



# SPRING MENU

## APPETIZER

### Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip 6

### Jerk Chicken Quesadilla

Four Cheese Blend, Black Beans, Red Bell Pepper, Topped with Grilled Pineapple Salsa 12

### Classic Calamari

Fried Calamari, Marinara Sauce, Lemon Wedge 13

### Bavarian Pretzels

Whole Grain Honey Mustard & Boursin Fonduta Cheese 9

### Wings (6)

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

## SOUP & SALAD

Add Chicken or Salmon for Entree Size Salad 3 / 6

### Soup of the Day 4 / 6

### French Onion

Topped with Toasted Baguette, Melted Provolone and Gruyere 4

### 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

### Columbia Hills Caprese

Mixed Greens, Fresh Mozzarella Cheese, Burrata, Tomatoes, Sopresatta, Fresh Basil, Balsamic Reduction 11

## 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

### Buffalo Chicken Wrap

Crispy Buffalo Glazed Chicken, Crumbled Blue & Cheddar Cheese, Lettuce, Tomato, Aioli 12

### Oven Roasted Turkey Sandwich

Provolone Cheese, Dijon Aioli, Fresh Spinach, Served Cold on a Ciabatta Roll 10

### Columbia Hills Angus Burger

Angus Beef Patty, Choice of Cheese, Lettuce, Tomato on a Potato Bun 12

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

### Brisket Dip Sandwich

House Smoked Brisket, Swiss Cheese, Crispy Onions, and Mustard Jus on a Baguette 12

### Chicken Sandwich

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

### Chicken Sliders

Two Spiced Crispy Chicken Sliders, Pickle Chips, Shredded Lettuce, Sweet and Sour Aioli 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 9

## WEEKLY SPECIALS

### Wednesday

Homestyle Night 16

### Thursday

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

### Friday

Great Lakes Fish Fry 20

## 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



# SPRING 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

### Market Steak

*Market Cut Steak, Aligot Potatoes, Roasted Mushrooms, Brandy Butter* Market Price  
Pair with Decoy Cabernet

### Chicken Scallopini

*Linguine, Garlic Broth Sauce, Tomatoes, Pancetta, Peas* 22  
Pair with Dreaming Tree Chardonnay

### Braised Short Ribs

*Asian Style Braised Short Rib, Vegetable Fried Rice* 27  
Pair with Educated Guess Cabernet

### Spring Lamb Rack

*Rack of Spring Lamb, Creamy Polenta and Asparagus, Lamb Demi-glace,  
Prepared Medium Rare* 37  
Pair with Torbreck Shiraz

### Pan-Roasted Duck Breast

*Crispy Skinned Duck Breast on a Bed of Shaved Buttered Brussel Sprouts, Shallots, Pearl Onions,  
Parisienne Potatoes, Sherry and Luxardo Cherry Sauce*  
*Prepared Medium-Medium Rare* 28  
Pair with Mark West Pinot Noir

## SEA

### Pan-Seared Salmon

*Filet of Salmon, Sorrel Cream Sauce, Potato Croquette, Asparagus Tips* 26  
Pair with The Seeker Sauvignon Blanc

### Great Lakes Walleye

*Pretzel Crusted Walleye, Mustard Slaw, French Fries, Cleveland Style Tartar Sauce* 20  
Pair with Kendall Jackson Chardonnay

### Pan-Seared Scallops

*Morrell Mushroom Risotto, Buttered Asparagus, Pearl Onions* 38  
Pair with Seaglass Rose

## VEGETARIAN

*Vegetarian Items are not Served with Soup or Salad.*

### Tofu Steak

*Grilled Tofu over Herbed Rice with a Mushroom Brandy Sauce* 14  
Pair with The Federalist

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