil

### SUPERIOR PEPPERONI \$12.95

Red sauce, mozzarella, pepperoni, oregano, parmesan cheese, torn basil

### SMOKEY SAYS HELLO \$13.95

BBQ sauce, mozzarella, pulled pork\*, crispy fried onion tangles, parsley

### THE BACKPACKER (V) \$13.95

Red sauce, mozzarella, roasted garlic, artichoke hearts, plant based pepperoni, torn basil

### WHITE & GREEN (V) \$12.95

Alfredo sauce, mushrooms of the forest, roasted garlic, thyme, parmesan, dressed arugula

### CHICKEN BACON RANCH \$13.95

Roasted chicken\*, diced tomatoes, red onions, chopped bacon, mozzarella, ranch drizzle, parsley

## KIDS MEALS \$8

Pick one item from each category, kids meals for children 12 and under only

### DINNERS

KIDS CHEESEBURGER\*

MAC & CHEESE

CHICKEN TENDERS\*

CHEESE PIZZA

CORN DOG

### SIDES

KETTLE CHIPS

FRENCH FRIES

FRESH FRUIT

CARROTS AND CELERY

APPLE SAUCE

### DRINKS

APPLE JUICE

ORANGE JUICE

LEMONADE

SMALL MILK

SODA POP

1919 ROOT BEER CAN- ADD \$2

## BEVERAGES

FIKA BOTTOMLESS COFFEE\* \$3.5

FIKA COLD BREW \$4

RAINY LAKE DECAF COFFEE\* \$3.5

JUICE SELECTION \$3.5:

Apple, orange, pineapple, grapefruit, cranberry, tomato

MILK 12OZ \$4

HOT TEA \$2.5

HOT APPLE CIDER \$2.5

1919 ROOT BEER CAN \$4.5

ICED TEA\* \$3.5

Unsweetened or raspberry

BUBBL'R ANTIOXIDANT

SPARKLING WATER \$2.5

Twisted Elix'r or Acai Pomegranate

SODA POP\* \$3.5:

Dr. Pepper, Mountain Dew, Lemonade, Ginger Ale, Mist Twist, Pepsi, Diet Pepsi

\*includes refill

## DINNERS

Available after 4pm

### CRISPY FRIED CHICKEN\* \$19.95

Mashed potatoes, seasonal vegetables, pan gravy

### TERIYAKI GLAZED SALMON\* \$25.95

Wild rice and farro pilaf, seasonal vegetables, charred lemon

### SIRLOIN STEAK\* \$32.95

12oz garlic and butter marinated steak, mashed potatoes, seasonal vegetables, chimichurri sauce

### FISH\* & CHIPS \$17.95

Five Guinness battered cod filets, waffle fries, tartar sauce, charred lemon

### GROWN UP CHICKEN TENDERS\* \$15.95

Three southern style chicken tenders served with ranch, french fries, and coleslaw

### WALLEYE\* DINNER \$25.95

Broiled in white wine, lemon juice, and dill OR panko parmesan crusted and deep fried, served with tartar sauce, charred lemon, wild rice and farro pilaf, and seasonal vegetables

### MEATBALL PASTA \$16.5

Penne in classic marinara sauce topped with three italian meatballs, and served with garlic breadstick

### CHICKEN ALFREDO \$16.5

Tender shredded chicken and penne pasta tossed in creamy Alfredo sauce, topped with parmesan and served with garlic breadstick

## DESSERT

### CREME BRULEE \$9

Silky and rich custard topped with caramelized sugar & fresh berries

### CHOCOLATE MOUSSE \$8.5

Light and airy chocolate mousse, whipped cream, fresh berries

### FRESH BERRIES & CREAM (GF) \$8.5

Mixed berries, whipped cream, mint

### CARROT CAKE \$9

Triple layer moist carrot cake with irresistible cream cheese frosting

### APPLE PIE OR FRUIT OF THE FOREST PIE A LA MODE

\*when available \$9

### CHOCOLATE LAVA CAKE (GF) \$9.5

Dark, dense chocolate decadence served with a scoop of vanilla ice cream and topped with chocolate sauce

### S'MORES CHOCOLATE CAKE \$9.5

Soft and rich warm chocolate cake topped with gooey marshmallow served on graham cracker crust, chocolate drizzle, fresh berries

### MALT OR MILK SHAKE \$8

Vanilla, chocolate, banana, caramel, strawberry

### ICE CREAM SUNDAE (GF) \$6.5

(GF) Gluten-free | (V) Vegetarian | (VG) Vegan

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY CAUSE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ANY ALLERGEN. 20% gratuity added to parties of 8 or more guests.