



• HILLSIDE BITES •

GRILLED OYSTERS THREE WAYS • GF 18

half-dozen | classic garlic-parmesan butter
smoked bacon & bourbon barbecue
chili lime & cilantro

SHRIMP MARTINI • GF 21

poached jumbo shrimp | citrus avocado salsa
house horseradish cocktail sauce | fresh herbs
grilled lemon wheel

ROASTED TOMATO & GARLIC HERB CHEESE DIP 13

marinara | Boursin | mozzarella | garlic butter ciabatta

RICOTTA RAVIOLI 16

sweet corn cream | bacon | roasted red pepper
toasted parmesan breadcrumbs | scallion salad

AHI TUNA LETTUCE WRAPS • GF 16

butter lettuce | sesame | soy
cabbage slaw | pickled carrot

BAKED FETA 16

Greek yogurt | lemon | oregano | mozzarella
pomodoraccio tomato | naan

BAY-SPICED LUMP CRAB CAKE 19

Dijon aioli | arugula salad | pickled cucumber | bacon

• BOWLS & GREENS •

FRENCH ONION AU GRATIN

8 | 10

croutons | gruyère | muenster

CHCC CHEESEBURGER

9 | 11

cheddar | lettuce | tomato
onion | pickle

CHILLED AVOCADO & CUCUMBER SOUP • GF 8 | 10

citrus | Greek yogurt | basil oil
microgreens | toasted pepitas

SUMMER CHOPPED • GF 13

iceberg | arugula | radicchio | feta | corn | red onion | tomato | cucumber
herbed garlic buttermilk dressing | potato matchsticks | bacon crisps

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

CHARRED CORN & QUINOA SUCCOTASH • GF 22

charred sweet corn | heirloom tomatoes | grilled zucchini | red peppers
basil vinaigrette | pickled red onion | crispy chickpeas

WATERMELON SALAD • GF 13

watermelon | whipped feta | cucumber ribbons | pickled red onion | mint
chili-lime vinaigrette | toasted pistachios | microgreens

• 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

DOUBLE DOUBLE AMERICAN 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.

BLACKENED MAHI TACOS 19
roasted poblano crema | arugula | tomato corn relish
queso fresco | pickled onion | flour tortilla

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 STEAK • GF 40
twelve-ounce | chargrilled | fingerling potatoes
heirloom cherry tomatoes | green beans | chimichurri

THAI COCONUT CURRY BOWL • GF 21
coconut red curry | baby bok choy | snap peas
bell peppers | tofu | jasmine rice
Thai basil | lime wedges

GRILLED CHILI LIME CHICKEN • GF 24
grilled marinated boneless chicken breast | jasmine rice
tomato corn relish | roasted poblano crema | queso fresco
pickled onion | micro cilantro | tortilla crisps

CANADIAN WALLEYE 29
cracker crust | mashed red potatoes
broccolini | lemon butter

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

GARLIC & ROSEMARY CRUSTED
LAMB CHOPS • GF 52
two piece double cut Australian lamb chops
parmesan risotto | crispy hot honey brussel sprouts
red wine jus | parsley-lemon gremolata

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

LUDINGTON MEATS
SMOKED PORK CHOP 28
molasses barbecue | sweet corn pudding | green beans

CHARGRILLED BOURBON
BARBECUE SALMON 30.5 | 20
Fingerling and sweet corn hash
grilled asparagus | haystack onion crisps

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

SEARED GREAT LAKES PERCH 33 | 19
cornmeal-dusted Great Lakes perch | sweet corn
edamame | heirloom cherry tomatoes
roasted fingerling potatoes
lemon beurre blanc | crispy capers

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

STEAMED BROCCOLINI • GF

CLOWN FRIES or STEAK FRIES

HASH BROWNS

HEIRLOOM CARROTS • GF

STEAMED BROCCOLI • GF

SAUTÉED SPINACH • GF

GRILLED ASPARAGUS • GF

STEAMED GREEN BEANS • GF

SAUTÉED PEBBLE CREEK MUSHROOMS • GF

FRESH SEASONAL FRUIT & BERRIES • GF

CRISPY HOT HONEY BRUSSEL SPROUTS • 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.