



# CASCADE

RESTAURANT & PUB

## STARTERS

### POUTINE (V) \$12.5

French fries, cheese curds, bacon, pan gravy

### COCONUT CRUSTED

#### WHITE FISH FINGERS \$14.95

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

### STEAK BITES\* \$16.5

Tender bites of steak\* sautéed in buffalo sauce, served with cajun mayonnaise and grilled pita

### CHEESE CURDS (V) \$10.95

Wisconsin cheese curds served with ranch

### PLANT-BASED CHICK'N

#### NUGGETS (V) \$14.95

Served with side of creamy dill dip

### PRETZELS & BEER CHEESE (V) \$12.5

Wisconsin cheese and Fat Tire dip

### KETTEL CHIPS & DIP (V) \$7.5

House made kettle chips served with old fashioned creamy dill dip

### HUMMUS & MARKET VEGGIES (V) \$13.5

Cherry tomatoes, cucumbers, carrots, celery, radishes, bell peppers, plain hummus  
\*add grilled pita bread for \$1.5

### POTATO SKINS \$12.5

Bacon, cheddar cheese, sour cream, chives, four potato skins to order

### TOMATO BASIL BRUSCHETTA \$12.5

Cherry tomatoes, fresh basil, olive oil, garlic, balsamic glaze, four baguette slices

## GRAIN BOWLS

### NORTH SHORE (V) (GF) \$12.95

Quinoa & wild rice, cucumber, pickled radishes, cherry tomato, red onion, arugula, roasted red peppers, creamy avocado dressing

### MEDITERRANEAN (V) \$12.95

Farro & french lentils, crispy chickpeas, cherry tomatoes, avocado crema, red onion, arugula, black olives, cucumber, tahini citrus dressing

### AMERICAN (V) \$12.95

Farro, wild rice, pickled radishes, roasted red peppers, shredded carrots, sunflower seeds, hard boiled egg, creamy avocado dressing

## GREEN BOWLS

### CAESAR (V) \$10.5

Romaine lettuce, caesar dressing, herbed croutons, shaved parmesan

### COBB (GF) \$13.5

Romaine and arugula, red onion, blue cheese, bacon, cherry tomatoes, avocado crema, hard boiled egg, balsamic dressing

### GREEK (V)(GF) \$12.5

Romaine lettuce, red onion, cherry tomato, cucumber, kalamata olives, feta cheese, greek dressing

## SOUP

CUP 5 | BOWL 7

## ADDITIONS

GRILLED CHICKEN\* \$6.5

PLANT BASED ITALIAN

SAUSAGE (V) \$6.5

STEAK\* \$10

TWO BACON STRIPS\* \$3

ANCHOVY \$1.5

SALMON\* \$12

BROILED WALLEYE \$12.5

## BASKETS

BASKET OF ANY FRIES \$6.5

BASKET OF ONION RINGS \$8.5

## CRAFT BURGERS

1/3 pounders served with house kettle chips and pickles

### CHEESEBURGER\* \$13.5

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

### BIG CASCADE\* \$14.95

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

### MACDADDY\* \$15.5

Shoulder bacon, cheddar cheese, fried egg, cajun mayo

### MUSHROOM & SWISS\* \$14.5

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

### BLEU BABE\* \$15.5

Caramelized onion, blue cheese crumbles, bacon, maple mustard

### LOOKOUT MOUNTAIN\* \$15.5

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

### SMOKEY BEAR\* \$14.95

Cheddar cheese, bacon, crispy onions, BBQ sauce

### HAPPY HIPPIE (V) \$16.5

Plant-based patty, tomato, avocado crema, arugula, feta

### BERNIE'S WILD BURGER\* \$17.5

Bison, elk, & wild boar blend 1/2lb patty, aged gouda cheese, roasted red peppers, poblano aioli

## BURGER & SANDWICH UPGRADE

WAFFLE FRIES \$2.5

FRENCH FRIES \$2.5

SWEET POTATO FRIES \$2.5

SMALL CAESAR \$3.5

COLESLAW (GF) \$2.5

CUP SOUP \$3.5

## SANDWICHES

Served with house kettle chips

### PATTY MELT\* \$14.5

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

### STEAK PANINI\* \$15.5

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

### TRIPLE PORK CUBAN\* PANINI \$15.5

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

### CASCADE REUBEN\* \$14.95

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

### BUFFALO CHICKEN\* 'WICH \$14.5

Crispy chicken breast, buffalo sauce, ranch dressing, shredded carrot, arugula, blue cheese crumbles, ciabatta roll

