



FALL MENU

APPETIZER

Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip 6



Bruschetta Flatbread

Thin Flatbread Brushed with Garlic Oil and Balsamic Glaze, Topped with Fresh Mozzarella, Sliced Roma Tomatoes and Fresh Pesto 13

Bavarian Pretzel Bites

Whole Grain Honey Mustard and Boursin Fonduta Cheese 10



Chorizo Quesadilla

Ground Chorizo, Shredded Cheddar Cheese, Black Beans. Served with Salsa Verde, Queso Fresco and Fresh Cilantro 12



Chicken Wings (6)

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

Hummus Platter

Traditional House-Made Hummus, Warm Pita, and Assorted Fresh Vegetables 8



Classic Beef Carpaccio

Shaved Beef Tenderloin, Fresh Black Pepper, Shaved Parmigiano-Reggiano with Arugula dressed in a Balsamic Vinaigrette 16

SOUP & SALAD

Add Chicken or 5 oz Salmon for Entrée Size Salad 4 / 8

House-Made Tomato Bisque Soup 4 / 6

Soup of the Day 4 / 6

Ask Your Server for Today's Soup

Garden Salad 5 / 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

Columbia Hills Salad 6 / 8

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

Caesar Salad 6 / 8

Romaine Lettuce, Croutons, Shaved Grana Padano Cheese, Caesar Dressing

Chef Salad 10 / 12

Romaine Lettuce, Turkey, Ham, Bacon, Egg, Cucumbers, Tomatoes, Provolone Cheese



Fall Wedge Salad 12

Baby Iceberg Wedges, Bacon, Tomatoes, Shaved Red Onions, Chives, Spiced Pumpkin Seeds

Only available as a full portion

SANDWICH

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

\$3 Substitute - Caesar, Chef, CH Salad or Bowl of Soup



Pulled Pork Sandwich

Slow Roasted Pork Butt, Citrus BBQ Sauce, Crispy Fried Onions and Fresh Jalapeno on a Toasted Bun 14

Smoked Reuben

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



Turkey Croissant

Shaved Turkey, Tomato, Arugula, Aioli and Manchego Cheese on a Buttery Croissant 13

Columbia Hills Angus Burger

1/2lb Angus Beef Patty, Choice of Cheese, Lettuce, Tomato on a Toasted Bun 15
Bacon 1 | Roasted Mushrooms 1 | Fried Egg 1
Caramelized Onions 1



Italian Bobwich

Warm Capicola, Soppressata, Pepperoni, Provolone Cheese, Lettuce, Tomato, Onion, Pepperoncini and Herbed Vinaigrette on Toasted Italian Bread. 14

Chicken Sandwich

Marinated Grilled Chicken, Capicola, Provolone Cheese, Roasted Garlic Pesto Aioli, Lettuce, Tomato on a Toasted Bun 13

Buffalo Chicken Wrap

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



Bacon Smash Burger

Two 3oz Patties, American Cheese, Crispy Bacon, Grilled Onion, Diced Pickles, Steak Sauce Aioli on a Toasted Bun 15

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 12

Grilled Cheese Combo Plate

Half of a Grilled Cheese Sandwich with a Small Salad of Greens Dressed in a Honey Red Pepper Vinaigrette and a Cup of Tomato Bisque Soup 10

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

COLUMBIA HILLS CREST NOTATES NEW MENU ITEMS OR RECIPE

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%

An Ode Family Venture



FALL MENU

ENTREES

Served with Garden Salad or Cup of Soup
\$3 Substitute Caesar, Chef, CH Salad or Bowl of Soup



Chicken Marsala

Two Tender Pan Fried Chicken Breasts in a Sauce of Wild Mushrooms on top of
Buttered Capellini with Wilted Arugula 23
Pair with Jermann Pinot Grigio



Fish and Chips

Beer Battered Cod with House Cut Fries, Tartar Sauce and Fresh Lemon 28
Pair With Groth Sauvignon Blanc

Grilled Pork Chop

16 oz Bone In Pork Chop, Spiced Glaze, Warm House Apple Sauce, Seasonal Vegetable
and Southern Style Mac and Cheese 30
Pair with New Belgium Voodoo Ranger IPA



Lamb and Gnocchi

Ragu of Lamb Shoulder, House Made Ricotta Gnocchi with a Walnut Gremolata 31
Pair with Iron and Sand Cabernet

Lynda's Pan Seared Salmon

8oz Salmon Fillet, Soft Polenta, Garlic Broccolini and a Dill Cream Sauce 28
Pair with Dreaming Tree Chardonnay

Market Steak(s)

Herb Roasted Fingerling Potatoes, Grilled Seasonal Vegetable, Served with Herb Compound Butter.
Add Mushroom Demi-glace for \$3 MKT
Pair with Decoy Cabernet



Trout a la Meuniere

Pan Fried Ohio Blue Hole Trout, With Brown Butter, Fines Herbes over Spatzle
with Buttered Leeks and Cabbage MKT
Pair with Mark West Pinot Noir

VEGETARIAN

Served with Garden Salad or Cup of Soup
\$3 Substitute Caesar, Chef, CH Salad or Bowl of Soup

Vegetable Wrap

*Traditional Hummus, House-Made Falafel, Romaine Lettuce, Tomatoes, Cucumber,
Honey Red Pepper Vinaigrette* 12
Pair with Anti-Hero IPA

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