



SPRING MENU

APPETIZER

Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip 6



Columbia Hills Flatbread

Thin Flatbread, Crumbled Goat Cheese, Caramelized Onions, Fresh Spinach, Drizzled with a Balsamic Glaze 12

Bavarian Pretzel Bites

Whole Grain Honey Mustard and Boursin Fonduta Cheese 11



Chicken Quesadilla

Diced Chicken, Bacon, Pico de Gallo, Cheddar Cheese Blend, Pineapple Salsa and Chipotle BBQ Sauce 13

Chicken Wings (6)

Mild, Citrus BBQ, Columbia Hills Insanity, Dry Rub, Spicy Honey Garlic, Honey Mustard 12

Hummus Platter

Traditional House-Made Hummus, Warm Pita, and Assorted Fresh Vegetables 9

SOUP & SALAD

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

Beer Cheese Soup 5 / 7

Soup of the Day 5 / 7

Ask Your Server for Today's Soup

Garden Salad 5 / 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

Columbia Hills Salad 7 / 9

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

Caesar Salad 7 / 9

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

Chef Salad 12 / 14

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



Strawberry Salad 10 / 12

Mixed Greens, Fresh Strawberries, Shaved Red Onions, Toasted Almonds with Poppy Seed Dressing

SANDWICH

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

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



Pulled Pork Sandwich

Slow Roasted Pork Butt, BBQ Sauce, Crispy Onions, Coleslaw, Spicy Pickles 15

Smoked Reuben

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



Turkey Croissant

Shaved Turkey, Herbed Goat Cheese, Alfalfa Sprouts, Cucumber, Balsamic Glaze on a Buttery Croissant 17

Columbia Hills Angus Burger

1/2lb Angus Beef Patty, Choice of Cheese, Lettuce, Tomato on a Toasted Bun 16

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. 15



Polish Boy

Grilled Polish Sausage on a Bun, Topped with Coleslaw, French Fries and BBQ Sauce 17

Chicken Sandwich

Marinated Grilled Chicken, Capicola, Provolone Cheese, Roasted Garlic Pesto Aioli, Lettuce, Tomato on a Toasted Bun 16

Buffalo Chicken Wrap

Crispy Buffalo Glazed Chicken, Cheddar Cheese, Lettuce, Tomato, Ranch 15

Smash Burger

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



Brunch BLT

Bacon, Lettuce, Tomato, Aioli with a Fried Egg Served on a Pretzel Bun 15

FOOD ON THE RUN

Hot Dog

Black Angus Hot Dog Served with Chips 7

B.L.T.

Bacon, Lettuce, Tomato and Aioli on your Choice of Bread Served with Chips 13

Cup of Soup & Sandwich Combo

Cup of Soup and Half Turkey, Ham, Chicken or Tuna Salad Sandwich with Lettuce, Tomato and Choice of Cheese 11

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



SPRING MENU

ENTREES

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



Airline Chicken

Airline Chicken Breast, Stuffed with a Wild Mushroom Mousseline
Served over Ratatouille and Ancho Risotto 30
Pair with Imagery Estates Chardonnay



Kielbasa and Kraut

Grilled Kielbasa over Warm Sauerkraut with Whole Grain Mustard,
Roasted Potatoes and Seasonal Vegetable 24
Pair with Great Lakes Dortmund



Beef Braciola

Braised Flank Steak Rolled with a Sausage Stuffing in Tomato Sauce,
Orecchiette and Parmigiano-Reggiano 27
Pair with Harvey & Harriet Red Blend



Classic Bolognese

Fresh Tagliatelle coated in a Traditional Meat Sauce of Bologna and Parmigiano-Reggiano 25
Pair with Mark West Pinot Noir

Lynda's Pan Seared Salmon

8oz Salmon Fillet, Soft Polenta, Seasonal Vegetable and Dill Cream Sauce MKT
Pair with Dreaming Tree Chardonnay

Market Steak(s)

Herb Roasted Fingerling Potatoes, Grilled Seasonal Vegetable,
Served with Herb Compound Butter. MKT
Pair with Decoy Cabernet



Chef Pat's Cassoulet

Classic Provencal White Bean Stew with Confit of Duck Leg, Garlic Sausage and Slab Bacon, Baked
with a Crust of Breadcrumbs 31
Pair with Nobile Sauvignon Blanc

VEGETARIAN

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

Vegetable Wrap

*Traditional Hummus, House-Made Falafel, Romaine Lettuce, Tomatoes,
Cucumber, Honey Red Pepper Vinaigrette* 15
Pair with Anti-Hero IPA

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