

ANTIPASTO

BRUSCHETTA | 15

Cherry Tomatoes, EVOO, Balsamic Glaze

FRIED CALAMARI | 18

Calabrian Chili Aioli, Pomodoro, Lemon

LA CASCATA MEATBALL | 14

Ricotta Garnish, Fried Basil

SAUTEED CLAM & MUSSELS | 20

Sauteed Clams, Mussels, Lemon, Butter, Garlic, Parsley

STUFFED PEPPER | 18

Italian Sausage, Ricotta Cheese, Warm Crostini, Pomodoro sauce

SHRIMP COCKTAIL | 25

Chilled Poached Shrimp, Cocktail Sauce, Lemon

MINESTRA & ZUPPA

PASTA FAGIOLI | 12

Seasonal Vegetable Minestrone, Ditalini Pasta

ITALIAN WEDDING | 12

Mini Meatballs, Simmered Broth, Spinach, Parmesan, Ditalini Pasta

INSALATA

LA CASCATA HOUSE SALAD | 12

Spring Mix, Cherry Tomatoes, Cucumbers,
Shaved Pecorino, House Pepperoncini Vinaigrette, Onions

CAESAR SALAD | 14

Romaine, Parmigiano Reggiano, Garlic-Herb Crouton, Resort-Made Dressing

ARUGULA RICOTTA SALAD | 14

Mixed Greens, Tomatoes, Onions, Crisp Pancetta, Whipped Ricotta, Lemon Basil Vinaigrette

ROASTED HEIRLOOM TOMATO SALAD | 14

Mixed Greens, Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Olive Oil, Basil Pesto

CHEF REQUESTS

AT SENECA NIAGARA RESORT & CASINO WE BELIEVE EVERY GUEST DESERVES TO ENJOY THEIR MEAL WITHOUT ANY CONCERNS.
IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIETARY RESTRICTION, PLEASE INFORM YOUR SERVER AND
OUR CHEFS WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

PROUDLY SERVING SENECA BLEND COFFEE

PRIMI PIATTI (FATTO IN CASA)

SPAGHETTI, RIGATONI, LINGUINI

Ragu | 25

Pomodoro | 20

Alfredo | 20

Side of Chicken | 10 Side of Shrimp | 14

SPAGHETTI CLASSICO | 24

Spaghetti, Resort-Made Meatballs or Sausage, Pomodoro,
Fresh Basil, Parmigiano Reggiano

LOBSTER RAVIOLI | 32

Lobster, Ricotta, Blush Sauce

LASAGNA BOLOGNESE | 26

Bolognese Sauce, Parmigiano Reggiano, Mozzarella

RIGATONI BOLOGNESE | 24

Resort-Made Ragu, Shaved Parmigiano

RIGATONI ARRABBIATA | 24

Sausage, Sweet Peppers, Red Pepper Flakes

GRILLED CHICKEN & BROCCOLI ALFREDO | 26

Heavy Cream, Shaved Parmigiano

LINGUINE & CLAM SAUCE | 26

White Wine, Fresh Herbs, Little Neck Clams, Roasted Garlic

TUSCAN CHICKEN PASTA | 26

Pan-Seared Chicken Breast, Rigatoni, Sundried
Tomatoes, Basil, Parmigiano

SECONDI

PARMIGIANO

Lightly Breaded & Fried, Resort-Made Marinara, Mozzarella

CHICKEN | 26 EGGPLANT | 24 VEAL | 30

PESCARE

LOBSTER & MUSHROOM RISOTTO | 32

Aborio, Lobster, Cremini Mushrooms, Mascarpone

HALIBUT WITH LEMON CAPER SAUCE | 48

Pan-Seared, Blistered Tomatoes, Chive Oil, Parmesan Risotto

FAROE ISLAND SALMON | 36

Pan-Seared, Eggplant Caponata, Parmesan Risotto, Crispy Onions

BISTECCA

FILET MIGNON | 66

7-Oz Certified Angus Beef Filet Mignon, Roasted Herb Fingerling Potatoes,
Sauteéd Broccolini, Red Wine Demi-Glace and Crispy Onions

NEW YORK STRIP | 55

12-Oz Certified Angus Beef Center Cut Strip Steak, Cipollini Onions
with Red Wine Demi and Crispy Onions

CONTORNO

SPAGHETTI | 10

Red or White Sauce

ASPARAGUS | 10

Roasted Red Peppers, Parmesan Cheese

SAUTÉED BROCCOLINI | 10

ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, EVOO

PARMESAN RISOTTO | 10

MEATBALLS OR SAUSAGE | 10

Raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness

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PROUDLY SERVING SENECA BLEND COFFEE