



Our entrees are individually cooked to order. Your patience will be rewarded. May we suggest an Appetizer, Cocktail or Bottle of Wine until your dinner is served. Please ask your server for our carefully selected wine list.

Family-owned and operated by Your Hosts,

The Warrens

- Appetizers -

Gulf Shrimp Cocktail jumbo shrimp served with tangy red sauce	6.95	
Mushroom Tempura with horseradish sauce	4.50	
Baked French Onion Soup au Gratin	4.50	
Mozzarella Sticks with marinara sauce	4.50	
Bruschetta baked Italian bread with tomato, basil & garlic spread topped with melted mozzarella cheese	4.25	
Fried Calamari with a spicy marinara sauce	5.25	
Buffalo Wings in a spicy hot sauce served with blue cheese dressing	5.75	
- A \$4.00 plate charge will be added for sharing -		
- Entrees -		
Entrees in this section include homemade soup of the day, freshly baked rolls and butter, house sale your choice of dressing: Ranch, French, Italian, Thousand Island, Pepper Parmesan, Fat-Free Ras Vinaigrette also Blue Cheese at s.50 extra. Choice of: Rice Pilaf, Baked or French Fried Potat	pberry	
10 oz. Boneless Rib Eye Steak profesion broiled to perfection	12.95	
20 oz. Boneless Jumbo Steak served sizzling & broiled to perfection	19.95	
Cascades Special Delmonico Steak 16 oz a most popular steak with our patrons,		
"sizzling" right to your table	17.95	
Beef and Reef 10 oz Rib - Eye Steak with Alaskan King Crab Legs	24.95	
Petit Filet Mignon 7 oz fillet cooked to perfection with sautéed mushrooms	17.95	
Surf and Turf a traditional 10 oz. Rib-Eye Steak & 50z. Lobster Tail, a winning combination	23.95	
Severed with a 7 oz. Fillet (instead of Rib-Eye)	25.95	
Super Surf and Turf same as above with a 14 oz steak & 8 oz. tail		
Rack of Lamb with mint jelly, broiled as desire	24.95	
Chicken Cascade a succulent chicken breast covered with a rich cherry tomato and vodka cream sauce	14.95	
Chicken Gruyere sautéed chicken cutlet with a tomato, gruyere cheese and mushroom demi-glace	14.95	
Loin Pork Chops center cut, served with cinnamon-apple sauce	13.95	
Chopped Sirloin topped with fuscious fried onions	10.95	
Sautéed Steer Liver done to a turn, served with bacon & onions	11.95	
Veal Gruyere sautéed veal cutlet with tomato, gruyere cheese and a mushroom demi-glace	16.95	
Veal Schnitzel a tender veal cutlet, breaded and sautéed to a golden brown	14.95	
Veal Bordeaux veal medallions sautéed with roasted red peppers, spinach, red wine and a demi-glace	16.95	

- Something Italian -

Spaghetti Marinara made with our chef's "homemade" sauce	9.95
Pasta Primavera served with a medley of fresh garden vegetables with a blend of cheeses	
in a light butter/garlic sauce and served over penne	13.95
Veal Parmigiano a tender veal cutlet, breaded and served with melted mozzarella cheese	
and covered with our own homemade sauce and served, with spaghetti	15.95
Chicken Cutlet Parmigiano breaded chicken cutlet smothered in melted mozzarella	
cheese and covered with our own homemade sauce and served with spaghetti	14.95
Baked Cheese Ravioli Parmigiano jumbo cheese ravioli covered with melted	
mozzarella cheese and sauce	10.95
Homemade Baked Lasagna made the old fashioned way - "A Taste You Won't Want to Refuse"	
- made with delicious layers of pasta, ricotta cheese, meat and topped with mozzarella	
Side Order of Meatballs one 1.00two 2	.00
Fettuccini Alfredo Aroman classic, covered with a rich cream sauce and our special blend of cheeses The "Something Italian" items shown above do NOT come with rice or potato.	13.95

- From the Lakes and Seas -

Shrimp Scampi served on a bed of rice pilaf	14.95
Twin Tails broiled twin tails	Price
Legs & Tails 5 oz Lobster Tail with generous portion of King Crab Legs	24.95
Alaskan King Crab Legs broiled with butter, wine and fresh lemon	25.95
Shrimp Tempura beer-battered, deep-fried shrimp	14.95
Fresh Broiled Sea Scallops	14.95
Breaded Scallops deep-fried golden brown, served with tartar sauce	12.95
Breaded Shrimp deliciously fried to a golden brown and served with cocktail sauce	12.95
Breaded Scallops and Shrimp	12.95
The Fisherman's Platter a potpourri of broiled, sautéed and fried seafood's	26.95
Fresh Broiled Mountain Brook Trout 10 oz. broiled with white wine, butter & garlic	12.95
Poached Salmon Salmon Fillet cooked with white wine, julienne vegetables and herbs	14.95

- Nightly Specials -

Your server will be happy to inform you of these.... **Every Saturday Night...Our Famous Prime Rib "while it lasts"**King cut "all you can eat"...18.95

Queen cut...15.95

"Please look on the back of your menu for our Children's Menu and special notices to our patrons. Thank You



We take great pride in our staff at the Cascade Inn, therefore, may we suggest a 18% to 20% gratuity be left for their service to you.

There is a \$15.00 minimum on all credit cards.

18% gratuity will be added for separate checks and to parties of 5 or more guests.

Entertainment Card Members and Other Discount Dining Programs. So that we may honor your card, please present it to your server before ordering. You will also be advised of any exclusions at this time.

Remember us for your private parties, showers, meetings, etc.

For lodging and rate information at the Cascade Inn Motel, Please inquire at our reservation desk.