



CASCADE

RESTAURANT & PUB

WELCOME!

Please Order Food and Beverages at the Front Counter

STARTERS

QUESADILLA ^(V) \$10

Cheddar cheese, scallions, red onions and peppers, taco seasoning, served with sour cream and salsa
ADD CHICKEN \$4 | PORK \$5 | BEEF \$6

COCONUT CRUSTED

WHITE FISH FINGERS \$16.5

Five coconut and panko crusted white fish fingers, tartar sauce and grilled lemon wedge

BEEF CARPACCIO ^(V) \$16

Thinly sliced beets served with artichoke hearts and candied walnuts, on a bed of arugula with white shallot vinaigrette

CHEESE CURDS ^(V) \$14

Wisconsin cheese curds served with ranch

FRIED CALAMARI \$16.5

Served on a bed of arugula with charred lemon and marinara

STEAK BITES \$16.5

Tossed in chimichurri sauce and fresh tomatoes, served with arugula and grilled naan

PRETZELS & BEER CHEESE ^(V) \$13.5

Bite sized soft pretzels served with Wisconsin beer cheese dip

WINTER CROSTINI ^(V) \$15

Four crostinis topped with boursin cheese, pear, pomegranate seeds, and balsamic glaze

PORK BELLY POTATO SKINS \$16.5

Three pork belly loaded potato skins finished with chipotle bourbon BBQ sauce and scallions

CASCADE WINGS \$16

Traditional bone-in chicken wings tossed in choice of BBQ, buffalo, or sweet Thai chili sauce, served with ranch or blue cheese, and celery & carrot sticks

LOADED CHIPS ^(V) \$12

House kettle chips dressed with beer cheese, roasted red peppers, corn, pickled jalapenos and onions, scallions
ADD CHICKEN \$4 | PORK \$5 | BEEF \$6

GRAIN BOWLS

SUPERIOR SQUASH ^(V) ^(GF) \$14.95

Warm quinoa, kale, butternut squash, red onion, candied walnuts, pomegranate seeds, feta, and spicy maple dressing

FARRO FIELDS ^(V) \$14.95

Warm farro, spinach, asparagus, tomatoes, red onion, roasted red pepper, goat cheese, tahini citrus aioli

GREEN BOWLS

CAESAR ^(V) \$11.95

Romaine lettuce, caesar dressing, herbed croutons, shaved parmesan

CASCADE COBB ^(GF) \$14.95

Kale, arugula, corn, bacon, red onion, avocado, pomegranate seeds, feta, hard boiled egg, balsamic dressing

CITRUS BEET BLISS ^(V) \$13.5

Arugula, chopped beets, oranges, fried chickpeas, cucumber, goat cheese, white shallot vinaigrette

HOUSE SALAD ^(V) SM \$8/ ^{LG} \$10

Romaine lettuce and arugula, red onion, cherry tomato, cucumbers, croutons, carrots, choice of ranch, blue cheese, French or balsamic dressing

ADDITIONS TO BOWLS

GRILLED CHICKEN* \$6

TWO BACON STRIPS* \$3

SALMON FILET* \$13

BROILED WALLEYE FILET \$13

FRESH AVOCADO \$2

GRILLED STEAK \$10

SOUP

CUP \$6 | BOWL \$8

BASKETS

BASKET OF ANY FRIES \$7.5

BASKET OF ONION RINGS \$9

CRAFT BURGERS

1/3 pounders served on a brioche bun with house kettle chips and pickles

CHEESEBURGER* \$15.50

Cheddar cheese, garlic aioli, green leaf, tomato, red onion

BIG CASCADE* \$16

Cheddar cheese, bacon, garlic aioli, green leaf, tomato, red onion

THE FALLS* \$16.5

Aged gouda, arugula, red onion marmalade, bacon jam

MACDADDY* \$16.5

Shoulder bacon, cheddar cheese, fried egg, cajun mayo

MUSHROOM & SWISS* \$16.5

Sauteed mushrooms, swiss cheese, green leaf, tomato, garlic aioli

BLEU BABE* \$16.5

Caramelized onion, blue cheese crumbles, bacon, spicy maple mustard

LOOKOUT MOUNTAIN* \$16.5

Andouille sausage, pepper jack cheese, pickled jalapenos and red onion, cajun mayo

