

# *Cascade mountain restaurant & Bullfrog Bar.*

## *Indian and American food*

consuming raw and undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food born illness especially if you have a medical condition. Please inform your server of any allergies or food related issues

### KIDS MENU

**cheese burger with french fries — \$16**

**Chicken tenders — \$14**

crispy chicken tenders with fries

### INDIAN APPETIZERS

**Chilli paneer — \$15**

Fried indian cottage cheese cubes with chilli sauce and tomato ketchup sauce.

**vegetable manchurian — \$15**

crispy fried mixed vegetable balls in a sweet, spicy, tangy, manchurian gravy.

**spinach cheese bowl — \$15**

Savory little bites of spinach, garlic, spices, and cheese.

**Chilli chicken — \$15**

crispy chicken chunks and lightly tossed in a spicy chilli sauce

**chicken wings — \$10**

6 chicken wings tossed in sweet chilli garlic sauce.

**Chicken 65 — \$14**

Crispy fried chicken tossed in onion, garlic and sweet garlic sauce.

**Assorted vegetable Pakora(Fritters) — \$11**

Crispy mixed vegetables coated in seasoned chickpea flour batter served with green and Tamarind chutney

**Vegetable Samosa — \$14**

2 Pastry shell made with batter wheat flour with savory filling of peas of potato, and deep fried. Served with green and tamarind chutney.

**Samosa chat masala — \$10**

vegetable samosa served with chick peas, chatnis and yogurt and masala.

**Lassuni Cauliflower — \$14**

Crispy cauliflower cooked with ginger, garlic and sweet sauce.

**Potato Tikki chat masala — \$10**

patty made with potato served with chick peas, chatnis and yogurt

**Papdi chaat — \$12**

crisp wheat tortilla with green and tamarind chatnis and yogurt and spices.

## CHICKEN SPECIALTIES INDIAN MENU

### **Mango chicken curry — \$21**

Chicken tenders made in mango puree and mango chutni

### **Chicken vando — \$21**

vindaloo recipe features juicy chicken simmered in a tangy, spicy, and flavor-packed curry.

### **Chicken Kolapuri — \$21**

Chicken Kolhapuri is a spicy, rich, delicious and super flavorful dish of curried chicken from the special Kolhapuri Cuisine. has sesame seeds.

### **Chicken Tikka Masala — \$21**

Boneless Chicken breast delicately sautéed with tomatoes with light creamy sauce. Heat level, can be mild, medium, hot and very hot.

### **Butter Chicken — \$21**

Tender marinated chicken breast with onion sauce and a creamy tomato and butter creamy sauce. Served over basmati rice. Heat level can be mild, medium, hot.

### **Chicken curry — \$21**

Tender chicken thighs cooked with home made indian curry sauce served with basmati rice. Heat level, can be mild, medium, hot and very hot.

### **Chicken Korma — \$21**

Chicken cooked with Cashews and with home made indian gravy and spices served with basmati rice. Heat level, can be mild, medium, hot and very hot.

### **Chicken Biryani — \$19**

Layered rice dish with Chicken and basmati rice, cashews, Biryani masala. Served with yogurt. Heat level, can be mild, medium, hot and very hot.

### **spinach chicken \$19/ lamb\$22/shrimp\$22**

Dish made with green leafy mustard greens, spinach and fenugreek leaves, chicken cubes with Indian herbs and spices. served with naan.

### **Goan Curry with shrimp\$21/chicken \$21/salmon\$23**

coastal style sauce with coconut and ground spices. has sesame seeds

## LAMB SPECIALTIES

### **Lamb Rogan Josh — \$22**

Lamb cooked with yogurt curry spice and gravy made of tomato sauce, onion sauce, ginger. spices (cumin, coriander, green cardamom, Black Cardamom, cloves, bay leaves, curry powder, turmeric. Served with basmati rice. Heat level, can be mild, medium, hot and very hot.

