

Small Plates

CAJUN GOAT CHEESE DIP 16

Baked goat cheese & cream cheese with sautéed peppers, onions & Cajun spice, sweet pepper jam, grilled baguettes

ALE BATTERED ONION RINGS 10.5

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

BAY SPICED SHRIMP COCKTAIL 20

six piece jumbo shrimp, chili cocktail sauce, lemon

PB&J PORK BELLY BITES 13

crispy pork belly, tart cherry chutney, whipped peanut butter masala, micro greens

Salads & Soups

small 10 | entrée size 14 | add grilled breast of chicken 9
Scottish salmon 11 | grilled shrimp 11
3 ounce tenderloin steak 14 | ahi tuna 11

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

CHCC LOADED CHILI 9 | 11

classic chili topped with sour cream, cheddar, onion, jalapeño & corn nuts

Handhelds

CAJUN CHICKEN SANDWICH 17

blackened chicken breast, Boursin cheese, pickled onion, iceberg lettuce, tomato, blue cheese bacon aioli, grilled brioche bun, house chips & pickle spear

CHCC SALAD MELT 14

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

CLASSIC REUBEN 17

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

RIBEYE FRENCH DIP 18

shaved ribeye, caramelized onion spread, gruyere cheese, provolone, grilled hoagie roll, au jus, house chips & pickle spear

CLUBHOUSE BURGER 18

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 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

STUFFED AUTUMN SQUASH 19

roasted delicata squash, farro, arugula, red onion, red pepper, cranberry, maple tahini, topped with fresh apple, goat cheese, pecans, & honey vinaigrette

AHI TUNA POKE 25 | 17

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

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

BEEF TENDERLOIN STROGANOFF 31.5

beef tenderloin tips sautéed with Pebble Creek mushrooms, onions & garlic, sour cream pan sauce, egg noodles; grilled sourdough

GRILLED SCOTTISH SALMON 30.5 | 20

parmesan risotto, maple glazed parsnips, lemon herb butter, crispy shallots

GREAT LAKES PERCH & CHIPS 31.5 | 21

six piece fried or sautéed, house truffle fries, coleslaw

KIMCHI FRIED RICE 17

pork belly, mushroom, sesame, sunny side egg, scallion, toasted nori

Sides | 7.5

roasted fingerling potatoes, basmati rice, parmesan risotto, house truffle fries, clown fries, sweet potato fries, steak fries, hash browns, heirloom carrots, steamed broccoli, sautéed spinach, grilled asparagus, sautéed Pebble Creek mushrooms, steamed cauliflower, maple-glazed parsnips, 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.