



2007
Dinner
Menu Packaging





.....A Grand Experience From the Sea...

The Cascades offers the fun of dining outside... inside. Enjoy the tropical surroundings of Palm trees and waterfalls while enjoying the freshest seafood from coast to coast.

~ Chef' s Appetizer Platter ~

*California Rolls, Black & Blue Ahi Tuna and
Chef's Special Hand Rolls*

~ Cascades Sampler Platter ~

*Smoked Chicken & Bay Shrimp Quesadilla with Pico De Gallo,
Guacamole and Sour Cream, Maryland Crab Cakes, Jumbo Coconut Shrimp*

~ Shellfish Platter ~

*Jumbo Shrimp, Citrus Poached Scallops, Green Lip Mussels,
Maine Lobster & Alaskan King Crab Legs served with a Variety of Dipping Sauces*

~ Stone Crab Claws ~

(Available Seasonally from October to April)



The Baton Selection

~ Hot Appetizers ~

Baton

Crispy Lump Crab Rolls with a Gingered Soy Sauce

~ Salad ~

Cascades Signature Salad

Iceberg Wedge and Garden Vegetables

~ Entree ~

Choice of one

Ahi Tuna

White Bean and Apple Wood Bacon Salad, Roasted Tomato Emulsion and Mustard

Swordfish

Oven Roasted, Bacon Rosemary Aioli and Grilled Mushroom Salad

Quail

Three Crispy Fried Quail, Sweet and Sour Glaze, Peppers and Onions

~ Sides ~

Wasabi Mashed Potatoes

Garlic Vegetables

~ Dessert ~

New York Style Cheesecake



The Lobster Selection

~ Hot Appetizer ~

Lobster Rolls

*New England Style with Parker House Rolls
and Maryland "Crab Chips"*

~ Salad ~

Caesar Salad

*Crisp Romaine, Soft Boiled Egg, Shaved Parmesan
and Creamy Roasted Garlic Dressing*

~ Entree ~

Choice of one

Sea Bass

Cedar Roasted, Glazed Vegetables and Ginger Vinaigrette

Atlantic Cod

Pan Seared, Three Shrimp, Gilled Pineapple and Peanut Chutney

New York Strip Steak

(selection priced at \$76.50++per person)

Certified Angus Beef, Sautéed Scallions and Gravy Fries

~ Sides ~

Herbed Rice Pilaf

Pan Braised Greens

~ Dessert ~

White Chocolate Crème Brulee



The Crab Selection

~ Hot Appetizers ~

Crab Cakes

Three Maryland Style, Tomato and Avocado Salad

~ Salad ~

Crunch Salad

Jicama, Cucumber, Fresh Citrus, Lump Crab and Mango

~ Entree ~

Choice of one

Salmon

Lemon Barbecue and Braised Greens

Beef Filet

(selection priced at \$90.00++per person)

Certified Angus Beef, Szechuan Peppercorn Crusted, Wasabi Mashed

Potatoes and Zip Sauce

Halibut

Steamed with Lobster Stuffing and Cabbage Stir Fry

~ Sides ~

Sweet and Spicy Eggplant

Shrimp Hushpuppies

~ Dessert ~

Black Forrest