### VEGAN CHICK'N (VG) \$15.5

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

### GRILLED CHICKEN\* PITA \$12.95

Cherry tomatoes, red onion, feta, cucumber, tahini citrus aioli, arugula, pita bread

### CHEESE MELT (V) \$12.5

Aged gouda, pepper jack, roasted red peppers, caramelized onion, grilled sourdough white

### DOUBLE BACON\* LT \$12.95

Toasted ciabatta, garlic aioli, bacon strips, shoulder bacon, green leaf, tomato

### TUNA MELT \$12.95

Albacore tuna, house made aioli-dijon dressing, green leaf, tomato, toasted whole wheat bread

## 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



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## FLATBREAD PIZZA

12" oval flatbread, no modifications possible

### SIMPLY SAUSAGE \$12.95

Red sauce, mozzarella, sausage\*, torn basil

### SUPERIOR PEPPERONI \$12.95

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

### MEXITALIAN \$13.5

Hard salami, mozzarella, caramelized poblanos and onions, cilantro, sour cream crema

### SMOKEY SAYS HELLO \$13.95

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

### WHITE & GREEN (V) \$12.95

Alfredo sauce, mushrooms of the forest, roasted garlic, thyme, parmesan, dressed arugula

### THE BACKPACKER (V) \$13.95

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

### CHICKEN BACON RANCH \$13.95

Roasted chicken\*, diced tomatoes, red onions, chopped bacon, mozzarella, ranch drizzle, parsley

### BUFFALO CHICK \$13.95

Buffalo sauce, grilled chicken\* tossed in buffalo, mozzarella, provolone, shredded carrots, ranch drizzle, parsley

## DINNERS

Available after 4pm

### CRISPY FRIED CHICKEN\* \$18.95

Mashed potatoes, seasonal vegetables, pan gravy

### WALLEYE\* \$22.95

Broiled in white wine, lemon juice, and dill OR panko parmesan crusted and deep fried, served with tartar sauce, charred lemon, wild rice and farro pilaf, seasonal vegetables

### TERIYAKI GLAZED SALMON\* \$22.95

Wild rice and farro pilaf, seasonal vegetables, charred lemon

### SIRLOIN STEAK\* \$29.95

12oz garlic and butter marinated steak, mashed potatoes, seasonal vegetables, chimichurri sauce

### FISH\* & CHIPS \$16.95

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

### GROWN UP CHICKEN TENDERS\* \$14.95

Three southern style chicken tenders served with ranch, french fries, and coleslaw

### BOYLAN BOTTLING CO \$4

12oz bottles

### ORANGE SODA

### PURE CANE COLA, BIRCH COLA

### BLACK CHERRY COLA

## KIDS MEALS \$7.5

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

### DINNERS

#### KIDS CHEESEBURGER\*

#### MAC & CHEESE

#### CHICKEN TENDERS\*

#### CHEESE PIZZA

#### CORN DOG

### SIDES

#### KETTLE CHIPS

#### FRENCH FRIES

#### FRESH FRUIT

#### CARROTS AND CELERY

#### APPLE SAUCE

### DRINKS

#### APPLE JUICE

#### ORANGE JUICE

#### LEMONADE

#### SMALL MILK

#### SODA POP

## BEVERAGES

#### FIKA BOTTOMLESS COFFEE\* \$3.5

#### FIKA COLD BREW \$3.95

#### RAINY LAKE DECAF COFFEE\* \$3.5

#### JUICE SELECTION \$3:

Apple, orange, pineapple, grapefruit, cranberry, tomato

#### MILK 12OZ \$4

#### HOT TEA \$2.5

#### HOT APPLE CIDER \$2.5

#### 1919 ROOT BEER \$4

#### ICED TEA\* \$3

Unsweetened or raspberry

#### BUBBL'R ANTIOXIDANT

#### SPARKLING WATER \$2.5

Twisted Elix'r or Acai Pomegranate

#### BUBLY SPARKLING WATER \$2.5

Strawberry

#### SODA POP\* \$3:

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

\*includes refill

## 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.

Our supply chain, staffing, and business levels are still far from what we were used to, we appreciate your understanding and support as we navigate this pandemic together.

We follow COVID-19 precautions and ask you to do the same when dining with us.

Our servers, dishwashers, and line cooks work very hard to make sure your experience is a positive and memorable one. At times we find ourselves short handed, during those times we ask for your patience and kindness.

