



• HILLSIDE BITES •

FLASH-FRIED CALAMARI • GF 19

cherry peppers | pecorino Romano
crispy basil | lemon-garlic aioli

HAND-BATTERED CHICKEN TENDERS 10

ale batter | spicy ranch | garlic aioli

AHI TUNA LETTUCE WRAPS • GF 16

butter lettuce | sesame | soy
cabbage slaw | pickled carrot

BAY-SPICED LUMP CRAB CAKE 19

Dijon aioli | arugula salad | pickled cucumber | bacon

LOBSTER TAIL COCKTAIL • GF 26

South African lobster | dill aioli | shallot
bell pepper | cocktail | lemon

ROASTED TOMATO
& GARLIC HERB CHEESE DIP 13
marinara | Boursin | mozzarella | garlic butter ciabatta

TACOS DE CORDERO ESPECIAL • GF 19

braised lamb | arugula | mango-jalapeño chutney
pickled cabbage | cilantro crema

• BOWLS & GREENS •

FRENCH ONION
AU GRATIN

8 | 10

croutons | gruyère | meunster

CHCC CHEESEBURGER

9 | 11

cheddar | lettuce | tomato
onion | pickle

VENISON
& WILD BOAR CHILI • GF

11 | 13

corn tortilla crisps
sweety drop peppers

STUFFED WEDGE • GF 10

iceberg lettuce | blue cheese | cucumber | radish | celery
bell pepper | pancetta | white french | balsamic reduction

MIXED GREENS 8.5 | 10.5

heritage greens | cucumber | tomato | red onion | cheddar
crouton | herb garlic buttermilk dressing

HOUSE • GF 8.5 | 10.5

bibb lettuce | red pepper | mushroom | artichoke heart
grape tomato | white french | bacon | blue cheese

GREEK • GF 9.5 | 12.5

iceberg lettuce | romaine | tomato | cucumber | scallion | feta
kalamata olive | chickpea | pickled beet | Greek vinaigrette

CAESAR 9 | 12

romaine lettuce | crouton | parmesan | Caesar | anchovy
cheese crisp | grape tomato

WINTER COBB • GF 21

arugula | chicken breast | roasted butternut squash
cranberry | pecan | feta | honey vinaigrette

ROASTED CAULIFLOWER • GF 17

fennel | red onion | chickpea | spinach | za'atar tahini | grilled lemon

• CASCADE CRAFT BURGERS •

*Cascade Hills' custom blend steakburger is carefully crafted from cuts of bottom sirloin, brisket, and short rib;
blended for an exceptional beef flavor.*

CLUBHOUSE BURGER 16

PEBBLE CREEK MUSHROOM SWISS 17

BACON CHEDDAR BURGER 17.5

OLIVE BURGER 17

All burgers served well-dressed on a grilled pretzel roll with lettuce, tomato, onion & pickle;
served with a side of house made potato chips.

• HILLS HANDHELDS •

All handhelds served with a side of house-made potato chips.

SMOKED SALMON B.L.T.A. 18
salmon lox | bacon | arugula | tomato | avocado
black pepper aioli | toasted multigrain

CAJUN CHICKEN SANDWICH 17
Boursin | pickled onion | iceberg | tomato
blue cheese-bacon aioli | grilled pretzel roll

RIBEYE FRENCH DIP 18
caramelized onion spread | gruyère | provolone
grilled hoagie roll | au jus

PUB STYLE WALLEYE SANDWICH 18
ale batter | American cheese | sweet pickle
iceberg lettuce | garlic aioli

• CLUBHOUSE SIGNATURES •

MICHIGAN CRAFT BEEF
NEW YORK STRIP • GF 42
12oz. | grilled | sautéed fingerlings | Romanesco
caramelized pearl onion | red wine demi-glace

PRIMAVERA VERDE 19
fettucine | basil pesto | pecorino romano
toasted pine nut | garlic butter ciabatta
seasonal vegetables

FIG & PANCETTA
BRUSCHETTA CHICKEN • GF 24
grilled chicken breast | mozzarella | parmesan risotto
heirloom carrots | balsamic reduction | crispy basil

CRACKER CRUSTED WALLEYE 29
sautéed | mashed red potatoes
grilled asparagus | lemon butter

TAJÍN GRILLED CHICKEN • GF 28
chicken thigh | roasted vegetables
grilled scallion | pickled jalapeño & radish

PAN-ROASTED DOMESTIC
RACK OF LAMB • GF 67.5
half rack | Dijon rosemary-garlic crust | parmesan risotto
Romanesco | red wine demi-glace

PRIME FILET MIGNON • GF 42
6oz. | grilled | mashed red potato | heirloom carrots
pebble creek mushrooms | red wine demi-glace

BRAISED PORK SHANK
OSSO BUCCO • GF 28
creamy polenta | braised mirepoix & tomatoes
gremolata

CHARGRILLED
SCOTTISH SALMON • GF 29 | 21
mashed red potato | maple glazed parsnips
roasted grape tomato | lemon herb butter

CHARGRILLED
SPANISH OCTOPUS • GF 38
romesco | fingerling potatoes | chorizo
charred sweet corn | heirloom grape tomatoes
cilantro chimichurri

GREAT LAKES FISH & CHIPS 33 | 19
ale-battered | lake perch | truffle fries
remoulade | coleslaw

SHRIMP SCAMPI 32
pan-seared | farfalle | spinach
grape tomato | garlic sherry butter

• ON THE SIDE •

7.5 Each | All vegetables can be steamed plain upon request. Ask your server about gluten free options.

PARMESAN RISOTTO • GF
pecorino Romano | fresh herbs

GARLIC MASHED RED POTATOES • GF

ROASTED FINGERLING POTATOES • GF

BAKED POTATO • GF
butter | sour cream

BAKED SWEET POTATO • GF
cinnamon brown sugar butter

BASMATI RICE • GF

HOUSE TRUFFLE FRIES

SWEET POTATO FRIES

CLOWN FRIES or STEAK FRIES

HASH BROWNS

HEIRLOOM CARROTS • GF

STEAMED BROCCOLI • GF

SAUTÉED SPINACH • GF

GRILLED ASPARAGUS • GF

PARMESAN CAULIFLOWER • GF

SAUTÉED PEBBLE CREEK MUSHROOMS • GF

FRESH SEASONAL FRUIT & BERRIES • GF

MAPLE-GLAZED PARSNIPS • GF

*Notice: Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*