

Appetizers

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

Pork Belly Bites 13

Crispy Pork Belly, Apple Butter BBQ, Pickled Bell Peppers, Topped with Crispy Fried Onions

Smoked Chicken Quesadilla 13

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

6 Chicken Wings (6) 12

Mild, BBQ, Columbia Hills Insanity, Dry Rub, Bang Bang, Apple Butter BBQ

Bavarian Pretzel Bites 13

Whole Grain Honey Mustard and Boursin Garlic Fondue

Bang Bang Broccoli 13

Fried Broccoli Florets, Micro Cilantro, Bang Bang Sauce

Spaghetti Fritti 14

Lightly Breaded Fried Spaghetti on top of Alla Vodka Sauce

Weet Potato Tater Tots 12

Crispy Sweet Potato Tater Tots Served with Maple Bacon Aioli

Soup & Salad

Soup of the Day $5 \mid 7$

Chicken Pot Pie 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

Blue and Black Wedge Salad 12 | 14 Romaine Wedge, Pecan Smoked Bacon, Tomato, Egg, Crispy Onion, Blue Cheese Crumbles, Cajun Blue Cheese Dressing

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

Grispy Brussels Sprout Salad 12 | 14 Mixed Greens, Crispy Sprouts, Parmesan Cheese, Apple, Bacon, Candied Pecans, Crispy Sweet Potato, Apple Cider Vinaigrette

Cranberry Beet Salad 12 | 14 Mixed Greens, Dried Cranberries, Goat Cheese, Roasted Golden Beets, Toasted Almonds, White French Dressing

Handhelds

Served with a Pickle, & Choice of Garden Salad, Fries, Chips or Cup of Soup \$3 Substitute Caesar, Black and Blue Wedge, Cranberry Beet, 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

Apple Bourbon Chicken Sandwich 15

Grilled Chicken Breast, Bourbon Apple Butter Glaze, White Cheddar Cheese, Spinach, Tomato, Garlic Aoli, Toasted Brioche Bun

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

Chicken Philly Sandwich 15

Aleppo Smoked Chicken Breast, Caramelized Onion, Bell Pepper, Provolone, Red Pepper Aioli, Toasted Garlic 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, Black and Blue Wedge, Cranberry Beet, 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

Short Rib Ravioli 28

House-made Braised Short Rib Ravioli, Heirloom Tomato Sauce, Topped with Seasoned Breadcrumbs Pair with Educated Guess Cabernet

6 Columbia Hills Filet 55

8 oz Center Cut Filet, Whipped Potatoes, Honey Glazed Carrots, Black Truffle Mushroom Cream Sauce Pair with Decoy Cabernet

6 Coffee Rubbed Venison 48

80z Venison Tenderloin, Black Cherry Reduction, Caramelized Cauliflower Mash, Honey Glazed Rosemary Carrots Pair with Sebastiani Cabernet

Pork Schnitzel 28

Crispy Thin Pork, German Redskin Potato Salad with Honey Dijon Vinaigrette, Sauerkraut, Dortmunder Pan Sauce Pair with Harvey and Harriet Red Blend

Roasted Chicken Crepes (2) 18

Savory Crepes Filled with Roasted Chicken Breast, Caramelized Onions, Sauteed Mushrooms, White Cheddar Cheese, Topped with Garlic Black Pepper Cream Sauce Pair with LaMarca Prosecco



Sea



6 Togarashi Ahi Tuna 35

Flash Seared Rare Togarashi Crusted Ahi Tuna, Vegetable Fried Rice, Charred Onion Puree,
Topped with Pickled Jalapeno, Sriracha, Scallion
Pair With Imagery Estates Chardonnay

Wild Caught Seared Grouper 45

Purple Sweet Potato Puree, Topped with Pan Seared Grouper, Crispy Brussel Sprouts, Lemon Beurre Blanc Pair with Dreaming Tree Chardonnay

6 Chargrilled Salmon 33

Grilled Salmon, Vegetable Fried Rice, Blistered Tomatoes, Wilted Spinach, Lemon Dill Cream Sauce Pair with Kendall Jackson Chardonnay



Vegetarian



6 Sasil Gnocchi 18

Basil Gnocchi, Heirloom Tomato Sauce, Topped with Violife Parmesan, Fresh Basil

Bang Bang Broccoli Wrap 14

Crispy Broccoli, Pickled Bell Peppers, 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%