

THE CASCADES RESTAURANT

APPETIZERS

- *Homemade Crab Cakes.....\$10.95**
Two Handmade Lump Cakes Served with a Zesty Homemade Remoulade Sauce
- *Martini Shrimp.....\$8.95**
Jumbo Cocktail Shrimp With Horseradish Cocktail Sauce and Lemon Wedge
- *Cheese Quesadilla.....\$7.95**
Grilled Flour Tortilla Filled with Peppers, Onions, Tomatoes, and Cheese
Served with Lettuce, Sour Cream and Salsa
With Sliced Turkey...\$8.95 *With Chicken.....\$9.95*
With Steak \$10.95 *With Shrimp..... \$11.95*
- *Chicken Wings..... \$7.95**
Choose one Flavor:
(Hot, Mild, Ranch, Spicy Ranch, Lemon Pepper, or Teriyaki) With Celery, Carrots,
With Ranch or Blue Cheese Dressing *Extra Dressing \$.25*
- *Buffalo Chicken Fingers.....\$7.95**
Breaded, Fried and Tossed in Mild Buffalo Sauce
Served with Celery, Carrots, and Blue Cheese Dressing *Extra Dressing \$.50*
- *Potato Skins.....\$7.95**
Fried and Baked Potatoes with Bacon Crumbles, Cheddar and Mozzarella Cheese
Served with Salsa and Sour Cream
- *Mozzarella Sticks.....\$7.50**
Fried Cheese Sticks Stuffed With Mozzarella Cheeses Served with Marinara Sauce
- *Red Chili Onion Rings \$6.95**
Lightly Breaded, Fried Crisp, Dusted with Red Chili Powder and Served with Ranch Sauce

SOUP AND SALADS

- *Homemade Soups:** Tomato Bisque or Chicken And Rice
**Small Bowl \$3.95* *Large Bowl \$5.95*
- *Large House Salad** With Cucumber, Cherry Tomatoes, Shredded Carrots and Cabbage..... **\$7.75**
- *Large Caesar Salad:** With Parmesan Cheese and Mini Croutons **\$7.75**
- *Spinach Salad** With Mushrooms, Red Peppers, Bacon Crumbles, Sliced Hard Boiled Egg..... **\$7.75**
- *Romaine Salad:** With Blue Cheese Crumbles and Pecans..... **\$7.25**

ADD TO ANY SALAD

<i>Sliced Turkey.....\$2.75</i>	<i>Sliced Ham.....\$2.75</i>
<i>Grilled Chicken \$3.75</i>	<i>Crab Cake.....\$5.25</i>
<i>Grilled Shrimp \$5.75</i>	<i>Grilled Salmon\$8.75</i>

Add Quick and Light Sandwiches to any Soup or Salad \$4.95

***Ham and Cheese *Turkey and Cheese * BLT *Grilled Cheese**

Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, 1000 Island,
Light Italian, Light Ranch, Balsamic Vinaigrette, Light Raspberry Vinaigrette, Hot Bacon
EXTRA DRESSING \$.25

A 15% Gratuity will be Added to Each Check for Room Service And Parties of 6 or More.

\$2.25 Delivery Charge for Room Service Please Allow 45 Minutes for Delivery

Restaurant Hours: Lunch 11A-2P Dinner 4P-10P Bar Hours: 5P-11P

Room Service Dial #8688 11 am-11 pm

SANDWICHES

All Sandwiches are Served with Your Choice of Crispy French Fries,
Fresh-Made Cole Slaw and Potato Chips

Substitute House or Caesar Salad for **\$2.95** or Sub Onion Rings for **\$ 2.95**

Seafood Lovers

- ***Crab Cake Sandwich.....\$12.95**
Lump Crab Cake on Fresh Bakery Roll, With Lettuce, Tomato, and Onion
and Homemade Remoulade Sauce
- ***Salmon BLT.....\$12.95**
NEW ITEM* Grilled Filet of Salmon on Toasted Sourdough Bread
With Bacon, Lettuce and Tomato Served With a Side of Homemade Pesto Mayonnaise

