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, Thai Peanut

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

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

Thai Tempura Shrimp 16 Crispy Tempura Fried Shrimp, Thai Peanut Sauce, Roasted Peanuts, Scallions

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, Pears, 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

Thai Peanut Chicken Wrap 15 Crispy Fried Chicken Tossed in Thai Peanut Sauce, Hoisin Asian Slaw, Roasted Peanuts

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, Aleppo 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, Hoisin Asian Slaw, 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



Smokehouse Short Rib 35

Braised Short Rib, Tricolor Roasted Cauliflower, Confit Fingerling Potatoes, Topped with Toasted Breadcrumbs and Smokehouse BBQ Sauce 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

Chicken Marsala Ravioli 26

House Made Boursin Cheese Ravoili Topped with Wild Mushroom Pan Sauce, Arugula, Smoked Chicken Breast and Parmesan Cheese Pair with Educated Guess Cabernet

Columbia Hills Filet 55

8 oz Center Cut Filet, Boursin Whipped Potatoes, Grilled Asparagus, Red Wine Gastrique Pair with Decoy Cabernet

Columbia Hills Strip Steak 50 12 oz CAB Strip Steak, Confit Fingerling Potatoes, Bacon Vinaigrette Brussels Sprouts, Red Wine Gastrique Pair with Sebastiani Cabernet

House Made Pork Braciole 30

Pork Braciole Stuffed with Whipped Ricotta, Fresh Basil and Toasted Breadcrumbs Served Over Bucatini Pasta Topped with House Red Sauce Pair with Harvey and Harriet Red Blend



Blackened Mahi Mahi 35

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

Mediterranean Salmon 32

Pan Seared Salmon, Cous Cous, Feta Cheese, Cucumber Tomato Salsa, Red Pepper Coulis Pair with Dreaming Tree Chardonnay

Sea Scallops 36

Pan Seared Sea Scallops, Roasted Cream Corn, Pecan Smoked Bacon, Confit 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 Pair with Cantina Di Gambellara Pinot Grigio

Vegetarian



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, Hoisin Asian 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