

CASCADES

AMERICAN CAFÉ

LUNCH

MOCKTAILS

CASCADES MANGO TEA 5
Freshly-Brewed Tea, Mango

LAVENDER LEMONADE 5
Lemonade, Monin Lavender Syrup

DOUBLE GINGER 5
Ginger Ale, Ginger Beer

RASPBERRY LIME COOLER 5
Raspberries, Lime, Ginger Beer

STRAWBERRY BASIL LEMONADE 5
Strawberries, Basil, Lemonade

COCKTAILS

BLOOD ORANGE MIMOSA 10
Solerno Blood Orange Liqueur, Blood Orange Syrup, Sparkling Wine

TENNESSEE TEA 10
Jack Daniel's Old No. 7, Lemon, Triple Sec, Cola

LAVENDER GIN FIZZ 10
Tanqueray Gin, Sour, Soda, Lavender Syrup

PEACH MARGARITA 10
Jose Cuervo Gold, White Peach Purée, Sour

LIMÓN BERRY 10
Bacardi Limón, Blackberry Simple Syrup, Lemon, Sierra Mist

APPETIZERS

FRIED GREEN TOMATOES 9
Tarragon Aioli, Green Tomato Jam

LUMP CRAB CAKE 14
Saffron Aioli, Tomato Vinaigrette, Watercress, Fennel, Capers

SMOKED TROUT DIP 11
House Crackers, Garden Vegetables

CORNMEAL-CRUSTED CRISPY CALAMARI 13
Pickles, Buttermilk-Tartar Sauce

SHRIMP & WATERMELON 16
Arugula, Basil, Tomato, Dijon Vinaigrette

GRILLED CHICKEN WINGS 12
Celery and Carrot Salad, Alabama White Barbecue Sauce

SOUPS & SALADS

ADD SHRIMP, CHICKEN OR SALMON 6

CRAB BISQUE 6 | 9
House-Made Cheese Crackers, Chives

SOUP OF THE DAY 6 | 9

FIELD GREEN SALAD 6
Carrot, Radish, Tomato, Croutons, Lemon Herb Vinaigrette

CHOPPED CAESAR 11
Romaine, Croutons, Shaved Parmesan

BABY KALE & STRAWBERRY 13
Barron County Blue Cheese, Fennel, Almonds, Basil Vinaigrette

SOUP & SALAD 16
Cup of Soup, Half Order of any Salad, House-Baked Bread

QUINOA & CUCUMBER 14
Tomato, Olives, Feta, Frisée, Oregano Vinaigrette

CHOP CHOP 13
Napa Cabbage, Mango, Sprouts, Carrot, Red Pepper, Snap Peas, Cashew, Wonton Crisp, Sesame Mustard Vinaigrette

BURGERS

HAND-CUT FRIES, POTATO SALAD OR FRUIT
ONION Brioche Roll

TURKEY 16
Pickled Mustard Seed Aioli, Watercress, Vidalia Onion, Bonnie Blue Goat Cheese

BACON CHEESE* 17
Lettuce, Tomato, Onion, Cheddar, Bacon

BLACK BEAN CHIPOTLE 14
Avocado, Sprouts, Tomato, Lettuce

Please ask to alert our Chef if there are any concerns regarding food allergies or dietary restrictions.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CASCADES

AMERICAN CAFÉ



BENTO BOXES 21

Includes Seaweed Salad, Vegetable Tempura and Miso Soup
CHOICE OF: California Roll, Gyoza, Tuna Tataki*

SUSHI

STARTERS

Himachi Jalapeño Peppers* 16
Seaweed Salad 8
Edamame 6
Miso Soup 6

NIGIRI & SASHIMI

Tuna* 9|14
Salmon* 8|12
Shrimp 8|12
Yellow Tail* 8|12
Smoked Eel 8|12

ROLLS

CALIFORNIA 12
Crab, Avocado

SPICY TUNA* 12
Tuna, Cucumber, Sriracha Hot Sauce

CRUNCHY SHRIMP 12
Shrimp, Cucumber,
Tempura Flakes, Mayo

CRAZY "ARI" 16
Tempura Shrimp, Crab, Cucumber,
Avocado, Masago, Sriracha Hot Sauce

SPIDER 14
Fried Soft Shell Crab, Eel, Tamago,
Carrot, Avocado, Asparagus,
Cucumber, Bell Pepper

SPICY LOBSTER 18
Lobster, Spicy Tuna, Cucumber,
Avocado, Tempura Flakes,
Spicy Mayo

SANDWICHES

HAND-CUT FRIES, POTATO SALAD OR FRUIT

ROASTED TURKEY BLT 15

Nueske Bacon, Green Leaf Lettuce,
Heirloom Tomato, Dijonaise,
Whole-Grain

CAJUN GROUPER 18

Citrus Aioli, Frisee Tomato Slaw,
Texas Toast

TENNESSEE REUBEN 16

Smoked Corned Beef, Creole
Mustard, Coleslaw, Swiss Cheese,
Marble Rye

MUFFELATTA 16

Roasted Pork, Mortadella, Salami,
Farmer's Cheese, Olive Relish

GARDEN CLUB 13

Avocado, Hummus, Cucumber, Bell
Pepper, Lettuce, Sprouts, Multigrain

THE ULTIMATE GRILLED CHEESE 14

Provolone, Mozzarella, Muenster,
Tomato Jam, Pesto, Sourdough

ENTRÉES

PAN-SEARED SALMON* 21

Spring Pea & Mushroom Fricassee,
Toasted Wheat Berries

ROASTED CHICKEN BREAST 19

Tomato, Squash, Arugula Salad,
Crispy Okra

SNOW CRAB PAPERDELLE 23

Fava Beans, Tomato, Dill,
Parsley, Lemon

GRILLED SKIRT STEAK* 23

Hand-Cut Fries, Tomato and
Arugula Salad, Steak Sauce

MUSSELS 18

Chervil, Creole Mustard, Shallot,
White Wine, Ciabatta Croutons

DESSERTS

STRAWBERRY RHUBARB TART 7

Lemon Mascarpone Cream,
Strawberry Powder, Basil

SNICKERS SUNDAE 7

Flourless Chocolate Cake,
Salted Caramel, Roasted Peanuts,
Chocolate Mousse

KEY LIME CHEESECAKE 7

Blood Orange Purée,
Raspberry-Lime Compote,
Fresh Cream

TABLETOP 'SMORES 15

+5 per additional guest
Great for sharing! Toast your own
s'mores with a variety of house-
made marshmallows, chocolate,
peanut butter and graham
crackers. On its own, there is
enough for two, but add on a friend
or two for even more fun.

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16-GO-6519 April