
Cascades Dining Room

DANBERRY AT INVERNESS, July 2-7

Salad

- Greek Salad -

Spring Mix, Feta Cheese, Black Olives, Red Onion, Tomatoes, Cucumbers, and Banana Peppers. Served with Greek Dressing.

- Always Available Options -

Wedge Salad & House Salad

- Dressings -

Bleu Cheese, Thousand Island, Ranch, Honey Mustard, Balsamic Vinaigrette

- Fat Free Dressings -

Raspberry Vinaigrette, Italian Vinaigrette, Light Ranch

Dessert

- Cake & Pie -

Carrot Cake

Banana Pudding

NSA Chocolate Pie

Blackberry Cobbler

Assorted Jell-O

Key Lime Pie

- Cookies -

Strawberry Shortcake

Chocolate Chip

Macadamia

- Ice Cream & Sorbet -

Vanilla

Strawberry

Mint Chocolate Chip

Butter Pecan

Lemon Sorbet

Cascades Dining Room

DANBERRY AT INVERNESS, JULY 2-7

Entrée

- Crab Cakes -

House made Crab Cakes served with a zesty Remoulade Sauce.

- Fried Flounder -

Fresh Flounder topped with a Seasoned Breading and fried golden brown.

- Cajun Chicken Pasta -

Pan Seared Chicken Breast with a Cajun Cream Sauce. Served over Linguine Pasta.

- BBQ Pulled Pork Tacos -

BBQ Pork stuffed Tacos served with a Fresh Pico de Gallo and Sour Cream

- Three Cheese Stuffed Pasta -

Pasta Shells stuffed with three types of Cheese, Spinach, and Marinara.

Entrée Salad

- Summer Chicken Salad Plate-

Spring Mix topped with Danberry Chicken Salad, Pimento Cheese, and Red Grapes. Served with a House Vinaigrette.

Served with your choice of one side

Sides

Choice of two sides with entrée

- Buttered Baby Carrots -

- Cheese Grits -

- Sweet Potato Hash-

- Sweet Corn Niblets -

- Marinated Roma Tomatoes-

- Red Beans and Rice-

- Sautéed Spinach and Garlic -

