

la cascada

good evening



entrees

All entrees are served with our house salad. Substitute Caesar salad for \$2.95

TUNA

Seared ahi tuna, roasted corn tortilla sauce, black bean chili, and tomato corn salsa. \$24.95

RED SNAPPER

Sauteed, potato crusted snapper, served on a roasted red bell pepper sauce. \$23.95

PORK TENDERLOIN

Roasted, cumin rubbed pork tenderloin, wild mushroom sauce, and potato puree. \$21.95

CHICKEN

Sauteed, pine nut crusted boneless chicken breast, roasted poblano sauce, and potato puree. \$19.95

SHRIMP TAPATIO

Lightly breaded shrimp, sautéed and served in a lemon butter sauce, with butter garlic spaghetti. \$23.95

CRAB CAKES

Panko crusted crab cakes with cilantro aioli, and brown rice. \$21.95

LEMON RISOTTO

Creamy risotto with lemon, parsley, and Parmesan cheese. \$8.95

MEDITERRANEAN CHICKEN PASTA

Boneless chicken breast, artichoke hearts, sundried tomatoes, garlic, mushrooms, and basil pesto tossed with penne pasta. \$16.95

BRAISED BEEF SHORT RIBS

Tender, slow roasted ribs in a red wine, beef reduction, and potato puree. \$21.95

PORTOBELLO MUSHROOM

Sauteed portobello mushroom, angel hair pasta, fresh tomato sauce, and Parmesan cheese. \$11.95

CHICKEN FRIED STEAK

Hand-breaded, sautéed cube steak, and potato puree. \$14.95

RIB EYE STEAK

12 ounce, all natural Chimney Peak Black Angus grilled ribeye, and potato puree. \$24.95

PETTE FILET MIGNON

6 ounce, all natural Chimney Peak Black Angus grilled filet, and potato puree. \$22.95

NEW YORK STRIP

12 ounce, all natural Chimney Peak Black Angus grilled New York strip, and potato puree. \$21.95