

# Embassy Suites Cascades Restaurant



An American Bistro

## Appetizers

### **Shrimp Cocktail – 8.95**

Five chilled poached shrimp served with House-made cocktail and Creole sauce

### **Maryland Lump Crab Cake – 8.95**

Griddled and served on baby greens with orange chive vinaigrette

### **Vegetable Spring Rolls – 6.95**

Fried and served over Asian slaw tossed in a sesame dressing

### **Cheese Burger Quesadilla – 9.95**

Ground beef sautéed with onions and tomatoes, melted cheddar cheese, and topped with crispy fried potatoes

### **Baked French Onion Soup – 4.95**

Caramelized onions in a rich broth with croutons, mozzarella, parmesan and Swiss cheese

### **Hot Spinach Artichoke Dip - 6.95**

Served warm with fresh corn chips

### **Soup du Jour – Bowl 4.95 Cup 3.95**

House made soup changes daily

## Salads

### **Classic Maurice Salad – 9.95**

Romaine lettuce topped with strips of ham, smoked turkey, Swiss cheese, and Spanish olives finished with classic Maurice dressing

### **Blackened Salmon Salad – 11.95**

Mixed greens tossed with Michigan dried cherries, candied pecans, red onion, goat cheese, and a raspberry vinaigrette

### **Chicken Salad – 11.95**

Creamy chicken salad served atop mixed greens tossed with a raspberry vinaigrette, mandarin oranges, candied pecans, and Michigan dried cherries and a pretzel croissant

### **Grilled Steak Salad – 10.95**

Mixed greens, black olives, red onion, blue cheese, and red pepper with corn salsa

### **Cobb Salad – 10.95**

Chopped romaine lettuce, smoked turkey, diced egg, diced cucumber, red onion, tomatoes, bacon, blue cheese, served with a pesto mayonnaise and a balsamic reduction

### **Caesar Salad – 9.95**

Romaine lettuce tossed with creamy garlic Caesar dressing, croutons, and parmesan cheese.  
With chicken – add 2.00    With shrimp – add 5.00    With steak – add 5.00

## Sandwiches

French fries may be added to any sandwich for an additional 1.50.

### **Cajun Chicken Sandwich – 9.95**

7 oz. chicken breast grilled and topped with mozzarella cheese, grilled pineapple, and Poncho sauce. Served on a pineapple coconut roll with lettuce, tomato, and onion. Served house made with sweet potato chips

### **Deli-Style Reuben – 8.95**

Corned beef piled on grilled rye bread with sauerkraut, Swiss cheese, and 1000 Island dressing. Served with dill pickle and potato chips

### **Classic Club – 8.95**

Smoked turkey, crisp bacon, lettuce, tomato, Swiss cheese and pesto aioli on choice of toasted bread. Served with potato chips

### **Monte Cristo – 8.95**

Smoked turkey, roast beef, Swiss and cheddar cheese served between battered and fried Texas toast. Served with house made sweet potato chips

### **Embassy Steakhouse Burger – 10.95**

8 oz. Ground sirloin grilled and served on herb ciabatta bread, lettuce tomato, and onion. Served with potato chips  
Add bacon or mushroom 1.00

### **Hot Italian – 9.95**

Ham, hard salami, capicola, pepperoni with a black olive tapenade, baby spinach, mozzarella cheese and tomato  
Served on an herb ciabatta roll and potato chips

### **Turkey and Asparagus Melt – 8.95**

Smoked turkey and grilled asparagus served on Texas toast with cheddar cheese and Poncho sauce. Served with potato chips

*\*Consuming raw or uncooked meats, seafood, poultry, shellfish, or eggs may increase the risk of food borne illness*

## Entrees

### **Steak Florentine – 17.95**

Marinated flank steak grilled and topped with sautéed spinach and served with whipped potatoes and baby carrots

### **Hunter's Style 10 oz New York Strip – 19.95**

Seasoned and grilled topped with a Madeira and mushroom sauce  
Served with whipped potatoes, asparagus, and baby carrots

### **Braised Beef Short Rib – 24.95**

Served with whipped potatoes, asparagus, and a soy-honey au jus

### **Fettuccine Arrabbiata – 15.95**

Spicy tomato and mushroom sauce tossed with fettuccine and finished with parmesan cheese and basil.  
With chicken – add 2.00    With shrimp – add 5.00

### **House Baked Lasagna – 14.95**

Seven layers of seasoned ground beef, ricotta cheese, tomato sauce, and mozzarella and parmesan cheese. Served with garlic bread

### **Hoisin Glazed Salmon – 17.95**

Grilled and glazed topped with an orange salsa  
Served with basmati rice and asparagus

### **Sautéed Pork Medallions – 16.95**

Tender medallions sautéed in a cherry wine sauce served over whipped potatoes, asparagus, and baby carrots.

