



SUMMER MENU

APPETIZER

Chips N' Dip

Sea Salt N' Black Pepper Chips, House Dip 6

Bang Bang Broccoli

Crispy Fried Broccoli Florets, Micro Cilantro,
with Bang Bang Sauce 13

Chicken Quesadilla

Smoked Chicken Breast, Roasted Corn, Tomato,
Cheddar Cheese and Chipotle Sour Cream 13

Chicken Wings (6)

Mild, BBQ, Columbia Hills Insanity, Dry Rub,
Garlic Parmesan, Honey Mustard,
Jerked Dry Rub, Bang Bang 12

Grilled Shrimp Ceviche

Chargrilled Shrimp, Fresh Citrus, Pickled
Pineapple, Candied Jalapeno,
Micro Cilantro and Crostini 14

Bavarian Pretzel Bites

Whole Grain Honey Mustard and
Boursin Fonduta Cheese 11

Crispy Mozzarella Caprese

Crispy Mozzarella Wedges, Smoked Balsamic,
Pesto, Cherry Tomatoes and Arugula 12

Bahn Mi Pork Belly Eggrolls

Braised Pork Belly, Pickled Carrots, Cucumbers,
Spicy Mayo and Cilantro 14

SOUP & SALAD

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

Chicken Pot Pie 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, Black Garlic Balsamic Dressing

Watermelon Salad 12 / 14

Cubed Sweet Melon, Mixed Greens, Pickled Red Onion,
Smoked Feta Cheese, Candied Walnuts, Honey Mint
Vinaigrette and Aged Balsamic Drizzle

Caesar Salad 7 / 9

Romaine Lettuce, Croutons, Shaved
Parmesan Cheese, Caesar Dressing

Chef Salad 12 / 14

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

Crispy Brussels Sprout Salad 12 / 14

Mixed Greens, Crispy Sprouts, Toasted Almonds, Green
Apples, Parmesan Cheese, Zesty Bacon Vinaigrette

Southwest Wedge 12 / 14

Romaine Wedge, Roasted Local Sweet Corn, Black Beans,
Tomatoes, Cheddar Cheese,
Poblano Ranch and Crispy Tortilla

HANDHELDS

Served w/Pickle & Choice of Garden Salad, Fries, Chips or Cup of Soup
\$3 Substitute Caesar, Wedge, Sprout, Chef, CH Salad or Bowl of Soup

Smash Burger

Two 4 oz. Patties, Manchego, Smash Sauce, Sweet
Horseradish Pickles, Lettuce and Tomato 16

Turkey Croissant

Smoked Turkey Breast, Everything Cream Cheese,
Cucumber, Mixed Greens and Honey Dijon Aioli 15

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

Smokey BLT

Pecan Smoked Bacon, Black Garlic Aioli, Avocado,
Tomato, Arugula on Toasted White Bread 16

Hot Dog

Black Angus Hot Dog Served with Chips 7

Cup of Soup and Half Sandwich

Choose your Soup and Half of a Turkey, Ham, Chicken
or Tuna Salad with Lettuce,
Tomato and Choice of Cheese 11

Cleveland Shaved Beef Sandwich

Shaved Ribeye, Pickled Peppers, Manchego Cheese,
Caramelized Onion Aioli, on a Toasted Bun 17

Pork Belly Cubano

Braised Shredded Pork Belly, Shaved Capicola, Swiss
Cheese, Horseradish Sweet Pickles, Whole Grain
Mustard on a Toasted Bun 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

Classic BLT

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

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.

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%



SUMMER MENU

ENTREES

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

Black Truffle Chicken Carbonara

Bucatini Pasta, Fresh Peas, Bacon Lardon, Smoked Chicken Breast and Grated Parmesan Cheese 24
Pair with Imagery Estates Chardonnay

Misoyaki Glazed Salmon

Pan Seared Salmon, Charred Broccolini, Ponzu Soba Noodles, Crispy Wasabi Peas and a Misoyaki Glaze 32
Pair with Dreaming Tree Chardonnay

Chef Robbie's Rojo Braised Short Ribs

Jalapeno Bacon Street corn, Cilantro Lime Fingerling Potatoes and Cotija Cheese 34
Pair with Great Lakes Dortmund

16 oz Cowboy Ribeye Steak

*Confit Fingerling Potatoes, Grilled Broccolini, Caramelized Onion, Oyster Mushrooms
with a Horseradish Crema* 62
Pair with Decoy Cabernet

Columbia Hills Filet

8 oz Filet with Zesty Bacon Brussels Sprouts, Parmesan Herb Compound Butter, and Whipped Potatoes 52
Pair with Educated Guess Cabernet

House Made Short Rib Ravioli

*Braised Beef Short Rib Ravioli, Red Wine Roasted Tomato Sauce, Aged Parmesan Cheese and
Toasted Brown Butter Bread Crumbs* 28
Pair With Iron and Sand Cabernet

Chicken Piccata Roulade

*Whipped Ricotta Cheese, Spinach, Oven Dried Tomatoes, Grilled Asparagus over
Wild Rice with a Lemon Caper Butter Sauce* 26
Pair With Kendal Jackson Chardonnay

Seafood Pasta

Bucatini Pasta with Fire Roasted Tomatoes, White Wine, Seared Shrimp and Lump Crab 30
Pair with Ferrari-Carano Sauvignon Blanc

VEGETARIAN

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

Bang Bang Broccoli Wrap

Crispy Broccoli Florets, Pickled Pineapple, Candied Jalapenos, Lettuce and Bang Bang Sauce 15

Mediterranean Bowl

Tri Colored Couscous, Avocado, Tomatoes, Pickled Red Onion, Cucumber with a Tahini Vinaigrette 15

Soba Noodle Stir Fry

Ponzo Soba Noodles, Broccolini, Roasted Corn, Oyster Mushrooms and Crispy Wasabi Peas 18

Menu created by: Executive Chef Robert Harrison

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For reservations, kindly contact us at 440.236.5051 x 2339

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An Ode Family Venture