



CASCADE

RESTAURANT & PUB

Cash
Checks
Cards

218-387-1112
cascadelodgmn.com

Breakfast

– Served until 2pm –

Breakfast Sandwich Two fried eggs, shoulder bacon and cheddar jack cheese on grilled croissant, served with potatoes O'Brien	10.95
Cascade Breakfast Two eggs prepared your way with your choice of sausage patties, bacon or ham, choice of toast, and potatoes O'Brien	11.95
Corned Beef Hash Scratch made, served with two eggs and toast	10.50
Eggs Benedict 2 basted eggs with shoulder bacon served on an English muffin, hollandaise sauce and potatoes O'Brien	12.50
Veggie Bennie ✦ 2 basted eggs on fresh tomato slices and sautéed spinach on an english muffin with house hollandaise sauce and potatoes O'Brien	12.50
Biscuits & Gravy Two biscuits smothered in sausage gravy, served with 2 eggs your way	10.95
Buttermilk Pancakes ✦ 3 Pancakes 8.95 2 Pancakes 6.95 Blueberry or Strawberry compote 1.50 3oz local Wild Country pure maple syrup 3.50	
Swedish Pancakes ✦ Traditional Swedish pancakes served with whipped cream 8.95 Blueberry or Strawberry compote 1.50 3.5oz Lingonberry jam 3.95	
Apple Fritter French Toast ✦ Thick and hearty toast soaked in special egg blend and grilled to golden brown perfection 8.95 Blueberry or Strawberry compote 1.50 3oz local Wild Country pure maple syrup 3.50	
3 Egg Omelet ✦ Omelet served with potatoes O'Brien and choice of toast Pick any three ingredients: ham, bacon, sausage, mushrooms, green peppers, onions, tomatoes, spinach, and pick choice of cheese 12.50 Additional Ingredients .50 ea Substitute Egg Whites 1.75	
Yogurt Berry Parfait ✦ Layers of yogurt, berries, and granola	6.95

Breakfast Sides

3 Bacon, 2 Sausage Patty or 1 slice of Ham	3.95
Eggs (each)	2.00
1 Pancake	3.50
Potatos O'Brien	3.50
Irish Breakfast ✦ Potatoes O'Brien loaded with cheese and topped with one fried egg	6.95
Cinnamon Roll	3.95
Toast Choice of sourdough white, wheat, marble rye	2.50
Biscuit or English Muffin	2.50
Bowl of Fresh Seasonal Fruit & Yogurt	4.95
Oatmeal ✦✦ Brown sugar, milk, and raisins on side	6.50

Lunch

– Served 11 a.m. - close –

Our burgers are cooked to MEDIUM, let us know if you would like it cooked differently.

Choice of **1/2 LB FRESH BLACK ANGUS PATTY** or **PLANT BASED VEGAN BURGER PATTY.**
SERVED WITH **FRIES** OR **COLESLAW.**

Substitute sweet potato fries or cup of soup for \$2
Gluten free bun and bread available for additional \$1.5

PlainBurger Served on a brioche bun with side of fries	9.95
CheeseBurger Topped with cheddar cheese, lettuce, tomato, red onion, and garlic aioli on a toasted brioche bun	11.95
Big Cascade Topped with bacon, lettuce, tomato, red onion, cheddar cheese, and roasted garlic aioli on a toasted brioche bun	13.50
MacDaddy Burger Topped with shoulder bacon, cheddar cheese, fried egg and cajun mayonnaise on a toasted brioche bun	14.95
Mushroom & Swiss Topped with sautéed mushrooms, lettuce, tomato, swiss cheese and roasted garlic aioli on a toasted brioche bun	12.50
Patty Melt Topped with caramelized onions, 1,000 island dressing, and swiss cheese between two slices of grilled marble rye bread	11.95
Poutine Burger Cheese curds and gravy loaded between slices of cheddar cheese and bacon on top of our half pound burger served on a soft pretzel bun	14.95
Lookout Mountain Topped with andouille sausage, pepper jack cheese, house pickled jalapeños, and cajun mayonnaise on a soft pretzel bun	12.50
Happy Hippie ✦ Plant based vegan burger topped with tomatoes, guacamole, sautéed spinach, and feta cheese on a soft pretzel bun	14.50
Smokey Bear Topped with cheddar cheese, bacon, onion rings, and BBQ sauce on a soft pretzel bun	12.95
The Reuben Thin sliced corned beef topped with sauerkraut, 1,000 island dressing, and melted swiss cheese on grilled marble rye bread Available as vegetarian tofu reuben ✦	12.95
Turkey and Pesto Thin sliced deli turkey layered with swiss cheese, red onion, spinach, and basil pesto served on a grilled baguette bread	12.00
Fried Fish Sandwich Crispy, old bay seasoned cod filets served with lettuce, red onion, tomato, and tartar sauce on a brioche bun	12.50
Minnesota Chicken Topped with sautéed mushrooms, bacon, and cheddar cheese, drizzled with maple mustard and served on a toasted brioche bun	11.95
Hand Shaved Prime Rib French Dip Roast beef on a toasted baguette topped with swiss cheese and served with a side of au jus Available as plant meat vegetarian french dip ✦	13.95

18% gratuity added for parties of 8 or more. Normal kitchen operations involve shared cooking and preparation areas.

We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness.

Céad Míle Fáilte

A hundred thousand welcomes to the Cascade Restaurant & Pub, where locals and travelers alike have enjoyed North Shore hospitality and wholesome food since 1947.

