



# CASCADE

RESTAURANT & PUB

## STARTERS

### POUTINE \$13

French fries, cheese curds, bacon, pan gravy

### COCONUT CRUSTED

#### WHITE FISH FINGERS \$16.5

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

### BEEF QUESO DIP \$16.5

Packed with seasoned beef and full of creamy, smooth, and delicious cheese, served with tortilla chips for dipping

### ITALIAN MEATBALLS \$10

Two meatballs with ricotta and parmesan cheese, served with marinara and a breadstick

### SHRIMP SKEWERS \$16

Two skewers with 4 shrimp each, marinated and seasoned then grilled until golden, served on a bed of arugula with a charred lemon

### CHEESE CURDS (V) \$12

Wisconsin cheese curds served with ranch

### BREADSTICKS & MARINARA (V) \$8

Five warm breadsticks with house made garlic butter, served with marinara sauce

### PLANT-BASED CHICK'N NUGGETS (V) \$16

Served with side of creamy dill dip

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

Wisconsin cheese and beer dip

### WINGS \$16

Eight bone-in jumbo chicken wings tossed in choice of BBQ, buffalo, sweet & spicy, or sweet Thai chili sauce, and served with ranch or blue cheese, and celery sticks & carrots

## GRAIN BOWLS

### WINTER GRAINS (V) (GF) \$14.5

Warm quinoa and spinach greens, maple roasted sweet potatoes, feta, roasted red peppers, maple dijon dressing

### FAR NORTH GRAINS \$14.5

Warm farro & roasted corn, tomatoes, arugula, bacon, red onion, white balsamic

## 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

### HOUSE SALAD SM \$5/LG & 8

Romaine lettuce and arugula, red onion, cherry tomato, cucumbers, croutons, carrots, choice of ranch, blue cheese, or balsamic dressing

### HARVEST SALAD \$14.5

Arugula, candied walnuts, raisins, dried apricots, goat cheese, roasted beets, white balsamic vinaigrette

## SOUP

CUP \$5 | BOWL \$7

## ADDITIONS TO BOWLS

GRILLED CHICKEN\* \$6.5

FOUR MARINATED SHRIMP\* \$8

TWO BACON STRIPS\* \$3

SALMON\* \$12.5

BROILED WALLEYE \$12.5

BREADSTICK & BUTTER CHIP \$2

## BASKETS

BASKET OF ANY FRIES \$7.5

BASKET OF ONION RINGS \$8.5

## CRAFT BURGERS

1/3 pounders served on a brioche bun 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

### THE FALLS\* \$16.5

Aged gouda, arugula, red onion marmalade, bacon jam

### 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) \$17

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, arugula

## BURGER & SANDWICH UPGRADE

WAFFLE FRIES \$2.5

FRENCH FRIES \$2.5

SWEET POTATO FRIES \$2.5

SMALL CAESAR OR HOUSE SALAD \$3.5

CUP SOUP \$3.5

MAPLE ROASTED SWEET POTATOES \$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 carrots, 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\* NAAN \$14.5

Cherry tomatoes, red onion, feta, cucumber, tahini citrus aioli, arugula, grilled naan

### ULTIMATE GRILLED CHEESE \$14.5

Aged gouda & provolone, bacon jam, grilled sourdough white bread

### DOUBLE BACON\* LT \$14.5

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

### FRIED FISH SANDWICH \$14

Crispy cod filets, lettuce, tomato, red onion, tartar sauce, toasted brioche bun

## 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 \$13

Red sauce, mozzarella, sausage\*, torn basil

### SUPERIOR PEPPERONI \$13

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

### SMOKEY SAYS HELLO \$14

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

### THE BACKPACKER (V) \$14.5

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

### WHITE & GREEN (V) \$13

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

### CHICKEN BACON RANCH \$14.5

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 BITES

### 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

## HOUSE FAVORITES

### FISH\* & CHIPS \$18.5

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

### IRISH BEEF STEW \$16

Hearty and rich, with a splash of Red Locks Irish whiskey, loaded with potatoes and root vegetables, served with a breadstick

### GROWN UP CHICKEN

#### TENDERS \$16

Three southern style chicken tenders served with BBQ sauce and French fries

## DINNERS

Available after 4pm

### CRISPY FRIED CHICKEN\* \$23

Mashed potatoes, seasonal vegetables, pan gravy

### BLACKENED SALMON\* \$27

Rice pilaf, seasonal vegetables, charred lemon and roasted corn salsa

### RIBEYE STEAK\* \$36

16oz grilled ribeye, mashed potatoes, seasonal vegetables

### BRAISED SHORT RIB \$32

Mashed potatoes, seasonal vegetables, merlot demi glaze sauce

### WALLEYE\* DINNER \$27

Broiled in white wine, lemon juice, and dill OR panko parmesan crusted and deep fried, served with tartar sauce, charred lemon, maple roasted sweet potatoes, and seasonal vegetables

### SPAGHETTI AND MEATBALLS \$18

Spaghetti dressed in classic marinara sauce topped with three large italian meatballs, and served with garlic breadstick