Specialty Burgers

- ***Cheese Burger of Distinction.....\$9.95**
½ lb Portion of USDA Choice Angus Beef Served on Fresh Bakery Bun
with Lettuce, Tomato, and Onion Your Choice of Cheese: **American, Swiss, or Cheddar**
- ***Triple Cheese.....\$10.95**
Topped With Swiss, Cheddar, and American Cheeses
- ***Bacon and Cheddar.....\$10.95**
Stacked With Bacon Slices and Covered in Cheddar Cheese
- ***Mushroom and Swiss\$10.95**
Sautéed Mushroom layered with Swiss cheese
- ***Black and Bleu Burger.....\$10.95**
Rubbed With Blackened Seasoning and Covered with Bleu Cheese Crumbles

Chicken Delights

- ***Embassy Chicken Sandwich.....\$9.95**
Grilled and Marinated Chicken Breast covered with Swiss Cheese and Bacon Slices
With Lettuce, Tomato, and Onion Served on a Fresh Bakery Bun
- ***Chicken Cordon Bleu Sandwich.....\$10.95**
NEW ITEM* Grilled Chicken Breast and Sliced Ham Covered with Swiss Cheese
Served on a Fresh Bakery Bun with Side of Honey Mustard
- ***Blackened Chicken and Cheddar.....\$9.95**
NEW ITEM* Rubbed with Blackened Seasoning This Tasty Chicken Breast is Seared
and Served on Fresh Bakery Bun Covered with Cheddar Cheese, Lettuce, Tomato, and Onion

Lighter Options

- ***Towering Three Decker Club.....\$9.75**
This **Embassy Favorite** is Triple Stacked with Sliced Ham, Roasted Turkey, Crisp Bacon Strips,
Swiss Cheese, Lettuce and Sliced Tomato
Your Choice of Bread: **White, Wheat, Rye, Sourdough**
- ***Turkey Reuben.....\$8.95**
Roasted Sliced Turkey, Sauerkraut, Thousand Island Dressing
and Swiss Cheese on Toasted Rye Bread
- ***Veggie Sandwich.....\$8.95**
NEW ITEM* Cucumber and Mushrooms Seasoned and Served Cold With Swiss and Cheddar Cheese,
Layered with Lettuce, Tomato, and Red Onion on Sourdough Bread with Side of Pesto Mayo

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ENTREES

- * **Chicken Finger Platter**.....\$12.95
Crispy Chicken Fingers Served with French Fries, Cole Slaw, and Honey Mustard
- * **Skillet Chicken**.....\$12.95
Seasoned and Marinated in Light Italian Dressing and Grilled Full 8oz Breast of Chicken,
Served with Garlic Mashed Potatoes and Mixed Vegetables
- * **Penne Pasta**\$12.95
Penne Pasta Tosses in White Wine Garlic Sauce with Broccoli, Yellow Squash, Diced Tomatoes,
Shredded Parmesan and Romano Cheeses
Add Grilled Chicken ... \$3.75 Add Grilled Shrimp ...\$5.75 Add Grilled Salmon\$8.75
- * **Apple BBQ Pork Chop**.....\$13.95
10 Oz Portion Boneless Pork Chops Marinated in an Apple BBQ Glaze
Served with Garlic Mashed Potatoes and Mixed Vegetables
- * **Crab Cake Dinner**.....\$13.95
Two of Our Delicious Homemade Crab Cakes and Remolode Sauce...
Served With Wild Rice Blend and Mixed Vegetables
- * **Shrimp Scampi**\$15.95
This Embassy Favorite is Prepared with Garlic Butter, Herbs and Lemon Juice
Served on Wild Rice Blend with Mixed Vegetables
- * **Fillet of Salmon**\$16.95
Atlantic Salmon Filet Grilled With Horseradish Sour Cream Sauce
Served On Wild Rice Blend and Mixed Vegetables
- * **USDA Choice Flat Iron Steak**.....\$18.95
12 oz Seasoned, Marinated, and Grilled to Order USDA Flat Iron Steak
Served with Garlic Mashed Potatoes and Mixed Vegetables
Add Grilled Shrimp Skewer.....\$5.75

