



WINTER 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,
Lemon Pepper, 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

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



Pork Belly Bites

*Black Pepper BBQ, Cajun Crispy Onions
with Pickled Jalapeno and Pineapple 14*

SOUP & SALAD

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

Corn Chowder 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*



Pear & Fig Salad 12 / 14

*Mixed Greens, Fresh Pears, Goat
Cheese, Candied Walnuts, Fig 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, Fig, Sprout, Chef, CH Salad or Bowl of Soup*

Smash Burger

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

Columbia Hills 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*



Meatball Smash Burger

*Pork and Veal Patty, Marinara Sauce, Pepperoni,
Mushroom, Onion, Banana Peppers,
Mozzarella Cheese, Pesto 16*

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 Hoagie Bun 16*

Chicken Sandwich

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

Hot Dog

Black Angus Hot Dog Served with Chips 7

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%



WINTER MENU


ENTREES

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



Chicken Piccata Pasta

Bucatini Pasta, Roasted Tomatoes, Spinach, Lemon Caper Butter Sauce with Smoked Chicken 24
 Pair with Mark West Pinot Noir



Pan Seared Salmon

*Pan Seared Salmon with Gnocchi, Sweet Potatoes, Spinach, Roasted Apple,
 Fennel Salad with a Cider Vinaigrette* 32
 Pair with Ferrari- Carano Sauvignon Blanc

Hickory Smoked Short Ribs

*Mustard Rubbed Hickory Smoked Short Rib, 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, Sautéed Oyster Mushrooms,
 Confit Honey Glazed Carrots, Served with Black Truffle Cream Sauce* | MKT
 Pair with Decoy Cabernet



House Made Lobster Ravioli

Butter Poached Lobster Ravioli, Roasted Tomatoes, Bacon Bread Crumb, Black Truffle with Tarragon Cream 30
 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 Herbs 26
 Pair with Iron and Sand Cabernet



Chilean Seabass

*Pan Seared Sea Bass, Furikake Rice, Sweet Pea Puree, Pickled Peppers,
 Sautéed Shimeji Mushrooms with Bok Choy* 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 Brussels Sprouts and Apple Cider Bacon Chutney* 28
 Pair with GreatLakes Dortmunder



Ramen Noodle Bowl

*Misoyaki Glazed Pork Belly, Pickled Radish, Scallions, Shimeji Mushrooms,
 Bean Sprouts, Soy Egg in a Spiced Chicken Broth* 18

VEGETARIAN

Served with Garden Salad or Cup of Soup
 \$3 Substitute Caesar, Fig, 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 Brussels Sprouts
 Topped with Toasted Pecans* 15



Soba Noodle Stir Fry

Ponzu Soba Noodles, Carrots, Shimeji Mushrooms, Bean Sprouts, Bok Choy 18

Menu created by: Executive Chef Robert Harrison
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 An Ode Family Venture