APPETIZERS

SESAME CRUSTED TUNA Sesame crusted pan seared tuna served rare with wasabi, lemon caper remoulade, diced onion, and tomato. 12.25

DADHOUSE

CASCADE

smoked whitefish flaked into a creamy blend of horseradish, capers, chives and cream cheese. Served with toasted crostinis and crackers. 14.25

BANG THAI SHRIMP Lightly breaded shrimp flash fried and tossed in a creamy thai chili sauce. Served over shredded lettuce and rice noodles. 12.25

SPINACH AND ARTICHOKE DIP Served with tortilla chips and toasted baguettes. 12.25 SUBSTITUTE CRUDITE + 3

BUFFALO CHICKEN DIP Grilled chicken, spicy buffalo sauce and cream cheese, topped with bleu cheese crumbles and served with tortilla chips and celery. 12.25 SUBSTITUTE CRUDITE + 3

BRUSHCHETTA Toast points with basil pesto, tomato bruschetta, and parmesan. 11.25

LOADED POTATO SKINS Crispy potato skins stuffed with garlic mashed potatoes. Topped with melted co-jack cheese, bacon and green onion. Served with ranch. 12.25

CHICKEN WINGS Jumbo wings offered plain, BBQ, buffalo, parmesan garlic or Asian zing. Ask your server for ranch and bleu cheese. 14.25

HUMMUS A smooth mixture of mashed chickpeas, tahini, oil, lemon juice, and garlic. Served with pita and fresh vegetables for dipping. 12.25

CAPRESE Sliced ripe tomatoes and fresh mozzarella. Topped with fresh basil, balsamic reduction, extra virgin olive oil, salt and pepper. 12.25

PLEASE ASK YOUR SERVER FOR INFORMATION ON OUR FAMILY STYLE MENU - NO DINE IN ORDERING CATERING TO GO OR ONLINE ORDERING.

SALADS

CAESAR SALAD Crisp romaine tossed in a creamy Caesar dressing. Topped with tomatoes, parmesan and croutons. 10.25 ADD GRILLED OR CRISPY CHICKEN + 6 ADD SAUTEED SHRIMP + 8 ADD SALMON + 10 ADD SIRLOIN + 10

NORTHERNERS SALAD Cold roasted brussel sprouts, crumbled bleu cheese, candied walnuts, sliced apples, dried cherries and grilled chicken on a bed of mixed greens and romaine. Served with maple vinaigrette. 14.25

CHEF SALAD Oven roasted turkey, ham, carrots, cucumber, red onion, tomatoes, egg, co-jack cheese, and croutons on a bed of mixed greens. 14.25

SESAME SALAD Sesame-crusted tuna seared rare, diced tomato, red onion, cucumber, hard boiled egg, carrots, wasabi and rice noodles served over a bed of mixed greens. Served with wasabi remoulade and ginger soy sauce. 14.25

SOUTHWEST SALAD Black bean and corn salsa, co-jack cheese, tortilla strips and your choice of grilled or crispy chicken served on a bed of mixed greens. Served with cayenne ranch. 14.25 ADD AVOCADO + 1.5

TRAVERSE CITY CHICKEN SALAD Mayonnaise and Stone Ground Mustard based chicken salad with sundried cherries, onions, and celery. Served on a bed of mixed greens with fresh fruit and cherry vinaigrette. 14.25

DRESSINGS: 1,000 island, balsamic vinaigrette, bleu cheese, cherry vinaigrette, maple vinaigrette, French, honey mustard, Italian, ranch, cayenne ranch



CALIFORNIA REUBEN Roasted turkey, coleslaw, melted Swiss and French dressing on grilled light rye. 12.25

CORNED BEEF REUBEN Braised corned beef with sauerkraut, swiss and 1,000 island dressing on grilled light rye. 13.25

CASCADE CLUB Oven roasted turkey, ham, bacon, Swiss, cheddar, lettuce and tomato on toasted multigrain. 12.25

SALMON BLT Grilled salmon with a bacon caper remoulade, lettuce and tomato served on French bread. 13.25

ITALIAN SAUSAGE SUB Italian sausage, sautéed red and green peppers, sautéed onions, provolone, marinara on French bread. 13.25

SMOKED GOUDA CHICKEN WRAP Your choice of grilled or crispy chicken, bacon, smoked gouda cheese, lettuce, tomato and BBQ ranch in a tomato tortilla. 13.25

SANTA FE WRAP Your choice of grilled or crispy chicken, black bean corn salsa, shredded co-jack cheese, lettuce and cayenne ranch in a tortilla. 13.25 ADD AVOCADO + 1.50

PRIME RIB FRENCH DIP Slow-roasted prime rib thinly sliced with melted provolone and sautéed bourbon onions on French bread. Served with au jus and horseradish aioli on side. 14.25

