

CASCADES

AMERICAN CAFÉ

The Raw

Oysters Iced on the 1/2
From East, West or Gulf Coasts
16/30

Oyster Sampler
1/2 Dozen from 3 American Coasts
16/30

Chesapeake Clams on the 1/2
(lightly steamed if you must)
14/26

Shrimp & Oyster Shooters
Bloody Mary & Horseradish
4 each

Shellfish Cocktail Tasting
Chef's Daily Crudo offering 18

The Cooked

Smoked Salmon Carpaccio
Pickled shallots, Caperberries
15

Florida Pink Shrimps Cocktail
Half pound or Full pound
16/30

New England Clam Bellies
Sunchoke Tartar
14

Pacific Dungeness crab
Half or whole
Market Price

Oysters Rockefeller
Pernod & Parmesan Gratin 16

Shellfish Tower

A Selection of Chilled Dungeness Crab, Florida Pink Shrimp, Oysters on the 1/2 from all three Coasts, Shucked Littleneck Clams, Blue Crab Claws
Horseradish Cocktail, Remoulade and Champagne Mignonette

Small Plates

Late Season Vegetable Tempura
Pumpkin, Brussels Sprouts & Portobello
And Garlic Herb Dip
14

Low Country Crab Cakes
Dressed Watercress & Creole Mustard
18

Kobe Beef Short Rib Sliders
Horseradish Aioli and Crispy Onions
15

Shrimp and Grits
Stone Ground with Andouille Gravy
16

The Starter Trio
Pick a sampling of any three 19

Salads

Super Chilled Iceberg Wedge
Artisan Bleu Crumbles and Bacon
Add Grilled Bistro Steak
9/18

Seafood Salad
Bay Scallops, Atlantic Shrimp, Blue
Crab Claws and mixed baby greens
16

Dressed Local Greens
Cucumber, Radish, Endive, Radicchio
Natural Greens & Herbed Vinaigrette
9

Traditional Caesar
Crispy Romaine & Shaved Parmesan
9

Soups

The Crab Bisque 9
Our Take on the Charleston Classic with a Hint of Sherry
Today's Choice 8
Please Ask Your Server Today's Selection

First Courses

American Waters

The Hot Catfish 16

Blackened or Crispy Catfish, Yellow Mustard, Dill Pickles, Onion & Vinegar Slaw

Skillet Seared Gulf Triggerfish 22

Firm & buttery over a Crispy Fried Potato Cake

San Diego Style Fish Tacos 18

Spiced Seasonal Fish, Dressed Cabbage & Pico de Gallo

Farm & Garden

Beef Bistro Steak 18

Grass-Fed, Lean and tender with rich Elvis Gravy Fries

Herbed Flatbread Veggie Wrap 16

Artichoke Hearts, Avocado, Hearts of Palm Giardiniera
Crisp Romaine and chopped tomato
Add Grilled Chicken or Shrimp

Braised Beef Bolognese 20

Rich Tomato Ragout with House made Chitarra Pasta and Pecorino

Sourdough Turkey Rachel 16

Hand Carved and stacked with House Slaw, Russian dressing
Add Bacon or Pimento Cheese

Half Pound Angus Cheese Burger 16

Lettuce, Tomato & Choice of Cheese on an Artisan Roll
Add Bacon, Sautéed Mushrooms/Onions or Pimento

Express Lunch Combination 22

Choice of cup of Soup, 1/2 Caesar or Dressed Green Salad
1/2 Turkey Rachel, Veggie Wrap or a Fish Taco
Duo of our Signature Shot Glass Desserts

Blue Plate Trio 16

Served Daily Till they're Gone...

Sunday- Roast Chicken and Waffles, Stewed Apples
Monday- Pot Roast Beef Commercial, Mashed potatoes, Braised Greens
Tuesday- Slow Cooked Pork Loin, Baked Pimento Mac n' Cheese
Wednesday- Smothered Meatloaf, Green Bean Casserole
Thursday- Chicken Fried Steak, Dressed and Buttered Corn
Friday- Cornflake Crusted Fish, Okra and Tomatoes
Saturday- Roast Beef, Buttermilk Smashed Potatoes

Afternoon Breakfast 18

Braised Beef Short Rib Hash & Eggs- topped with House Hollandaise
Huevos Rancheros- Chorizo, Chipotle Black Beans, Jack Cheese & Pico
Nutella French Foster- Chocolate, Hazelnut Toast, Banana Compote & Praline
Hot Brown Madame- Smoked Turkey, Tennessee Ham, Gruyere & Mornay
Crabcake Benedict Po-Boy- Tennessee Ham & Grain Mustard Hollandaise

Main Courses