

Small Plates

BRUSSELS & BACON 14

crispy brussel sprouts, applewood smoked bacon, orange-honey vinaigrette, moody blue crumble

ALE BATTERED ONION RINGS 9

thick cut sweet onion, pale ale battered, Cajun ranch dip

BAY SPICED SHRIMP COCKTAIL 18

six piece jumbo shrimp, chili cocktail sauce, lemon

BLISTERED SHISHITO PEPPERS 10

pan-blistered shishito peppers, ginger soy sauce, garlic-chive aioli

Salads & Soups

side 8 | entrée size 12 | add grilled breast of chicken 8
Scottish salmon 10 | grilled shrimp 10
3 ounce tenderloin steak 13 | ahi tuna 10

CAESAR

house croutons, parmesan, anchovy, heirloom tomato, lemon, Caesar dressing

GREEK

roma tomato, cucumber, scallion, Kalamata, feta, lemon, Greek vinaigrette

HOUSE

bibb lettuce, artichoke bottoms, red bell pepper, button mushrooms, heirloom grape tomato, house dressing

CHOPPED

iceberg lettuce, spinach, radicchio, peas, red onion, heirloom tomato, zucchini, egg, herbed buttermilk dressing, crispy bacon & shallot

FRENCH ONION SOUP 11

parmesan crusted croutons, provolone, swiss, muenster

Handhelds

STACKED COUNTRY CLUB SANDWICH 14

toasted sourdough, shaved ham & turkey, Swiss & American, applewood smoked bacon, lettuce, tomato, mayonnaise, house chips & pickle spear

CHCC SALAD MELT 12

grilled English muffin bread, cheddar & Swiss, sliced tomato, choice of tuna or chicken salad, house chips & pickle spear

CLASSIC REUBEN 15

grilled corned beef, sauerkraut, swiss, thousand island dressing, grilled dark rye, house chips, pickle spear

CHERRY BARBECUE BEEF 17

pulled barbecue beef, crispy mushrooms, cheddar, sweet pickle, grilled brioche bun, house chips, pickle spear

CLUBHOUSE BURGER 17

eight ounce American Wagyu steak burger, choice of cheese, brioche bun, house truffle fries & pickle spear

Cascade Hills Country Club Lunch Menu



Entrées

BUILD YOUR OWN OMELETTE 14

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 | 12

MIDWEST GRAIN BOWL 15

farro, quinoa, asparagus, corn, zucchini, heirloom tomato, red onion, garlic, smoked paprika, lime, sunny side egg

HAWAIIAN AHI TUNA SALAD 23 | 14

seared sesame crusted ahi tuna, heritage greens, avocado, mango, bell pepper, wakame, peanuts, sweet sesame vinaigrette

CARAMEL APPLE CHICKEN SALAD 16

pulled chicken breast with fresh apple, caramel dressing & chopped peanuts, served on a bed of bibb & shredded lettuce, freshly sliced seasonal fruit, nut bread

CHARGRILLED HANGER STEAK 29

seven-ounce River City Meats hanger steak, fingerling potatoes, grilled asparagus, romesco, cilantro chimichurri

GRILLED SCOTTISH SALMON 28 | 18

orzo, basil cream, heirloom carrots, lemon herb butter, crispy shallots

GREAT LAKES PERCH & CHIPS 29 | 19

six piece fried or sautéed, house truffle fries, coleslaw

PEBBLE CREEK MUSHROOM GNOCCHI 19

Michigan cultivated mushrooms, applewood smoked bacon, heirloom tomatoes, asparagus, spinach, garlic, sherry, cream, parmesan

Sides | 6

roasted fingerling potatoes, basmati rice, house truffle fries, clown fries, sweet potato fries, steak fries, hash browns, heirloom carrots, steamed broccoli, sautéed spinach, grilled asparagus, sautéed forest mushrooms, steamed cauliflower, fresh seasonal fruit & berries

all vegetables can be steamed plain upon request

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. Ask your server about gluten free options.