



COLUMBIA HILLS

Appetizers

GF Chips N' Dip 7

Sea Salt N' Black Pepper Chips, House Dip

GF Pork Belly Bites 13

Crispy Pork Belly, Maple Bacon Aioli, Fennel Apple Salad, Topped with Apple Cider Vinaigrette

Smoked Chicken Quesadilla 13

Honey Aleppo Smoked Chicken Breast, White Cheddar Cheese, Bacon, Pico De Gallo, Topped with Sriracha Ranch

GF Chicken Wings (6) 12

Mild, BBQ, Columbia Hills Insanity, Dry Rub, 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

GF Sweet Potato Tater Tots 12

Crispy Sweet Potato Tater Tots Served with Maple Bacon Aioli

Soup & Salad

Soup of the Day 5 | 7

Zuppa Toscana 5 | 7

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

Garden Salad 5 | 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

GF Columbia Hills Salad 7 | 9

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

GF Pesto Caprese Salad 12 | 14

Mixed Greens, Fresh Mozzarella, Heirloom Cherry Tomatoes, Pesto and Balsamic Reduction

GF 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

GF Crispy Brussels Sprout Salad 12 | 14

Mixed Greens, Crispy Sprouts, Parmesan Cheese, Apple, Bacon, Candied Pecans, Crispy Sweet Potato, Apple Cider Vinaigrette

GF Prosciutto Melon Salad 12 | 14

Mixed Greens, Fresh Melon, Prosciuttos, Mozzarella, Toasted Pistachio, Honey Champagne Vinaigrette

Handhelds

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

Smash Burger 16

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

Honey Aleppo Chicken Sliders (3) 15

Honey Aleppo Tossed Fried Chicken, CH Secret Sauce, Dill Pickle on Toasted Brioche Buns

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

Harvest Turkey Club 15

Smoked Turkey, Bacon, Boursin Cheese, Spinach, Maple Bacon Aioli, Cranberry Relish, Served on an Asiago Bagel

Cajun Chicken Sandwich 15

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

Columbia Hills French Dip 17

Shaved Ribeye, Horseradish Cream, Swiss Cheese, Sweet Pepper Relish, Caramelized Onions, Served on a Garlic Hoagie with Beef Aus Jus

Pork Schnitzel Sandwich 16

Crispy Pork, Fennel Apple Slaw, Apple Butter, Maple Bacon Aioli on a Toasted Hoagie Bun

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, Pesto Caprese, Prosciutto Melon, Sprout, Chef, CH Salad or Bowl of Soup

Land

Pot Roast Braised Short Rib 35

Braised Short Rib, Mashed Potatoes, Honey Glazed Carrots, Sauted Pearl Onions with Brown Gravy
Pair With Mark West Pinot Noir

Honey Aleppo Pappardelle 24

Honey Aleppo Smoked Chicken Breast, Fresh Pappardelle Noodles, Sauteed Onions and Mixed Peppers,
Wilted Spinach, Topped with Parmesan Cheese
Pair with Gascon Malbec

Butternut Squash Tortellini 26

House Made Ricotta Stuffed Tortellini, Spiced Sausage, Spinach, Topped with Butternut Squash Cream Sauce,
Toasted Pecans, Parmesan Cheese
Pair with Educated Guess Cabernet

GF Columbia Hills Filet 55

8 oz Center Cut Filet, Whipped Potatoes, Honey Glazed Carrots, Red Wine Gastrique
Pair with Decoy Cabernet

Columbia Hills Ribeye 60

16 oz CAB Bone-In Steak Topped with Roasted Garlic Compound Butter, House Made JoJo Fries,
Steakhouse Ketchup, Lemon Garlic Haricot Verts
Pair with Sebastiani Cabernet

Pork Schnitzel 28

Crispy Thin Pork, Hand Cut Spaetzle, Smoked Bacon Braised Cabbage, Topped with Brown Butter Pan Sauce
Pair with Harvey and Harriet Red Blend

Sea

Herb Crusted Mahi Mahi 36

Pan Seared Herb Crusted Mahi Mahi, Sauteed Zucchini and Squash, Red Onion, Blistered Tomato Pan Sauce
Pair With Imagery Estates Chardonnay

GF Pecan Crusted Salmon 33

8oz Pecan Crusted Salmon, Butternut Squash Puree, Lemon Garlic Haricot Verts
Pair with Dreaming Tree Chardonnay

Hokkaido Scallops 38

Pan Seared Hokkaido Scallops, Pumpkin Risotto, Spinach, Apple Bacon Chutney
Pair with Kendall Jackson Chardonnay

Vegetarian

GF VG Pumpkin Gnocchi 18

Pumpkin Gnocchi, Sauteed Zucchini and Squash, Spinach, Apple Butter Pan Sauce, Toasted Pecans

Bang Bang Broccoli Wrap 14

Crispy Broccoli, Avocado, Lettuce, Tomato, Bang Bang Sauce

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%