### **Lamb Lal Mass — \$24**

Rajasthani Laal Maas features meltingly tender pieces of lamb in a glossy, luxurious and vibrant sauce - it's impossibly delicious.

### **Lamb Vando — \$23**

Lamb Vindaloo is a creamy, rich, spicy, tangy, Indian recipe inspired by the Vindaloo recipe from Goa.

**Saag Lamb — \$22**

Lamb saag is a curry made with pieces of slow cooked lamb in a spiced sauce of pureed greens, onions and spices.

**Lamb Curry — \$22**

Lamb cooked with home made curry sauce. Served with basmati rice. Heat level, can be mild, medium, hot and very hot.

**VEGETABLE SPECIALTIES INDIAN MENU**

**Mixed Vegetable korma — \$17**

Mixed vegetables cooked in curry sauce and cashew cream. Served with basmati rice.

**Dal Makhani — \$15**

Traditional Punjabi dish of creamed black and red beans cooked with herbs. Served with basmati rice. Heat level, can be mild, medium, hot and very hot.

**Kadai Paneer — \$21**

Kadai Paneer is a paneer recipe where paneer and bell peppers are cooked in a spicy masala.

**Panner Tikka Masala — \$21**

Paneer Tikka Masala is a popular Indian curry where cubes of paneer (Indian cottage cheese), onions and peppers are marinated with yogurt and spices, grilled.

**Saag Kofta — \$19**

Fried mixed vegetable balls with indian spices in a thick creamy gravy of spinach.

**Malai Kofta — \$21**

Malai Kofta is a curried vegetarian dish consisting of crisp fried potato paneer balls (koftas) dunked in a creamy, silky smooth and rich sauce/ curry.

**Aloo Jeera — \$15**

Jeera aloo is a simple delicious made with potatoes, spices & cumin as the main ingredients.

**Aloo Ghobi — \$17**

Aloo Gobi is a simple Indian vegetarian dish made with potatoes, cauliflower, spices and herbs.

**Channa Masala — \$17**

Chana masala is a North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.

**Vegetable Kolapuri — \$17**

Gravy-based traditional mixed veg curry recipe prepared with a combination of spices and vegetables. Has sesame seeds.

**palak paneer — \$18**

Dish made with spinach and indian cottage cheese.

**FISH**

**Fish Mollie — \$24**

mildly spiced fish stew made with coconut milk

**Fish Goan Curry — \$21**

Delicious creamy goan fish curry which has fresh spices and salmon fish cooked in coconut milk. Has sesame seeds

## TANDOORI GRILL (BBQ)

### **Mixed grill — \$35**

Assortment of tandoori chicken, lamb and chicken kebab and shrimp.

### **Tandoori chicken on the bone — \$ 21**

Juicy chicken marinated with fresh ground spices.

### **Tandoori chicken Tikka — \$21**

Succulent pieces of boneless chicken marinated with Indian fresh herbs.

## INDIAN BREADS

**Plain Naan — \$6**

**Garlic Naan — \$7**

**Cheese Naan — \$8**

## DRINKS INDIAN MENU

### **Mango Lassi — \$5**

Special Indian drink made with Mango and yogurt and sugar.

CONSUMING RAW AND UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY  
INCREASE YOUR RISK OF FOOD BORN ILLNESS  
ESPECIALLY IF YOU HAVE A MEDICAL  
CONDITION. PLEASE INFORM YOUR SERVER OF ANY  
ALLERGIES OR FOOD RELATED ISSUES

CASCADE CLASSICS

**cheese burger with french fries — \$16**

**Beef Steak — \$30**

Beef steak with mushroom sauce with side of either roasted potatoes or rice

**Grilled Salmon Dinner — \$24**

cooked with lemon butter or mustard sauce served with choice of rice or roasted potatoes

**Grilled chicken dinner — \$21**

Moist tender breast cooked with lemon butter and herbs with your choice of rice or roasted potato.

**Penne pasta with chicken alfredo — \$21**