We are committed to sourcing local ingredients whenever possible. Some of our local vendors include:
 Wild Country Maple Syrup, Herbivorous Butcher, Fika Coffee, North Shore Winery, Castle Danger Brewing,
 Voyageur Brewing Company, Far North Spirits, Vikre Distillery, Socialble Ciderworks, Crooked Water Spirits,
 Tatersall Distiling, Panther Distillery, Dockside Fish Market

Starters

Cascade Wings Eight classic chicken wings tossed in your choice of buffalo, sweet & spicy, BBQ, teriyaki, sweet and sour, or mother of dragons sauce, served with blue cheese and vegetable sticks	11.95
Vegetable Flatbread ★ Olives, artichokes, red onions, and bell peppers over pesto sauce and mozzarella cheese on naan flatbread	9.95
Reuben Bites Breaded and fried reuben bites served with 1,000 island dressing	9.95
Coconut Crusted Walleye Fingers Coconut and panko breaded, fried and served with housemade tartar sauce	12.95
Steak Bites Tender bites of steak sautéed in zesty sauce, served with cajun mayonnaise and grilled naan flatbread on side	11.95
Breaded Onion Rings ★ Pub style, thick-cut onion rings served with housemade ranch dressing	9.95
Cheese Curds ★ Breaded Wisconsin cheddar cheese curds served with marinara and housemade ranch	8.95
Tomato and Cheese Bruschetta ★ 5 grilled garlic baguette slices, diced tomatoes, feta cheese, basil, balsamic glaze	11.95
Pickle Fries ★ Golden pickle fries served with housemade ranch	8.95
Soft Pretzels and Beer Cheese Dip ★ Wisconsin cheese and fat tire beer dip	7.95
Hummus ★ Creamy hummus, fresh vegetables, grilled naan	9.95
Southern Style Chicken Tenders Three crispy tenders served with coleslaw, with ranch and maple mustard dipping sauce	11.95

Salads and Soups

Add grilled chicken or tofu for 4.50 Add broiled walleye for 10 Dressings; Ranch, Blue Cheese, Italian, French, Caesar, Balsamic Vinaigrette, 1,000 Island, Honey Mustard	
Garden Vegetable Salad ★ Choice of ranch, blue cheese, 1,000 islands, raspberry, balsamic, or greek dressing	5.50
Caesar ★ Romaine lettuce tossed in caesar dressing, served with parmesan cheese and croutons	10.95
Iceberg Wedge ❖ Crisp iceberg wedge dressed in housemade blue cheese dressing, sprinkled with chopped bacon, blue cheese crumbles, and cherry tomatoes	9.95
Grilled Steak ❖ Mixed greens garnished with blue cheese, tomatoes, caramelized onions, and candied walnuts dressed in balsamic vinaigrette	14.95
Chicken Cobb Salad ❖ Grilled chicken, red onion, hard boiled egg, blue cheese, chopped bacon, avocado crema, cherry tomatoes, mixed greens, balsamic	13.95
Housemade Soup of the Day	Cup 4.50 Bowl 6.50

Dinners

– Served from 4 p.m. –	
Add cup soup or garden salad to any dinner for 3.50	
Walleye ❖ Broiled or fried fillet of walleye, served with tartar sauce, charred lemon, seasonal vegetables and wild rice pilaf	18.95
Cajun Shrimp Alfredo shrimp and andouille sausage sautéed with garlic in a lightly spiced cream sauce over fettucine pasta, topped with shaved parmesan	18.95
Fried Chicken Golden and crisp chicken served with seasonal vegetables, mashed potatoes, and pan gravy	16.95
Chicken and Mushroom Pasta Sauteed chicken, garlic, shallot, and mushrooms in a light cream sauce over rigatoni pasta, garnished with fresh parmesan and diced tomatoes	15.95
Pork Shank ❖ Three tender pork shanks drizzled with balsamic glaze and pesto mayonnaise, served over roasted garlic mashed potatoes and seasonal vegetables	19.95
Sirloin Steak ❖ Marinated and grilled sirloin steak served with roasted garlic mashed potatoes, seasonal vegetables, and chimichurri sauce	24.95
ALT RIBEYE Steak ★ Herbivorous Butcher 12oz alt vegan ribeye steak served with garlic mashed potatoes, seasonal vegetables, and chimichurri sauce	24.95

Desserts

Creme Brulee ❖ Rich & silky custard with caramelized top	7.50
Tiramisu Layers of coffee-soaked ladyfingers with mascarpone and cocoa	7.50
New York-Style Cheesecake Rich and smooth, topped with berry compote and whipped cream	8.00
Carrot Cake Tripple layer traditional carrot cake	8.00
Ice Cream Sundae ❖	6.50
Chocolate Lava Cake ❖	7.00
Malted Milk Shake Chocolate, caramel, vanilla, or strawberry	6.00
Apple Pie or Fruit of the Forrest Pie a la Mode *when available	7.50

Beverages

SAVE THE OCEANS, REFUSE THE STRAW	
Fika Coffee locally roasted in Lutsen MN	2.95
Decaffeinated Coffee	2.50
Bigelow and Lipton Hot Tea	2.50
Apple Cider	2.50
Hot Chocolate	2.50
2% Milk Small or Large	2.50/3.50
Soda Pop- Dr. Pepper, Mt.Dew, Lemonade, Mist Twist, Pepsi, Diet Pepsi	2.50
Vergil's Bottled Root Beer or Cream Soda	3.50
Iced Tea, raspberry or unsweetened	2.50
Juices-apple, orange, cranberry, tomato, grapefruit	2.95/3.50

❖ Gluten-free ★ Vegetarian