EMBASSY PIZZA

- Individual Cheese Pizza.... \$6.95**
(Cut into 4 Slices)
- Medium Cheese Pizza \$11.95**
(Cut into 8 slices)
- Large Cheese Pizza.....\$15.95**
Each additional Topping \$1.55
- ***Garlic Breadsticks**
With Marinara Sauce \$5.95

CHILDRENS MENU

- For Guests 12 and under Only Please*
- All Kids Meals Include French Fries
or Sliced Fruit*
- Pasta Marinara.....\$5.94**
 - Chicken Fingers.....\$5.95**
 - Hot Dog.....\$5.95**
 - Grilled Cheese.....\$4.95**
 - Peanut Butter and Jelly.....\$4.95**
 - Kids Beverages.....\$.95**

Toppings

- Pepperoni Green Peppers**
- Sausage Onion**
- Ground Beef Mushroom**
- Bacon Ham**
- Spinach Tomato**
- Extra Cheese**

Ala Carte Items

- Basket of Rolls/Butter \$2.95 House Salad \$4.95**
- House Caesar \$4.95 French Fries \$3.95**
- Cole Slaw \$2.95 Mixed Vegetables \$2.95**
- Wild Rice \$2.95 Garlic Mashed Potatoes \$2.95**
- Bowl of Sliced Fruit \$3.95**
- Plate of Sliced Fruit \$9.95**
- Assorted Whole Fruit \$2 Assorted Yogurt \$2**
- Strawberries and Cream \$4.95**
- Extra Celery/Carrots \$1.95 Extra Dressing \$.25**

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BEVERAGES

Soft Drinks & Milk \$2

: Coca-Cola, Diet Coke,
Sprite, Ginger Ale,
Lemonade, Dr. Pepper
2% & Skim Milk

Pitchers \$5.95

Juices \$2.25

Apple, Cranberry, Orange,
Grapefruit, Pineapple,
Strawberry Kiwi

Pitchers \$6.95

***BOTTLED WATER \$2.25**

Hot Beverages \$2

Maxwell House Coffee,
Decaffeinated Coffee,
Hot Tea, Hot Chocolate

By The Pot \$7.95

AFTER THE MAIN COURSE

SUGAR AND SPICE



Chocolate Trilogy \$5.95

*White, Milk and Dark Chocolate Mousses on a Chocolate Genoise
Soaked in Grand Mariner, With Dark Chocolate shavings.*

***Chocolate Caramel Brownie.....\$5.95**

*Served with Vanilla Ice Cream, Whipped Cream,
Chocolate Sauce, and Strawberry Garnish*

*** Classic New York Cheesecake.....\$4.95**

Served over Caramel Sauce with Whipped Cream and Sliced Strawberries

***Vanilla Ice Cream.....\$4.95**

2 Scoops of Vanilla Ice Cream Add Chocolate Sauce.....\$0.50

***Grandmas Assorted Cookies\$4.95**

Oatmeal Raisin and Chocolate Chip

***Coke Float..... \$4.95**

*16 oz Glass Of Atlanta's Own Coca Cola Served with Scoop of Vanilla Ice Cream,
Whipped Cream and Strawberry Garnish*

ADULT AFTER DINNER DELIGHTS



Baileys and Coffee\$8.95

Baileys Irish Cream, Fresh Hot Coffee, Whipped Cream, and Crème de Menthe

Irish Nut.....\$8.95

*Jameson Irish Whiskey, Hazelnut Liquor, Fresh Hot Coffee,
Whipped Cream and Crème de Menthe Drizzle*

The Georgia Bulldog.....\$8.95

*Absolute Vodka, Kaluha, Half and Half Cream, Splash Of Coca-Cola
With Whipped Cream and Strawberry Garnish*

Absolute Chocolate Delight\$8.95

*Chocolate Swirled Glass with Absolute Vanilla, Baileys Irish Cream, Crème de Cacao,
Butterscotch, Half and Half, with Whipped Cream, and Strawberry Garnish*

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**FULL BAR OF PREMIUM ADULT SPIRITS AVAILBLE AS WELL
ALL AVAILABLE DURING BAR HOURS 5p-11p ONLY**

