



FALL MENU

APPETIZER

Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip 6

Chicken Taco Quesadilla

Taco Seasoned Grilled Chicken, Roasted Sweet Corn, Tomatoes, Lime Cilantro Sour Cream 11

Classic Calamari

Fried Calamari, Marinara Sauce, Lemon Wedge 10

Smoked Trout Rillettes

Toast Points, House Pickled Vegetables with Mixed Greens 11

Bavarian Pretzels

Whole Grain Honey Mustard & Boursin Fonduta Cheese 9

Wings (6)

Mild, BBQ, Columbia Hills Insanity, Dry Rub, Spicy Honey Garlic 8

Hummus Duo

Fresh House Made Roasted Garlic Hummus and a Rotational Hummus to Change Weekly With Toasted Pita 8

SOUP & SALAD

Add Chicken or Salmon for Entree Size Salad 3 / 6

Soup of the Day

Chef's Whim 4 / 6

Garden Salad

Tomatoes, Carrots, Cucumbers, Croutons 4 / 6

Columbia Hills Salad

Mixed Greens, Dried Cherries, Toasted Almonds, Goat Cheese, Citrus Honey Balsamic 6 / 8

Caesar Salad

Romaine, Croutons, Shaved Grana Padano Cheese, Caesar Dressing 5 / 7

Wedge Salad

Romaine Lettuce, Egg, Bacon, Crumbled Blue Cheese, Tomato, 1000 Island Dressing 7 / 9

Chef Salad

Romaine Lettuce, Turkey, Ham, Bacon, Egg, Cucumber, Tomato, Provolone Cheese 8 / 10

Crispy Brussel Sprout Salad

Mixed Greens, Crispy Brussel Sprouts, Toasted Almonds, Apples, Bacon, Parmesan Cheese, Apple Cider Vinaigrette 8 / 10

SANDWICH

Served w/Pickle & Choice of Garden Salad, Fries, Chips or Cup of Soup

\$2 Substitute Caesar, Wedge, Chef, Brussel Sprout, CH Salad or Bowl of Soup

Chicken Teriyaki Wrap

Crispy Teriyaki Glazed Chicken, Pickled Pineapple, Swiss Cheese, Lettuce, Aioli 12

Harvest Turkey Sandwich

Turkey, Cranberry Relish, Swiss Cheese, Aioli, Bacon, Lettuce on a Ciabatta Roll 9

Columbia Hills Angus Burger

Angus Beef Patty, Choice of Cheese, Lettuce, Tomato on a Brioche Bun 11

Bacon 1 | Roasted Mushrooms 1 | Fried Egg 1 Caramelized Onions 1

Classic Reuben Sandwich

Beer Braised Corn Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing on Rye Bread 11

Chicken Sandwich

Marinated Grilled Chicken, Capicola, Provolone Cheese, Roasted Garlic Pesto Aioli, Lettuce, Tomato on an Ambrosia Bun 11

Chicken Sliders

Two Crispy Chicken Sliders, BBQ Aioli, Crispy Onions, Sweet Pickle Chips 9

FOOD ON THE RUN

Cup of Soup & Sandwich Combo

Cup of Soup and Half Turkey, Ham, Chicken or Tuna Salad Sandwich with Lettuce, Tomato and Choice of Cheese 8

Hot Dog

Black Angus Hot Dog Served with Chips 6

B.L.T.

Bacon, Lettuce, Tomato and Aioli on your Choice of Bread Served with Chips 8

WEEKLY SPECIALS

Thursday

1/2 Price Burgers after 4pm (Dine in only)

KID'S MENU

Available Upon Request

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 x2339

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%

Boxed Items Indicate a New Menu Item

An Ode Family Venture



FALL MENU

ENTREES

*Served with Garden Salad or Cup of Soup
\$2 Substitute Caesar, Wedge, Chef, Brussel Sprout Salad, CH Salad or Bowl of Soup*

LAND

Braised Short Ribs

Beet Risotto, Herbs, Crispy Brussel Sprouts 30
Pair with Educated Guess Cabernet

Country Fried Steak

Crispy Fried Steak, Roasted Red Skin Potatoes, Country Gravy, Crispy Green Beans 16
Pair with Mark West Pinot Noir

Smoked Gouda Mac and Cheese

Penne Pasta, Crispy Chicken Thighs, Broccoli 20
Pair with Kendall Jackson Chardonnay

Bone in Ribeye Steak

16 oz Cut, Roasted Fingerling Potatoes, Crispy Lemon Herb Green Beans 54
Pair with Decoy Cabernet

Glazed Pork Chop

Maple and Fig Glaze, Caramelized Onions, Herb Cornbread Stuffing 26
Pair with Terra D'Oro Petit Sirah

Veal Schnitzel

Chasseur Sauce, Roasted Beets, Red Cabbage, Fresh Spaetzle 24
Pair with Hogue Reisling

Venison Ragu

Butternut Squash Gnocchi, Parmesan Reggiano, Walnut Gremolata 26
Pair with Gascon Malbec

SEA

Grilled Skuna Bay Salmon

Roasted Fingerling Potatoes, Crispy Lemon Green Beans, Herbed Cream Sauce 28
Pair with Kendall Jackson Chardonnay

Ducked Scallops

Pan Seared Scallops (4), Bacon Butternut Squash Hash, Micro Apple Salad, Orange Vinaigrette 32
Pair with Nobile Sauvignon Blanc

VEGETARIAN

Vegetarian Items are not Served with Soup or Salad.

Vegetarian Bolognese

Impossible Meat, Mushrooms and Veggies, Cream, Parmesan Reggiano Served over House Made Tagliatelle Pasta 14

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