Servers will announce longer than usual wait times on food or beverage orders so that you can make an informed decision if you would like to dine with us or try someplace else.

We greatly appreciate and are grateful for your business and patronage.

## DESSERT

### CREME BRULEE \$8.5

Silky and rich custard topped with caramelized sugar & fresh berries

### CHOCOLATE MOUSSE \$7.5

Light and airy chocolate mousse, whipped cream, fresh berries

### FRESH BERRIES & CREAM (GF) \$8

Mixed berries, whipped cream, mint

### CARROT CAKE \$8.5

Triple layer moist carrot cake with irresistible cream cheese frosting

### APPLE PIE OR FRUIT OF THE FOREST PIE A LA MODE

\*when available \$8.5

### CHOCOLATE LAVA CAKE (GF) \$8.5

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

### S'MORES CHOCOLATE CAKE \$8.5

Soft and rich warm chocolate cake topped with gooey marshmallow served on graham cracker crust, chocolate drizzle, fresh berries

### MALT OR MILK SHAKE \$7.95

Vanilla, chocolate, banana, strawberry, caramel, maple

### ICE CREAM SUNDAE (GF) \$6.5

(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. 20% gratuity added to parties of 8 or more guests.



# CASCADE

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## BREAKFAST MENU 8:00AM — 11AM DAILY

### BREAKFAST FULL PLATES

#### CASCADE CLASSIC \$13.5

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

#### CORNED BEEF HASH \$14.5

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

#### EGGS BENEDICT \$14.5

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

#### CHICKEN FRIED STEAK \$14.5

Gravy, two fried eggs\*, country potatoes

#### BUTTERMILK PANCAKES (V)

Two Pancakes \$6.5

Three Pancakes \$8.5

Add blueberries or strawberry compote \$1

Add 3oz Wild Country local maple syrup \$3.50

#### APPLE FRITTER FRENCH TOAST (V) \$9.5

Thick and hearty toast soaked in a seasoned egg batter and grilled to golden perfection

Add blueberries or strawberry compote \$1

Add 3oz Wild Country local maple syrup \$3.50

### 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, avocado crema

#### TURKEY & SWISS ON CIABATTA \$9.5

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

#### CHORIZO AND EGG ON TELERA \$11.5

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

#### PLANT-BASED SAUSAGE & EGG (V) \$12.5

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

### SIDES & ITEMS

#### YOGURT PARFAIT \$6.5

#### YOGURT & FRESH FRUIT \$6.5

#### FRESH CUT FRUIT (GF) (VG) \$5.5

#### CINNAMON ROLL \$4.5

#### ENGLISH MUFFIN \$3.5

#### BISCUIT, BUTTER & HONEY \$4.5

#### 1 EGG ANY WAY (GF) \$2

#### 2 BACON STRIPS \$3.5

#### 2 SAUSAGE PATTIES \$3.5

#### 2 VEGETARIAN SAUSAGE PATTIES (V) \$4

#### 3 HASH BROWN TRIANGLES (V) \$3

#### COUNTRY STYLE POTATOES (V) \$3

#### GLUTEN-FREE BUN (VG) \$2

#### GLUTEN FREE TOAST \$2

#### OATMEAL & FIXINGS (V) \$6.5

**BLUEBERRY BAKED OATS \$10.5**  
Wild Country maple syrup drizzle

### MORNING PICKER UPPERS

#### BLOODY GOOD BLOODY MARY \$10

Vikre Lake Superior vodka, Cascade bloody mix, pickle, celery, grape tomato, lime, celery salt rim

#### SCREWDRIVER \$7

Prarie organic vodka, orange juice

#### MIMOSA \$10

Sparkling wine, orange juice

#### LAKE MERMAID MIMOSA \$10

Midori, pineapple juice, sparkling wine, blue curacao

#### NORTH SHORE GRAYHOUND \$7

Far North Gustaf navy strength gin, grapefruit juice

(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.

### DRINKS

FIKA BOTTOMLESS COFFEE\* \$3.5

FIKA COLD BREW \$3.95

RAINY LAKE DECAF COFFEE\* \$3.5

#### JUICE SELECTION \$3:

Apple, orange, pineapple, grapefruit, cranberry, tomato

\*includes refill

MILK 12OZ \$4

HOT TEA \$2.5

HOT APPLE CIDER \$2.5

ICED TEA\* \$3

#### SODA POP\* \$3:

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