



CASCADE

RESTAURANT & PUB

Cash
Checks
Cards

218-387-1112
cascadelodgemn.com

Breakfast

– Served until 2pm –

Breakfast Sandwich
Two fried eggs*, shoulder bacon and cheddar jack cheese on grilled croissant, served with potatoes O'Brien 11.95

Cascade Breakfast
Two eggs* prepared your way with your choice of sausage patties, bacon or ham, choice of toast, and potatoes O'Brien 12.95

Corned Beef Hash
Scratch made, served with two eggs* and toast 12.50

Eggs Benedict
2 basted eggs* with shoulder bacon served on an English muffin, hollandaise sauce and potatoes O'Brien 12.95

Veggie Bennie ✦
2 basted eggs* on fresh tomato slices and sautéed spinach on an english muffin with house hollandaise sauce and potatoes O'Brien 12.95

Biscuits & Gravy
Two biscuits smothered in sausage gravy, served with 2 eggs* your way 12.50

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 13.50
Additional Ingredients .50 ea
Substitute Egg Whites 1.75

Oatmeal ✦ ✦
Brown sugar, milk, and raisins on side 6.50

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, shredded cheese, one fried egg 6.95

Cinnamon Roll 4.25

Two Slices of Toast
Choice of sourdough white, wheat, marble rye, two slices 2.50

Biscuit or English Muffin 2.50

Bowl of Fresh Seasonal Fruit 4.50

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 12.95

Patty Melt*
Topped with caramelized onions, 1,000 island dressing, and swiss cheese between two slices of grilled marble rye bread 12.95

Babe the Blue Burger*
Topped with caramelized onions, blue cheese, bacon, and maple mustard on a soft pretzel bun 14.50

Lookout Mountain*
Topped with andouille sausage, pepper jack cheese, jalapeños, and cajun mayonnaise on a soft pretzel bun 13.50

Happy Hippie* ✦
Plant based vegan burger topped with tomatoes, guacamole, sautéed spinach, and feta cheese on a soft pretzel bun 14.95

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 12.95
Available as vegetarian tofu reuben ✦

Turkey and Pesto
Thin sliced deli turkey layered with swiss cheese, red onion, spinach, and basil pesto served on a grilled sandwich roll 12.50

Fried Fish Sandwich
Crispy 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 ciabatta roll 12.50

Cascade BLT
Toasted ciabatta roll, garlic aioli, bacon strips and shoulder bacon, lettuce, tomato 10.50

Meatball Sub
Sandwich roll filled with marinara sauce and tender meatballs, topped with melted parmesan 14.00

*Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness, especially if you have certain medical conditions. 20% gratuity added for parties of 8 or more. Split Plate Charge \$15.00. We cannot guarantee that any menu item is free from any allergen.

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, Tattersall Distilling, 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	12.50
Vegetable Flatbread ★ Olives, artichokes, red onions, and bell peppers over pesto sauce and mozzarella cheese on naan flatbread	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	12.50
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	9.95
Soft Pretzels & Beer Cheese Dip ★ Wisconsin cheese and fat tire beer dip	8.95
Southern Style Chicken Tenders Three crispy tenders served with coleslaw and ranch	12.50

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 ★ Mixed greens, seasonal vegetables, croutons	5.50
Caesar ★ Romaine lettuce tossed in caesar dressing, served with parmesan cheese and croutons	10.95
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
Irish Beef Stew Hearty and rich beef stew cooked with guinness and a splash of jameson irish whiskey, loaded with potatoes and root vegetables, served with warm bread	10.95
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 deep fried fillet of walleye, served with tartar sauce, charred lemon, seasonal vegetables and wild rice pilaf	19.95
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 country gravy	18.50
Chicken and Mushroom Pasta Sauteed chicken, garlic, red bell peppers, and mushrooms in a light cream sauce over fettucine pasta, topped with shaved parmesan	16.95
Spaghetti & Meatballs Pasta Spaghetti pasta tossed in a slow simmered marinara, topped with meatballs and shaved parmesan	14.95
Pork Shank ❖ Three tender pork shanks drizzled with balsamic glaze and pesto mayonnaise, served over roasted garlic mashed potatoes and seasonal vegetables	20.95
Sirloin Steak ❖ Grilled 12oz sirloin steak* served with roasted garlic mashed potatoes, seasonal vegetables, and chimichurri sauce	25.95
ALT RIBEYE Steak ★ Herbivorous Butcher 12oz alt vegan ribeye steak served with garlic mashed potatoes, seasonal vegetables, and chimichurri sauce	25.95

Desserts

Creme Brulee ❖ Rich & silky custard with caramelized top	7.50
Carrot Cake Triple 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	3.00
Decaffeinated Coffee	2.50
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, pineapple	2.95/3.50

❖ Gluten-free ★ Vegetarian