SMOKEY BEAR* \$16.5

Cheddar cheese, bacon, crispy onions, BBQ sauce

HAPPY HIPPIE ^(V) \$18

Plant-based patty, tomato, sliced avocado, arugula, feta, red onion, vegan sriracha aioli

WILD BURGER* \$18.5

Bison, elk, & wild boar blend 1/2lb patty, bacon, pepperjack cheese, roasted red peppers, sauteed mushrooms, 1,000 island, arugula

BURGER & SANDWICH UPGRADE

WAFFLE FRIES \$2.5

FRENCH FRIES \$2.5

SWEET POTATO FRIES \$2.5

SMALL CAESAR OR HOUSE SALAD \$3.5

CUP SOUP \$3.5

SANDWICHES

Served with house kettle chips

PATTY MELT* \$15

Caramelized onions, 1,000 island, swiss cheese, grilled marble rye

STEAK PANINI* \$18

Shaved prime rib, caramelized onions & mushrooms, cheddar cheese, arugula, horseradish cream, telera roll

TRIPLE PORK CUBAN* PANINI \$17

Pulled pork, bacon, shoulder bacon, dijon mustard, pickles, swiss cheese, telera roll

CASCADE REUBEN* \$16

Corned beef, sauerkraut, 1,000 island, swiss cheese, grilled marble rye

CHICKEN CORDON BLEU \$15

Sliced ham, swiss cheese, grilled chicken, spicy maple mustard, arugula, brioche bun

VEGAN CHICK'N ^(VG) \$17

crispy fried plant-based chicken, vegan mayonnaise, pickles, green leaf, tomato, vegan bun, vegan sriracha aioli

GRILLED CHICKEN* NAAN \$15

Cherry tomatoes, red onion, feta, cucumber, tahini citrus aioli, arugula, grilled naan

ULTIMATE GRILLED CHEESE \$15

Swiss & provolone cheese, bacon jam, grilled sourdough white bread

TURKEY PANINI \$15.5

Provolone cheese, spinach, cranberry sauce, honey mustard, cranberry wild rice bread

DOUBLE BACON* ALT \$15

Toasted ciabatta, garlic aioli, bacon strips, shoulder bacon, sliced avocado, lettuce and arugula, tomato

FRIED FISH SANDWICH \$15

Crispy cod filets, cheddar cheese, lettuce, tomato, red onion, tartar sauce, toasted ciabatta bun

SUBSTITUTIONS

GLUTEN-FREE BUN ^(GF) ^(VG) \$2

GLUTEN-FREE TOAST ^(GF) \$2

PLANT-BASED BURGER PATTY ^(VG) \$2.5

VEGAN MAYO ^(VG) \$1.5

WILD BLEND BURGER PATTY \$2.5

GRILLED CHICKEN BREAST \$1



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FLATBREAD PIZZA

12" oval flatbread, no modifications possible

SIMPLY SAUSAGE \$13

Red sauce, mozzarella, sausage*, basil

SUPERIOR PEPPERONI \$13

Red sauce, mozzarella, pepperoni, oregano, parmesan cheese, basil

SMOKEY SAYS HELLO \$14

BBQ sauce, mozzarella, pulled pork*, crispy fried onion tangles, parsley

THE BACKPACKER ^(V) \$15

Red sauce, mozzarella, roasted garlic, artichoke hearts, plant based pepperoni, basil

WHITE & GREEN ^(V) \$13

Alfredo sauce, mushrooms of the forest, roasted garlic, goat cheese, thyme, parmesan, arugula, balsamic

SWEET THAI CHILLI CHICKEN \$14.5

Mozzarella, chicken, chilli sauce, ranch, scallions, cilantro roasted red pepper, fresh red onion

KIDS MEALS \$8

Pick one item from each category, kids meals for children 12 and under only

DINNERS

KIDS CHEESEBURGER*

MAC & CHEESE

CHICKEN TENDERS*

CHEESE PIZZA

CORN DOG BITES

SIDES

KETTLE CHIPS

FRENCH FRIES

FRESH FRUIT

CARROTS AND CELERY

APPLE SAUCE

DRINKS

APPLE JUICE

ORANGE JUICE

LEMONADE

SMALL MILK

SODA POP

1919 ROOT BEER CAN- ADD \$2

HOUSE FAVORITES

FISH* & CHIPS \$20

Guinness battered cod filets, waffle fries, tartar sauce, charred lemon

IRISH BEEF STEW \$18

Traditional Irish stew loaded with chunks of beef and root vegetables, simmered in Guinness with a good splash of Irish whiskey, and served with a breadstick

