



FALL MENU

APPETIZER

Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip
(New Dip Recipe) 6

Loaded Nachos

Black Beans, Pico de Gallo, Guacamole,
Black Olives, Topped with White Cheese Sauce 8

Bavarian Pretzels

Whole Grain Honey Mustard &
Boursin Fonduta Cheese 9

Southwest Steak Quesadilla

Shredded Monterey Jack,
Sautéed Peppers and Onions, Carne Asada,
Cilantro Lime Sour Cream 12

Wings (6)

Mild, BBQ, Columbia Hills Insanity,
Dry Rub, Spicy Honey Garlic 10

Hummus Platter

Traditional Hummus with Carrots,
Cucumbers and Warm Pita 8

SOUP & SALAD

Add Chicken or 5 oz Salmon for Entrée Size Salad 3 / 7

Soup of the Day 4 / 6

Butternut Squash Bisque

Garnished with Candied Pecans
and a Drizzle of Fresh Cream 5 / 7

Garden Salad

Tomatoes, Carrots, Cucumbers, Croutons 5 / 7

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 6 / 8

Strawberry Balsamic Salad

Mixed Greens, Fresh Strawberries, Shaved Red Onion,
Goat Cheese, Toasted Pecans,
Maple Balsamic Vinaigrette 8 / 10

Chef Salad

Romaine Lettuce, Turkey, Ham, Bacon, Egg,
Cucumber, Tomato, Provolone Cheese 10 / 12

Crispy Brussel Sprout Salad

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

KID'S MENU

Available Upon Request

SANDWICH

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

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

Buffalo Chicken Wrap

Crispy Buffalo Glazed Chicken, Cheddar Cheese,
Lettuce, Tomato, Ranch 12

Smoked Reuben

House Smoked Corned Beef, Swiss,
Sauerkraut, 1000 Island Dressing
on Toasted Rye Bread 15

Columbia Hills Angus Burger

Angus Beef Patty, Choice of Cheese, Lettuce,
Tomato on a Potato Bun 13

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

Vegetable Wrap

Traditional Hummus, Moroccan Couscous, Aioli,
Mixed Greens, Sliced Carrots, Cucumber, Tomato and
Red Onion in a Tortilla 10

Chicken Sandwich

Marinated Grilled Chicken, Capicola, Provolone
Cheese, Roasted Garlic Pesto Aioli, Lettuce, Tomato
on an Ambrosia Bun 12

Seth's Pretzel Melt

Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Aioli
on a Toasted Pretzel Bun 12

Vietnamese Banh Mi

Grilled Marinated Pork, Pickled Carrots and Daikon,
Pâté, Topped with Cilantro and Fresh Jalapenos
on Toasted French Bread 11

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 9

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

House Made Parfait

Vanilla Yogurt, Fresh Berries, Granola,
Raw Almonds 9

WEEKLY SPECIALS

Thursday

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

Friday through Sunday

Ask Your Server for Dinner Specials

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

COMPOSED ENTREES

Served with Garden Salad or Cup of Soup

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

Grilled Swordfish

Moroccan Couscous, Marinated Kalamata Olives, Red Pepper Coulis, Eggplant Caponata. 26
Pair with Kendall Jackson Chardonnay

Fish 'N' Chips

House Beer Battered Cod with Coleslaw, French Fries, and Cleveland Tartar Sauce 18
Pair with Great Lakes Dortmund

Cioppino

Sautéed Scallops, Shrimp, Mussels, and Calamari in a Tomato Broth with a Toasted Baguette 34
Pair with Mark West Pinot Noir

A LA CARTE ENTRÉE OPTIONS

Select Your Main Entrée Item and Sauce. All Sides are A la Carte

PROTEIN

8OZ CAB Filet 51

Market Steak Market Price

Seared Salmon 18

Two Grilled 4oz Chicken Breast 11

SAUCE

Red Pepper Coulis

House Steak Sauce

Wild Mushroom Cream

Parsley Cream

St. Andre Cream

A LA CARTE SIDES

Roasted Fingerling Potatoes 5

Risotto

Your Choice of Pistachio, Orange, Red Pepper, Lemon, Wild Mushroom 7

Seasonal Vegetables 4

Garlic Grilled Broccolini 5

French Fries 4

Half Salad Menu Price

Cup or Bowl of Soup Menu Price

Moroccan Couscous 5

VEGETARIAN

Vegetarian Items are not Served with Soup or Salad.

Tofu Steak

Grilled Tofu Steak, Quinoa and Tabbouleh with a Red Pepper Coulis. 14
Pair with The Federalist

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