

## Small Plates

### ALE-BATTERED ONION RINGS 10.5

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

### BUTTERNUT SQUASH & SAGE ARANCINI 14

roasted red pepper & sriracha aioli, herb oil

### MAPLE-SRIRACHA PORK WINGS 16

six-piece crispy fried mini pork shanks, herbed honey mustard aioli

### ROASTED BEET TARTARE 13

capers, shallot, Dijon, goat cheese, micro greens, crostini

### HUMMUS PLATE 15

house-made roasted garlic hummus, cucumber salad, heirloom tomato salad, green goodness yogurt, crispy chickpeas, feta, grilled naan & pita chips

## Salads & Soups

small 10 | entrée 14

additions: *grilled chicken breast* 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

### SHAVED BRUSSEL SPROUT SALAD

dried cranberries, Marcona almonds, Midnight Moon cheese, honey Dijon dressing, crispy bacon & shallot

### CHOPPED

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

### BUTTERNUT SQUASH BISQUE 9 | 11

fall pie spice, candied pecans, parsley

## Handhelds

*all handhelds are served with house chips and a pickle spear unless noted*

### CAJUN CHICKEN SANDWICH 17

blackened chicken breast, Boursin cheese, pickled onion, iceberg lettuce, tomato, blue cheese bacon aioli, grilled brioche bun

### CHCC SALAD MELT 14

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

### MUSHROOM FONTINA MELT 15

sautéed mushrooms with garlic & shallot, fontina cheese, truffle oil, arugula, grilled sourdough bread

### RIBEYE FRENCH DIP 18

shaved ribeye, caramelized onion spread, gruyere cheese, provolone, grilled hoagie roll, au jus

### CLUBHOUSE BURGER 17

eight-ounce wagyu & chuck blend steak burger, cheddar, lettuce, tomato, onion, pickle, grilled brioche bun, house truffle fries & pickle spear

# Lunch Menu

AT CASCADE HILLS  
COUNTRY CLUB

## 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

### HARVEST COBB SALAD 17

heritage greens, roasted butternut squash, chopped chicken breast, bacon, egg, dried cranberries, gruyère, sugared pecans, honey mustard 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

### BRAISED SHORT RIB 26

root vegetable mash, grilled asparagus, red wine demi-glace

### MAPLE-GLAZED SCOTTISH SALMON 30.5 | 20

sautéed root vegetables, crispy brussel sprouts, bacon crisps, thyme

### 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

### SEARED DUCK BREAST 30

crispy brussel sprouts with honey & blue cheese, steamed heirloom carrot, cranberry-balsamic gastrique

### PLANT-BASED MEATBALL STROGANOFF 22

sautéed mushrooms & onions, vegetable broth, vegan sour cream, farfalle pasta

## 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, crispy brussel sprouts with honey, 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.*