GROWN UP CHICKEN

TENDERS \$18

Three southern style chicken tenders served with ranch and BBQ sauce, and French fries

DINNERS

AVAILABLE AFTER 4PM

CRISPY FRIED CHICKEN* \$23

Mashed potatoes, seasonal vegetables, pan gravy

RIBEYE STEAK* ^(GF) \$36

16oz grilled ribeye, mashed potatoes, seasonal vegetables

*ADD MUSHROOMS AND ONIONS \$2

*ADD CHIMICHURRI SAUCE \$1.5

FRENCH TIP PORK CHOP ^(GF) \$30

Chipotle bourbon BBQ sauce, onion tangles, roasted red pepper, crispy butternut squash, seasonal vegetables

SPAGHETTI & MEATBALLS \$18

Marinara sauce, parmesan cheese, seasoned ricotta, served with garlic herb butter and a breadstick

WALLEYE* DINNER \$28

Broiled in white wine, butter, Old Bay and dill seasoning, OR panko parmesan crusted and deep fried, served with tartar sauce, charred lemon, crispy butternut squash, and seasonal vegetables

SOY MAPLE GLAZED SALMON* \$28

Seared Atlantic salmon, sesame seeds, scallions, crispy butternut squash, seasonal vegetables

BUTTERNUT SQUASH RAVIOLI \$20

Butternut squash stuffed ravioli with sauteed spinach tossed in a sage alfredo cream sauce, and served with garlic herb butter and a breadstick

BEVERAGES

BOTTOMLESS ALAKEF COFFEE* \$4

RAINY LAKE DECAF COFFEE* \$4

JUICE SELECTION \$3.5:

Apple, orange, pineapple, grapefruit, cranberry

MILK 12OZ \$4

MIKE & JEN'S HOT COCOA \$4

NUMI HOT TEA \$3

HOT APPLE CIDER \$3

1919 ROOT BEER CAN \$4.5

SODA POP* \$3.5:

Dr. Pepper, Mountain Dew, Lemonade, Ginger Ale, Mist Twist, Pepsi, Diet Pepsi

*includes refill

DESSERT

CARROT CAKE \$12

Triple layer moist carrot cake with irresistible cream cheese frosting

APPLE PIE \$12

Sweet and spicy thanks to a touch of cinnamon and nutmeg, served warm with a scoop of vanilla ice cream

FRUIT OF THE FOREST \$12

A blend of mixed berries, rhubarb and apple make for a sweet and tart slice of pie, served warm with a scoop of vanilla ice cream

VEGAN CHOCOLATE CHEESECAKE ^(VG) \$12

Made with vegan semi sweet Belgian chocolate and baked on a layer of old fashioned cocoa cake, topped with powdered sugar and pomegranate seeds

CHOCOLATE LAVA CAKE ^(GF) \$12

Dark, dense chocolate decadence served with a scoop of vanilla ice cream and topped with chocolate sauce

BREAD PUDDING \$12

Housemade bread pudding infused with a subtle sweetness and baked to golden perfection, served warm with a scoop of vanilla ice cream and a drizzle of caramel sauce

TRES LECHES \$12

Ultra light sponge cake soaked in a sweet milk mixture, served with whipped cream and drizzled with mango sauce

ICE CREAM SUNDAE ^(GF) \$7

(GF) Gluten-free | (V) Vegetarian | (VG) Vegan | (DF) Dairy Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY CAUSE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ANY ALLERGEN. 18% gratuity added to parties of 8 or more guests.

3.99% Credit Card Processing Fee added to all credit card transactions.