### CAJUN SHRIMP PASTA \$24

Spaghetti with blackened shrimp and andouille sausage, tossed in cajun cream sauce, topped with parmesan, served with garlic breadstick and charred lemon

## BEVERAGES

FIKA BOTTOMLESS COFFEE\* \$4

RAINY LAKE DECAF COFFEE\* \$3.5

JUICE SELECTION \$3.5:

Apple, orange, pineapple, grapefruit, cranberry, tomato

MILK 12OZ \$4

MIKE & JEN'S HOT COCOA \$4

HOT TEA \$2.5

HOT WATER WITH LEMON AND HONEY \$1.5

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

## DESSERT

### BREAD PUDDING \$10

Housemade bread pudding with rich rum sauce and whipped cream

### PECAN PIE \$9

Pecan pie with bourbon chocolate sauce

### 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) \$10

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

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

### BERRY SORBET (GF) (DF) \$6.5

(GF) Gluten-free | (V) Vegetarian | (VG) Vegan | (DF) Dairy Free

\*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.



# CASCADE

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BREAKFAST MENU  
8:00AM — 11AM DAILY

## BREAKFAST FULL PLATES

### CASCADE CLASSIC \$14.5

Two eggs\* prepared your way with your choice of sausage patties, bacon, or ham, choice of toast, and country potatoes

### CORNED BEEF HASH \$16

Tender corned beef\*, country potatoes, caramelized onions and bell peppers, two fried eggs\*

### EGGS BENEDICT \$15.5

Two basted eggs\* with shoulder bacon served on an English muffin, topped with hollandaise sauce and served with country potatoes

### CHICKEN FRIED STEAK \$15.5

Gravy, two fried eggs\*, country potatoes

### BUTTERMILK PANCAKES (V)

Two Pancakes \$7.5

Three Pancakes \$8.5

Add blueberries or strawberry compote \$1.5

Add 3oz Wild Country local maple syrup \$3.50

### APPLE FRITTER FRENCH TOAST (V) \$11

Thick and hearty toast soaked in a seasoned egg batter and grilled to golden perfection

Add blueberries or strawberry compote \$1

Add 3oz Wild Country local maple syrup \$3.50

## BREAKFAST SANDWICHES

### BACON & EGG ON CROISSANT \$9.5

Bacon, cheddar cheese, scrambled eggs\*

### SAUSAGE & EGG ON BISCUIT \$7.5

Fresh baked biscuit, sausage patty, fried egg\*, cheddar cheese

### HAM & CHEESE ON CROISSANT \$9.5

Deli ham, fried egg\*, cheddar cheese

### EGG WHITE ON ENGLISH MUFFIN \$10.5

Scrambled egg whites\*, shoulder bacon, pepper jack cheese, avocado crema

### TURKEY & SWISS ON CIABATTA \$10

Deli turkey, fried egg\*, swiss cheese, arugula, tomato

### CHORIZO AND EGG ON TELERA \$12

Scrambled eggs\*, pepper jack cheese, avocado crema, pico de gallo, chorizo sausage patty

### PLANT-BASED SAUSAGE & EGG (V) \$14

Plant-based "egg" scramble, plant based breakfast sausage, avocado crema, tomato, arugula, telera roll

## SIDES & ITEMS

YOGURT PARFAIT \$7

YOGURT & FRESH FRUIT \$7

FRESH CUT FRUIT (GF) (VG) \$5.5

CINNAMON ROLL \$4.5

ENGLISH MUFFIN \$3.5

BISCUIT, BUTTER & HONEY \$5

TOAST CHOICE \$2.5

1 EGG ANY WAY (GF) \$2

2 BACON STRIPS \$3.5

2 SAUSAGE PATTIES \$4

2 VEGETARIAN SAUSAGE PATTIES (V) \$5

3 HASH BROWN TRIANGLES (V) \$3.5

POTATOES O'BRIEN (V) \$3.5

GLUTEN-FREE BUN (VG) \$2

GLUTEN FREE TOAST \$2

OATMEAL & FIXINGS (V) \$7

## MORNING PICKER UPPERS

### BLOODY GOOD BLOODY MARY \$8

house vodka, filthy bloody mix, pickle, celery, lime, celery salt rim

### SCREWDRIVER \$8.5

Prarie organic vodka, orange juice

### MIMOSA \$10

Sparkling wine, orange juice

### NORTH SHORE GRAYHOUND \$7

J.C. Carver Grimm's gin, grapefruit juice

(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.

## DRINKS

FIKA BOTTOMLESS COFFEE\* \$3.5

FIKA COLD BREW \$4

RAINY LAKE DECAF COFFEE\* \$3.5

### JUICE SELECTION \$3:

Apple, orange, pineapple, grapefruit, cranberry, tomato

\*includes refill

MILK 12OZ \$4

HOT TEA \$2.5

MIKE & JEN'S HOT COCOA 4

HOT APPLE CIDER \$2.5

ICED TEA\* \$3

### SODA POP\* \$3.5:

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