



CASCADE HILLS COUNTRY CLUB

# LUNCH MENU

• HILLSIDE BITES •

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

CHARRED CAULIFLOWER • GF 16  
smoked paprika rub | chorizo | Romesco  
pickled shallot | herb-nut gremolata

BAKED FETA 16  
Greek yogurt | lemon | oregano | mozzarella  
pomodoraccio tomato | naan

SWEET CORN  
& MANCHEGO FRITTERS 15  
roasted poblano crema | tomato corn relish  
pickled onion | smoked chili oil | micro cilantro

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

CHICKEN & GREEN  
CHILE POZOLE • GF  
12 | 14  
*Mexican chicken stew*  
hominy | radish  
pickled onion | avocado  
corn tortilla crisps

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

SUMMER CHOPPED • GF 13  
iceberg | arugula | radicchio | feta | corn | red onion | tomato | cucumber  
herbed garlic buttermilk dressing | potato matchsticks | bacon crisps

GRILLED ASPARAGUS & SNAP PEA SALAD • GF 18  
bibb lettuce | burrata | radish | pistachio | lemon vinaigrette | pea tendrils

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

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

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

THE SLAW & ORDER 18  
house-smoked pastrami | sweet & spicy vinegar slaw  
smoked paprika aioli | Swiss cheese | grilled swirl 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*

ROASTED CARROTS & FARRO 22  
spiced carrots | chilled farro | harissa yogurt  
summer herb salad | pistachio | pickled raisin

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

SMOKED BURNT-END  
MAC-N-CHEESE 24  
sweet barbecue burnt ends | baked five-cheese mac  
toasted garlic breadcrumbs

AHI TUNA POKE • GF 25 | 17  
basmati rice | edamame | pickled carrot  
pickled onion | cucumber | avocado | scallion  
sesame | ginger soy | sriracha aioli

CHARGRILLED BOURBON  
BARBECUE SALMON 30.5 | 20  
fingerling & sweet corn hash | grilled asparagus  
haystack onion crisps

MARYLAND LUMP CRAB CAKES 33  
summer corn succotash | heirloom tomato salad  
herb aioli | baby arugula

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

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

# • CASCADE CRAFT BURGERS •

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

CLUBHOUSE BURGER 16  
BACON CHEDDAR BURGER 17.5

PEBBLE CREEK MUSHROOM SWISS 17  
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

STIR-FRIED SNAP PEAS • 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.*