



CASCADE HILLS COUNTRY CLUB

LUNCH MENU

• HILLSIDE BITES •

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

BUTTERNUT SQUASH
& SAGE ARANCINI 14
roasted red pepper & sriracha aioli | herb oil

HUMMUS PLATE 15
house-made roasted garlic hummus | cucumber salad
heirloom tomato salad | green goddess yogurt
crispy chickpeas | feta | grilled naan & pita chips

DUCK SPROUTS • GF 16
duck confit | crispy brussel sprouts
blue cheese | apple gastrique

ALE-BATTERED ONION RINGS 10.5
thick-cut sweet onion | pale ale battered | Cajun ranch dip

• BOWLS & GREENS •

FRENCH ONION
AU GRATIN
8 | 10
croutons
gruyère | meunster

VENISON & WILD
BOAR CHILI • GF
11 | 13
corn tortilla crisps
sweety drop peppers

CHCC
CHEESEBURGER
9 | 11
cheddar | lettuce
tomato | onion | pickle

CAESAR 9 | 12
romaine | crouton | parmesan | Caesar | anchovy | cheese crisp | grape tomato

GREEK • GF 9.5 | 12.5
iceberg | romaine | tomato | cucumber | scallion | feta | kalamata | chickpea
pickled beet | greek vinaigrette

STUFFED WEDGE • GF 10
iceberg | blue cheese | cucumber | radish | celery | bell pepper | pancetta
white french | balsamic reduction

ROASTED CAULIFLOWER • GF 17
fennel | red onion | chickpea | spinach | za'atar tahini | grilled lemon

SALAD ADDITIONS FROM THE GRILL
Chicken 8 | Shrimp 11 | Ahi Tuna 11 | Salmon 11 | Beef Tenderloin 14

• HILLS HANDHELDS •

All handhelds served with a side of house-made potato chips & a pickle spear, unless otherwise noted.

CHCC SALAD MELT 14
grilled english muffin bread | cheddar & swiss
sliced tomato | choice of tuna or chicken salad

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

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

RYE & MIGHTY 17
shaved house corned beef | sweet red wine sauerkraut
gruyère | Russian dressing | grilled Texas rye

CAJUN CHICKEN SANDWICH 17
blackened chicken breast | boursin cheese | pickled onion | iceberg lettuce
tomato | blue cheese bacon aioli | grilled brioche bun

• CLUBHOUSE SIGNATURES •

BUILD YOUR OWN OMELETTE 16

three eggs | choice of toast & cheese
choice of 3 fillings: ham, bacon, sausage, spinach,
bell pepper, mushrooms, onion, tomato, avocado
add an ingredient 1.5 | all vegetable option | 14

WINTER COBB • GF 21

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

CARAMEL PECAN CHICKEN SALAD 18

pulled chicken breast with grapes
caramel dressing & chopped pecans
served on a bed of bibb & shredded iceberg lettuce
freshly sliced seasonal fruit | nut bread

GREAT LAKES FISH & CHIPS 33 | 19

ale battered | lake perch | truffle fries
remoulade | coleslaw

BISON BOLOGNESE 26

tagliatelle | pecorino romano | gremolata

AHI TUNA POKE • GF 25 | 17

basmati rice | edamame | pickled carrot
pickled onion | cucumber | avocado | scallion
sesame | ginger soy | sriracha aioli

MAPLE-GLAZED

SCOTTISH SALMON • GF 30.5 | 20

fingerling potatoes | crispy brussel sprouts
bacon crisps | thyme

SEARED AHI TUNA FRIED RICE • GF 25

ginger soy | sesame | mushroom
carrot | peas | scallion | nori

FIG & PANCETTA

BRUSCHETTA CHICKEN • GF 24

grilled chicken breast | mozzarella
parmesan risotto | heirloom carrots
balsamic reduction | crispy basil

PRIMAVERA VERDE 19

fettucine | basil pesto | pecorino Romano
toasted pine nut | garlic butter ciabatta
seasonal vegetables

• 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.

• 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

ROASTED FINGERLING POTATOES • GF

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.

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