

CASCADES

AMERICAN CAFÉ

DINNER

COCKTAILS

WHITE DRESS 9

White Peach Purée, Pineapple Juice, Sparkling Wine

BLOOD ORANGE MIMOSA 10

Solerno Blood Orange Liqueur, Blood Orange Syrup, Sparkling Wine

PEAR TREE MARTINI 12

Absolut Pears, St Germain, Lemon

TENNESSEE TEA 10

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

ROYAL MULE 10

Crown Royal, Ginger Beer, Pineapple Juice, Simple Syrup

LAVENDER GIN FIZZ 10

Tanqueray Gin, Sour, Soda, Lavender Syrup

PEACH MARGARITA 10

Jose Cuervo Gold, White Peach Purée, Sour

PARFAIT MELANGE 12

Solerno Blood Orange Liqueur, Disaronno, Pineapple Juice

LIMÓN BERRY 10

Bacardi Limón, Blackberry Simple Syrup, Lemon, Sierra Mist

THE OPRY POP 9

Sparkling Wine, Wild Hibiscus Flower, Syrup

APPETIZERS

LUMP CRAB CAKE 14

Saffron Aioli, Tomato Vinaigrette, Watercress, Fennel, Capers

FRIED GREEN TOMATOES 9

Tarragon Aioli, Green Tomato Jam

SMOKED TROUT DIP 11

House Crackers, Garden Vegetables

CORNMEAL-CRUSTED

CRISPY CALAMARI 13

Pickles, Buttermilk-Tartar Sauce

GRILLED CHICKEN WINGS 12

Celery and Carrot Salad, Alabama White Barbecue Sauce

SHRIMP & WATERMELON 16

Arugula, Basil, Tomato, Dijon Vinaigrette

SOUPS & SALADS

ADD SHRIMP, CHICKEN OR SALMON 6

CRAB BISQUE 6 | 9

House-Made Cheese Crackers, Chives

CHOPPED CAESAR 11

Romaine, Croutons, Shaved Parmesan

BABY KALE & STRAWBERRY 13

Barron County Blue Cheese, Fennel, Almonds, Basil Vinaigrette

SOUP OF THE DAY 6 | 9

FIELD GREEN SALAD 6

Carrot, Radish, Tomato, Croutons, Lemon Herb Vinaigrette

HEIRLOOM TOMATO &

HONEY-WHIPPED RICOTTA 13

Frisée, Parsley, Flax Seed, White Balsamic Vinaigrette

ENTRÉES

PAN-SEARED GROUPEL* 32

Pistachio and Quinoa Pilaf, Heirloom Carrots, Pea Salad, Ginger Carrot Sauce

SNOWCRAB PARPARDELLE 25

Fava Beans, Tomato, Dill, Parsley, Lemon

MUSSELS 18

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

SLOW-ROASTED

PORK CHOP* 27

Rice Grits, Caraway Apple Butter, Garlic Green Beans

ROASTED 1/2 CHICKEN 24

Tomato, Squash, Arugula Salad, Crispy Okra

SAVORY

GARDEN VEGETABLES 22

Peas, Mushrooms, Carrots, Asparagus, Tomatoes, Quinoa

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.



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

FROM THE GRILL

ALL SELECTIONS INCLUDE TWO SIDES

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|--|---|
| 8 oz FILET MIGNON* 38
<i>Black Garlic Butter</i> | ROASTED BROCCOLI CROWN 23
<i>Artichoke & Meyer Lemon Salad</i> |
| 12 oz NEW YORK STRIP STEAK* 36
<i>House-Made Steak Sauce</i> | BLACK ANGUS BURGER* 22
<i>Lettuce, Tomato, Onion, Cheddar, Nueske Bacon, Onion Brioche Roll</i> |
| FAROE ISLANDS SALMON* 28
<i>Bacon & Corn Succotash</i> | SWORDFISH* 32
<i>Zucchini-Basil Pesto</i> |

SIDES 5

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|--------------------------|-----------------------------|--------------------------------------|
| <i>Whipped Potatoes</i> | <i>Crushed New Potatoes</i> | <i>Chili-Garlic Brussels Sprouts</i> |
| <i>Quinoa Pilaf</i> | <i>Roasted Carrots</i> | <i>Thyme-Roasted Mushrooms</i> |
| <i>Lemon Snap Peas</i> | <i>Grilled Asparagus</i> | |
| <i>Broken Rice Grits</i> | | |

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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