### **Citrus Marinated Chicken – 16.95**

Marinated and grilled breast, basmati rice, asparagus and baby carrots with an orange currant sauce

Add Side Garden Salad – 3.95

Add Cup of Soup – 3.95

Split Plate Charge – 2.50

Parties of 6 or more or any discounted check will be subject to a 20% gratuity

*\*Consuming raw or uncooked meats, seafood, poultry, shellfish, or eggs may increase the risk of food borne illness*

# Wine Menu

## House Wines

	<u>Glass</u>
Chardonnay - LaTerre, California	7.00
White Zinfandel – LaTerre, California	7.00
Merlot – LaTerre, California	7.00
Cabernet Sauvignon – LaTerre, California	7.00

## Champagne and Sparkling Wine

	<u>Bottle</u>
Brut Prestige – Mumm Cuvee, Napa	50.00
Brut La Francaise – Tattinger, France	70.00

## White Wines

	<u>Glass</u>	<u>Bottle</u>
Pinot Grigio – Pepi, Oregon <i>A refreshing easy to drink medium – dry style with juicy peach &amp; sweet citrus flavors</i>	8.00	28.00
Chardonnay – Kendall Jackson, Sonoma County <i>Tropical flavors dance with aromas of peach, melon and pear</i>	9.00	34.00
Chardonnay – Raymond Reserve, Napa <i>Beautifully balanced with crisp acidity and an elegant lingering finish</i>		37.00
Sauvignon Blanc – Brancott, New Zealand <i>Luscious aroma of melon, peach, apricot, and nectarine flavors</i>		26.00
Riesling – Chateau Ste. Michelle, Washington <i>Ripe, rich pears, juicy peach, and cantaloupe</i>	8.00	28.00

## Red Wines

	<u>Glass</u>	<u>Bottle</u>
Pinot Noir – BV Coastal, California <i>Cherry, spice, and cranberry aromas with vanilla and mild mocha flavors</i>	8.00	28.00
Merlot – Red Diamond, Washington <i>Silky with flavors of black cherry, spice, and a touch of caramel and mocha</i>	8.50	30.00
Merlot – Raymond Reserve, Napa <i>Fills your mouth with flavors of dark fruit, juicy plums &amp; deep colored cherries</i>		39.00
Shiraz – Penfolds, Thomas Hyland, Australia <i>An instantly appealing, alluring drinkable wine with excellent fruit quality</i>		35.00
Cabernet Sauvignon – Avalon, Napa <i>Explodes with fruit in the mouth yet is balanced by the oak &amp; has a nice, lingering finish</i>	9.00	34.00
Cabernet Sauvignon – Raymond Reserve, Napa <i>An elegant, complex, balanced wine highlighted by lush fruit &amp; a smooth, long finish</i>		48.00
Zinfandel – Sterling Vintners Collection, California <i>Flavors of blackberry pie mingle with toasty vanilla &amp; caramel notes</i>		34.00
Chianti Classico – Cecchi, Italy <i>DOCG from the historic Chianti hills of Tuscany; dry with ripe fruit flavors</i>		34.00

## Children's Menu

Fries can be added for an additional 1.50

### **Classic Burger** - 5.95

4oz. burger cooked the way you like it, with cheese, kettle chips and fruit

### **Chicken Strips** - 5.95

Chicken filets, deep fried golden brown and served with kettle chips and fruit

### **Personal Pizza** - 5.95

Your choice of cheese or pepperoni pizza garnished with fresh fruit

### **Pasta with Marinara Sauce** - 5.95

A bowl of delicious pasta topped with marinara and freshly grated parmesan cheese

### **Grilled Cheese** - 5.95

The classic grilled sandwich with American cheese, served with kettle chips and fresh fruit

## Desserts

**6.95**

Carrot Cake with Caramel Sauce

Chocolate Brownie Sundae

Key Lime Pie with Vanilla Cream Sauce

New York Style Cheesecake with Strawberry Sauce

Warmed Michigan Bread Pudding with Caramel Sauce

½ Dozen Chocolate Chip Cookies