HOUSE WINES

GLASS /// BOTTLE

*Douglas Hill Chardonnay, White Zinfandel, and Cabernet Sauvignon

\$5 /// \$18

PREMIUM WINES

CHARDONNAY

❖ **Red Belly Black, South Australia** **\$7 /// \$26**

This Superb Australian Chard is a Unique Blend carefully crafted from grapes grown in Angove's Vineyards located in premium regions of South Australia. Fermented in Small Oak Barrels delivering a palate with a rich creamy texture complimented by lemon, nectarine, and ripe melon flavors in perfect mouth filling harmony.

❖ **Kendall Jackson, California** **\$9 /// \$34**

This Jackson Estates Grown 100% Chardonnay is bursting with tropical flavors. Pineapple, Mango, and Papaya. The citrus notes Explode in your mouth fro Monterey fruit and Gala Apple Flavors.

WHITE ZINFANDEL

❖ **Beringer Founders Estate, California** **\$8 /// \$29**

This carefully crafted wine offers soft aromas and flavors of fresh strawberries, with floral notes and a bright crispness.

RIESLING

❖ **Chateau St. Michelle, Columbia Valley** **\$7 /// \$26**

The Magical Combination of Sun, Soil & Water- The "terror" of Washington State's world class growing region makes it the North American home of premium Riesling. We strive for the classic expression of this variety, with peach, ripe apricot and citrus flavors. A long cool fermentation preserves the crispness of the wine. Always refreshing

MERLOT

❖ **Beringer Founders Estate, California** **\$8 /// \$29**

This classically styled, fruit-forward wine is hand crafted for your enjoyment. It has Rich and Intense Flavor and is full of blackberry, plum, and toasted spice flavors. It's the perfect complement to any creamy pasta dish or your favorite grilled meat

❖ **Kendall Jackson, Vintners Reserve, California** **\$9 /// \$34**

This Jackson Estates Grown Merlot Features Black Cherry and Santa Rosa Plum Flavors from Grapes With a hint of spice and Anise from Napa Fruit. All is complemented by currant and wild berry. Aged in a combination of new and older French and American oak barrels

CABERNET

❖ **Robert Mondovi, Private Selection** **\$8 /// \$29**

This Cabernet Brims with Blackberries, Plums, and Spices, with Soft Oak Nuances from Barrel Aging

❖ **Kendall Jackson, Vintners Reserve, California** **\$9 /// \$34**

Opens with Deep Black Cherry, Blackberry and Cassis flavors. Intense, round and well structured tannins provide a strong backbone throughout the middle. Cedar and Vanilla notes linger on the finish, beckoning another sip

PINOT GRIGIO

❖ **Columbia Crest, Grand Estates, Columbia Valley** **\$8 /// \$29**

This refreshing Pinot Grigio's crisp character and friendly structure are easy and enjoyable on the palate. Tropical fruit and spice flavors benefit from vibrant acidity and aromas of orange blossoms, peach and citrus. The finish is clean and tart in classic varietal style

BOTTLED BEER

Amstel Light Becks Light Budweiser Bud Light
Corona Coors Light Heineken Heineken Light
Michelob Ultra Miller Lite Odouls NA

15 oz GUINNESS PUB DRAUGHT CAN

24 oz MILLER LIGHT BOTTLES

24 oz HEINEKEN BOTTLES

DRAFT BEER

Coors Light Killians
Stella Artois
Sweetwater 420

SPECIALTY DRINKS

1. Embassy Margarita...\$8.95

Tequila Gold, Triple Sec, Sour Mix,
Splash of OJ with Lime Wedge

2. Electric Lemonade...\$8.95

Vodka, Gin, Rum, Tequila and Blue Curacao with
Sour Mix and Splash of Sprite with Lemon Wheel Garnish

3. Alpharetta Breeze...\$8.95

Coconut Rum, Pineapple Juice and
Cranberry Juice, With Cherry Garnish

4. Raspberry Cosmo...\$8.95

Raspberry Vodka, Triple Sec, Cranberry Juice and Splash
of Sprite with Cherry Garnish

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