MAHI TACOS Two tortillas, grilled cajun dusted mahi, fresh cabbage, mango salsa and avocado cream. 14.25

BURGERS

Served with homemade potato chips

BUILD YOUR OWN BURGER

1/2 lb black angus burger. 10.25 Served on a Kaiser Roll PRETZEL ROLL + .50 ADD BACON + 2 AMERICAN, SWISS, CHEDDAR OR PEPPERJACK + 1

WESTERN BURGER 1/21b black angus burger, pepperjack cheese, onion ring and cayenne ranch served on a Kaiser roll. 13.25

CAJUN BLEU CHEESE BURGER Cajun seasoned ½lb black angus burger served with bacon, mushrooms, and crumbled bleu cheese served on a Kaiser roll. 13.25

PATTY MELT 1/21b black angus burger served with sautéed bourbon onions, swiss and 1000 island dressing served on grilled rye bread. 13.25

ROADHOUSE CLASSIC 1/21b black angus burger with chopped bacon, sautéed bourbon onions, haystack onions, garlic herb cheese spread and BBQ sauce on a pretzel bun. 14.25

THE BACK 40 1/2 lb black angus burger with bacon, fried egg, cheddar, and avocado cream served on a Kaiser roll. 14.25

TRAVERSE CITY TURKEY BURGER 1/21b turkey burger, gouda cheese and jalapeño cherry chutney served on a Kaiser bun. 13.25

PORTOBELLO BURGER Grilled balsamic-marinated portobello burger, stuffed with a spinach-parmesan blend; topped with melted provolone, balsamic roasted tomatoes, bourbon-onions, leaf lettuce, toasted garlic, and mayo on a Kaiser bun. 13.25

PASTA

FETTUCCINI ALFREDO Traditional garlic

alfredo tossed with fettuccini and topped with shredded parmesan. 10.25 ADD CHICKEN + 6 ADD SAUTEED SHRIMP + 8 ADD SIRLOIN \$10

MACARONI AND CHEESE

A classic cheese sauce. 10.25 ADD BROCCOLI, SPINACH, JALAPENOS, OR TOMATO +1, BACON +3, GRILLED CHICKEN + 6, ITALIAN SAUSAGE +6, SAUTEED SHRIMP +8, SIRLOIN +10

LASAGNA Layers of pasta, mozzarella, ricotta, parmesan and homemade meat sauce. Served with garlic bread. 17.25

CHICKEN GOUDA PASTA Sautéed chicken, bacon, mushrooms and asparagus tips tossed in a smokey gouda cream sauce with penne pasta. 19.25

SPLIT PLATE CHARGE + 1.50

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

ENTREES

CHICKEN CORDON BLEU Breaded and baked chicken breast stuffed with ham and swiss and topped with a tangy dijonnaise sauce. Served with roasted potatoes and grilled asparagus. 21.25

MEATLOAF DINNER Two slices of smoked pork and beef meatloaf. Topped with a jalapeño-cherry chutney. Served with steamed broccoli and garlic mashed potatoes. 19.25

ROADHOUSE ROAST An 8oz roasted beef chuck, carrots, red onions, celery and garlic mashed potatoes. 20.25

BBQ RIBS Slow cooked to give a super tasty and tender pork sparerib. Lightly seasoned with dry rub and lightly glazed with our sweet BBQ sauce. Served with baked potato and coleslaw. 1/2 rack (11b) 21.25 full rack (21b) 24.25

SIRLOIN An 8 oz sirloin grilled to order. Topped with sautéed mushrooms, bourbon onions and a cabernet demi-glace. Served with garlic mashed potatoes and grilled asparagus. 22.25

RIBEYE A 10oz ribeye topped with a mushroom cream demi sauce. Served with sautéed green beans and roasted potatoes. 26.25

BLACKENED SALMON North Atlantic blacked salmon topped with a tomato beurre blanc sauce. Served with rice pilaf and vegetable medley. 22.25

FRIED PERCH Lightly battered lake perch. Served with fries, coleslaw and tartar sauce. 20.25

SESAME-CRUSTED SASHIMI TUNA STEAK Sesamecrusted sashimi tuna steak seared rare and accompanied with rice pilaf and vegetable medley with ginger-soy and wasabi remoulade. 22.25



Served every Friday and Saturday evenings

3.75 each **GREEN BEANS** BROCCOLI **VEGETABLE MEDLEY** COLESLAW **ROASTED POTATOES BAKED POTATOES** GARLIC MASHED POTATOES DELUXE BAKED POTATO FRIES

4.75 each **ONION RINGS ASPARAGUS BRUSSEL SPROUTS HOUSE SALAD SWEET POTATO FRIES** FRESH FRUIT CUP

RICE CUP OF SOUP 4 | BOWL OF SOUP 6

