

## large

served until 10pm

### **chicken tikka masala** 18

creamy tomato curry, basmati rice, papadum, cilantro, mango chutney, pickled red onion  
*- substitute chickpeas for a vegetarian version*

### **wild sockeye salmon** 23

bourbon barrel maple syrup, dijon mustard, confit potato, cauliflower purée, braised kale

### **steak & potatoes** 25

63 acres 8oz flat iron steak, red wine jus, roasted rosemary potato, seasonal vegetables

### **creamy chicken pot pie** 18

mushroom, potato, carrot, celery, pearl onions, served with kennebec chips or organic mixed green salad

### **mushroom pot pie** 18

grilled corn, pearl onions, celery & potato, served with kennebec chips or organic mixed green salad

### **braised pork cheeks** 24

carrot & brie perogies, horseradish, wilted arugula, radish, heirloom carrots, cauliflower purée, braising liquor

### **fontina, mushroom & caramelized leek 'porridge'** 18

crispy duck egg, grana padano, aged balsamic

### **cascade burger** 17

blue goose ranch organic beef, double smoked bacon, cheddar, mayo, tomato chutney, kennebec chips

### **veggie burger** 17

spiced chickpea patty, chimichurri aioli, avocado, pickled red onion, kennebec chips

*add cheese - 1.50 | add mushrooms - 3*

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## desserts

### **sticky toffee pudding** 9

blood orange toffee sauce, vanilla bean gelato

### **seasonal cheesecake** 9

### **fruit sorbet** 8

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Executive Chef: Tim Evans

An 18% gratuity will be added for groups of 10 or more.

 @thecascaderoom | www.thecascade.ca