



FALL 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

Quesadilla Italiano

Smoked Chicken Breast, Capicola,
Banana Peppers, Red Onion, Tomato,
Mozzarella and Italian Dressing 14

Chicken Wings (6)

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

Crispy Calamari

Fried Calamari, Cashew Romesco Sauce,
Pickled Fresno Chilis, Charred Lemon
Topped with Fresh Basil 15

Bavarian Pretzel Bites

Whole Grain Honey Mustard and
Boursin Fonduta Cheese 12

Columbia Hills Pierogies

House made Boursin and Potato Pierogies served with
Apple Cider Bacon Chutney, Caramelized Onions, Sour
Cream and Chives 14

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

 Fall Kale Salad 12 / 14

Fresh Kale, Dried Cranberries, Parmesan Cheese,
Candied Pepitas, Honey Red Wine Vinaigrette

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, Roasted Sweet Potato,
Candied Pecans, Green Apples,
Parmesan Cheese, Apple Cider Vinaigrette

 Classic Wedge 12 / 14

Baby Iceberg Wedge, Smoked Blue Cheese, Tomato, Bacon,
Egg, Croutons and 1000 Island Dressing

HANDHELDS

Served w/Pickle & Choice of Garden Salad, Fries, Chips or Cup of Soup
\$3 Substitute Caesar, Fall Kale, 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 Club

Smoked Turkey Breast, Ham, Applewood Smoked Bacon,
Swiss Cheese, Spinach, Peppadew Peppers,
Boursin Cheese Spread and Ohio Maple 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

Chicken Parmesan Sandwich

Fried Chicken, Mozzarella, Fresh Basil and Marinara
Sauce on a Roasted Garlic Butter Bun 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

Turkey Melt

Smoked Turkey Breast, Swiss Cheese,
Spinach, Chipotle Cranberry Relish,
Garlic Aioli on a Toasted Bun 16

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%



FALL MENU

ENTREES

Served with Garden Salad or Cup of Soup
\$3 Substitute Caesar, Fall Kale, 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 Mark West Pinot Noir

Misoyaki Glazed Salmon

Pan Seared Salmon, Charred Broccolini, Ponzu Soba Noodles, Crispy Wasabi Peas and a Misoyaki Glaze 32
Pair with Ferrari- Carano Sauvignon Blanc

Hickory Smoked Short Ribs

*Mustard Rubbed Hickory Smoked Short Rib, Confit Honey Glazed Carrots,
Red Fox Yellow Cheddar Mac and Cheese, Topped with Crispy Onions and Pickled Fresno Chilis* 34
Pair with Gascon Malbec

Columbia Hills Market Steaks

*8oz Filet or 16oz Ribeye
Parmesan Whipped Potato, Sauteed Oyster Mushrooms,
Confit Honey Glazed Carrots, Served with Black Truffle Cream Sauce*
Pair with Decoy Cabernet

Pumpkin Ricotta Ravioli

House made Ravioli, Crispy Pancetta, Kale, Toasted Pecans with Sage Brown Butter Pan Sauce 25
Pair with Kendall Jackson Chardonnay

Honey Cashew Chicken

Crispy Honey Garlic Chicken Tenderloin with Vegetable Fried Rice and Pickled Peppers 24
Pair with Nobilo Sauvignon Blanc

Pork and Veal Meatballs

Bucatini Pasta with House made Meatballs, Marinara Sauce, Herbed Parmesan Cheese and Fresh Basil 26
Pair with Iron and Sand Cabernet

Chilean Seabass

Pan Seared Sea Bass, Vegetable Ratatouille, Crispy Kale, Charred Lemon Vinaigrette, Topped with Basil 48
Pair with San Angelo Pinot Grigio

Pork Tenderloin Roulade

*Pork Tenderloin Stuffed with Dried Cherries and Cornbread Stuffing, Served with Sweet Potato Hash,
Crispy Brussell Sprouts and Apple Cider Bacon Chutney* 28
Pair with GreatLakes Dortmunder

VEGETARIAN

Served with Garden Salad or Cup of Soup
\$3 Substitute Caesar, Fall Kale, 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

Tempeh Sweet Potato Bowl

*Mustard Rubbed Hickory Smoked Tempeh, Sweet Potato Hash, Crispy Brussell Sprouts Topped with Toasted
Pecans* 15

Soba Noodle Stir Fry

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

Menu created by: Executive Chef Robert Harrison

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An Ode Family Venture