COLUMBIA HILLS

Appetizers

Chips N' Dip 7 Sea Salt N' Black Pepper Chips, House Dip

Teriyaki Pork Belly Bites 13 Crispy Pork Belly, Pickled Pineapple, Jalapenos, Teriyaki Sauce, Tempura Crunch

Chicken Quesadilla 13 Smoked Chicken Breast, White Cheddar Cheese, Red Onion, Mixed Peppers, Jalapeno Sour Cream

> Chicken Wings (6) 12 Mild, BBQ, Columbia Hills Insanity, Dry Rub, Teriyaki, Bang Bang

Bavarian Pretzel Bites 13 Whole Grain Honey Mustard and Boursin Garlic Fondue

Bang Bang Broccoli 13 Fried Broccoli Florets, Micro Cilantro, Bang Bang Sauce

Beef Empanadas 15

Roasted Corn, Mixed Peppers, Seasoned Beef, Cheddar Cheese, Jalapeno Sour Cream, Chile Lime Sauce

Loaded Potato Cake 12 Crispy Fried Potato Cake, Bacon, Scallions, Cheddar Cheese, Jalapeno Sour Cream

Soup & Salad

Soup of the Day $5 \mid 7$ **Roasted Corn Chowder** 5 | 7

Add Chicken or Salmon 5 oz to Entree Salad 4 | 8

Garden Salad 5 | 7 Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

Columbia Hills Salad 7 | 9

Mixed Greens, Dried Cherries, Toasted Almonds, Goat Cheese, Citrus Balsamic Dressing

Nut & Berry Salad 12 | 14 Mixed Greens, Candied Walnuts, Shropshire Blue Cheese, Fresh Strawberries and Blueberries, Red Onion, Raspberry Vinaigrette

Chef Salad 12 | 14 Romaine Lettuce, Turkey, Ham, Bacon, Egg, Cucumbers, Tomatoes, Provolone Cheese

Caesar Salad 7 | 9

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Caesar Dressing

Crispy Brussels Sprout Salad 12 | 14

Mixed Greens, Crispy Sprouts, Parmesan Cheese, Dried Figs, Bacon, Peas, Fig Cider Vinaigrette Gouda Jerky Wedge Salad 12 | 14

Baby Romaine Wedge, Egg, Croutons, Tomatoes, Beef Jerky Bits, Smoked Gouda Bacon Vinaigrette



Served with a Pickle, & Choice of Garden Salad, Fries, Chips or Cup of Soup \$3 Substitute Caesar, Berry, Wedge, Sprout, Chef, CH Salad or Bowl of Soup

Smash Burger 16

Two 4 oz Patties, American Cheese, Dill Pickles, Lettuce, Tomatoes, Caramelized Onions, Bacon, Steakhouse Aioli on a Toasted Bun

Razorback 14

Smoked Shaved Ham, American Cheese, BBQ Sauce on Toasted Sourdough

Columbia Hills Angus Burger 16

8 oz Angus Beef Burger, Choice of Cheese, Lettuce, Tomato on a Toasted bun Bacon 1 | Roasted Mushrooms 1 | Caramelized Onions 1 | Fried Egg 1

Everything Turkey Club 15 Smoked Turkey, Bacon, Boursin Cheese, Avocado, Tomatoes, Áleppo Pepper Ranch, Served on an Everything Bagel

Cajun Chicken Sandwich 15

Grilled Cajun Style Chicken Breast, Avocado, Tomatoes, Red Onion, Lettuce, Red Pepper Aioli, White Cheddar Cheese

Columbia Hills Shaved Beef 17

Shaved Ribeye, Sautéed Mushrooms, Havarti Cheese, Herb Aioli, Arugula on a Toasted Hoagie Bun

Pork Belly Tacos (3) 16

Crispy Pork Belly, Pickled Red Onions, Poblano Ślaw, Soft Flour Tortilla Shells

Buffalo Chicken Wrap 15 Crispy Buffalo Glazed Chicken, Cheddar Cheese, Lettuce, Tomatoes, Ranch

Classic BLT 13 Bacon, Lettuce, Tomatoes and Aioli on your Choice of Bread

Hot Dog 7 Black Angus Hot Dog Served with Chips

Cup of Soup and Half Sandwich 11

Choice of Soup and Half of a Turkey, Ham, Chicken or Tuna Salad with Lettuce, Tomatoes and Choice of Cheese



Entrees

Served with Your Choice of Garden Salad, Fries, Chips or Cup of Soup \$3 Substitute Caesar, Berry, Wedge, Sprout, Chef, CH Salad or Bowl of Soup



Braised Short Rib 34

Teriyaki Soba Noodles, Roasted Broccolini, Hoisin Shallot Demi, Crispy Rice Noodle Pair With Mark West Pinot Noir

Hunters Braised Chicken Thighs 28

Braised Chicken Thighs, Boursin Whipped Potatoes, Grilled Asparagus with Hunters Sauce Pair with Kim Crawford Rose

Columbia Hills Wontellini 24

House Made Wonton Shaped Tortellini, Black Truffle Ricotta Goat Cheese Filling, Honey Brown Butter Pan Sauce, Rosemary Bread Crumbs Pair with Educated Guess Cabernet

Columbia Hills Filet 55

8 oz Center Cut Filet, Boursin Whipped Potatoes, Grilled Asparagus, House Steak Sauce Pair with Decoy Cabernet

Columbia Hills Strip Steak 50

12 oz CAB Strip Steak, Crispy Garlic Potato Balls, Bacon Vinaigrette Brussels Sprouts, House Steak Sauce Pair with Sebastiani Cabernet

BBQ Pork Tenderloin 30

Grilled BBQ Rubbed Pork Tenderloin, Sweet Corn, Asparagus, Fingerling Potatoes, Citrus BBQ Sauce Pair with Cantina Di Gamellara Pinot Grigio







Pan Seared Blackened Mahi Mahi, Roasted Corn Pineapple Salsa, Poblano Rice, Salsa Verde Pair With Imagery Estates Chardonnay

Rojo Salmon 32

Rojo Glazed Wild Caught Salmon, Chimichurri Gnocchi, Sweet Corn, Cotija Cheese, Crispy Tajin Tortillas Pair with Dreaming Tree Chardonnay

Sea Scallops 36

Pan Seared Sea Scallops, Roasted Cream Corn, Pecan Smoked Bacon, Roasted Fingerling Potatoes, Tomato Marmalade Pair with Kendall Jackson Chardonnay

Shrimp Scampi Pasta 30

Jumbo Shrimp Scampi, Bucatini Pasta, Tomatoes, Capers, Arugula, Lemon Olive Oil Pan Sauce





Teriyaki Soba Noodle Stir Fry 18 Teriyaki Soba Noodles, Seared Tempeh, Corn, Asparagus, Tomato, Crispy Rice Noodles

Roasted Black Bean Tacos (3) 14

Roasted Black Beans, Sweet Corn, Poblano Slaw, Pickled Red Onion, Soft Flour Tortillas

Menu created by: Executive Chef, Robert Harrison

The Consumption of Raw or Uncooked Meat, Poultry, or Shellfish May Increase the Risk of Food Borne Illness. Please Alert your Server to any Dietary Allergies or Restrictions before Ordering. For reservations, kindly contact us at 440.236.5051 x 2339

Please note when paying by credit card, there is a 2.5% surcharge added to our standard 18% service charge; bringing the total service charge to 20.5%

An Ode Family Venture