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WELCOME!
Please Order Food and Beverages at the Front

BREAKFAST MENU
8:00AM — 11AM DAILY

BREAKFAST FULL PLATES

CASCADE CLASSIC \$14.5

Two eggs* prepared your way with your choice of sausage patties, bacon, or ham, choice of toast, and country potatoes

CORNED BEEF HASH \$16

Tender corned beef*, country potatoes, caramelized onions and bell peppers, two fried eggs*

EGGS BENEDICT \$16

Two basted eggs* with shoulder bacon served on an English muffin, topped with hollandaise sauce and served with country potatoes

VEGGIE BENNIE ^(V) \$16

Two basted eggs* with spinach and tomato on English muffin, topped with hollandaise sauce and served with country potatoes

MEAT OMELETTE \$14.5

Bacon, ham, and cheddar cheese, served with country potatoes and choice of toast

*Sub egg whites \$1.75

GARDEN OMELETTE ^(V) \$14.5

Mushrooms, spinach, onion, cheddar cheese, served with country potatoes and choice of toast

*Sub egg whites \$1.75

CHICKEN FRIED STEAK \$15.5

Gravy, two fried eggs*, country potatoes

BISCUITS & GRAVY \$15.5

Buttermilk biscuits, classic sausage gravy, two eggs prepared your way

BUTTERMILK PANCAKES ^(V)

Two Pancakes \$7.5

Three Pancakes \$8.5

Add blueberries or strawberry compote \$1.5

Add 3oz Wild Country local maple syrup \$3.50

(GF) Gluten-free | (V) Vegetarian | (VG) Vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness, especially if you have certain medical conditions. We cannot guarantee that any menu item is free from any allergen.

18% gratuity added to parties of 8 or more

BREAKFAST SANDWICHES

BACON & EGG ON CROISSANT \$9.5

Bacon, cheddar cheese, scrambled eggs*

SAUSAGE & EGG ON BISCUIT \$7.5

Fresh baked biscuit, sausage patty, fried egg*, cheddar cheese

HAM & CHEESE ON CROISSANT \$9.5

Deli ham, fried egg*, cheddar cheese

EGG WHITE ON ENGLISH MUFFIN \$10.5

Scrambled egg whites*, shoulder bacon, pepper jack cheese, sliced avocado

TURKEY & SWISS ON CIABATTA \$10

Deli turkey, fried egg*, swiss cheese, arugula, tomato

CHORIZO AND EGG ON TELERA \$12

Scrambled eggs*, pepper jack cheese, sliced avocado, pico de gallo, chorizo sausage patty

PLANT-BASED SAUSAGE & EGG ^(V) \$14

Plant-based "egg" scramble, plant based breakfast sausage, avocado crema, tomato, arugula, telera roll

AVOCADO TOAST ^(V) \$10

Toasted open-faced sourdough bread topped with boursin cheese, sliced avocado, arugula, tomato, red pepper flakes and balsamic reduction drizzle

*add egg \$2

SIDES & ITEMS

SLICED AVOCADO \$2

YOGURT PARFAIT \$7

YOGURT & FRESH FRUIT \$7

FRESH CUT FRUIT ^(GF) ^(V) \$5.5

CINNAMON ROLL \$4.5

ENGLISH MUFFIN \$3.5

BISCUIT, BUTTER & HONEY \$5

TOAST CHOICE \$2.5

1 EGG ANY WAY ^(GF) \$2

2 BACON STRIPS \$3.5

2 SAUSAGE PATTIES \$4

2 VEGETARIAN SAUSAGE PATTIES ^(V) \$5

3 HASH BROWN TRIANGLES ^(V) \$3.5

POTATOES O'BRIEN ^(V) \$3.5

GLUTEN-FREE BUN ^(GF) \$2

GLUTEN FREE TOAST \$2.5

OATMEAL & FIXINGS ^(V) \$7

MORNING PICKER UPPERS

BLOODY GOOD BLOODY MARY \$10
house vodka, Filthy bloody mix, pickle, celery, lime, celery salt rim

SCREWDRIVER \$9

Prarie organic vodka, orange juice

MIMOSA \$10

Sparkling wine, orange juice

NORTH SHORE GRAYHOUND \$8

J.C. Carver Grimm's gin, grapefruit juice

DRINKS

BOTTOMLESS ALAKEF COFFEE* \$4

RAINY LAKE DECAF COFFEE* \$3.5

JUICE SELECTION \$3.5:

Apple, orange, pineapple, grapefruit, cranberry

*includes refill

MILK 12OZ \$4

HOT TEA \$2.5

MIKE & JEN'S HOT COCOA 4

HOT APPLE CIDER \$2.5

SODA POP* \$3.5:

Dr. Pepper, Mountain Dew, Lemonade, Mist Twist, Pepsi, Diet Pepsi, Ginger Ale