

Appetizers

Chips N' Dip 7

Sea Salt N' Black Pepper Chips, House Dip

Korean Crispy Pork Ribs 14

Pork Ribs, Korean BBQ Sauce, Scallions, Crispy Garlic, Sesame Seeds

Gyro Quesadilla 13

Gyro Smoked Chicken, Tomatoes, Red Onions, Feta Cheese, Tzatziki Sauce

Chicken Wings (6) 12

Mild, BBQ, Columbia Hills Insanity, Dry Rub, Hickory Mustard, Korean BBQ

Smoked Walleye Dip 14

Pimento Cheese, Smoked Walleye, Sweet Pepper Jam, Served with Crostini

Bavarian Pretzel Bites 12

Whole Grain Honey Mustard and Cheddar Bacon Cheese Dip

Columbia Hills Sprouts 13

Fried Brussels Sprouts, Candied Bacon, Parmesan Cheese, Maple Vinaigrette

BBQ Short Rib Poutine 15

White Cheddar Potato Gratin Bites, Shredded BBQ Short Ribs, Pickled Peppers, Parmesan Cheese

Lobster Cakes 18

Citrus Lobster Cakes, Arugula, Heirloom Tomatoes, Tarragon Remoulade, Charred Lemon

Soup & Salad

Soup of the Day 5 | 7

Broccoli Cheddar Soup 5 | 7

Add Chicken or Salmon 5 oz to Entree Salad 4 | 8

Garden Salad 5 | 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

Columbia Hills Salad 7 | 9

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

Asian Chopped Salad 12 | 14

Edamame, Mandarin Oranges, Carrots, Red Cabbage, Crispy Chow Mein Noodles, Cashews, Hoisin Vinaigrette

Caesar Salad 7 | 9 Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Caesar Dressing

Crispy Brussels Sprout Salad 12 | 14 Mixed Greens, Crispy Sprouts, Pecan Smoked Bacon, Peaches, Feta Cheese, Toasted Hazelnuts, Maple Vinaigrette

Strawberry Burrata Salad 12 | 14

Arugula, Fresh Strawberries, Red Onions, Toasted Almonds, Burrata Cheese, Basil Vinaigrette

Handhelds

Served with a Pickle, & Choice of Garden Salad, Fries, Chips or Cup of Soup \$3 Substitute Caesar, Asian, Strawberry, Sprout, Chef, CH Salad or Bowl of Soup

Smash Burger 16

Two 4 oz Patties, American Cheese, Dill Pickles, Lettuce, Tomatoes, Caramelized Onions, Bacon, Steakhouse Aioli on a Toasted Bun

Hot Pastrami Sandwich 17

House Cured Pastrami, Coleslaw, Gruyere Cheese, Hickory Smoked Mustard on Caraway Rye Bread

Columbia Hills Angus Burger 16

8 oz Angus Beef Burger, Choice of Cheese, Lettuce, Tomato on a Toasted bun Bacon 1 | Roasted Mushrooms 1 | Caramelized Onions 1 | Fried Egg 1

Everything Turkey Club 15 Smoked Turkey, Bacon, Boursin Cheese, Avocado, Tomatoes, Aleppo Pepper Ranch, Served on an Everything Bagel

Bourbon Glazed Chicken Sandwich 15

Grilled Bourbon Glazed Chicken Breast, Caramelized Onions, White Cheddar Cheese, Lettuce, Tomatoes, Aioli Served on a Pretzel Bun

Carolina Smash Burger 16 Two 4 oz Patties, Pimento Cheese, Lettuce, Candied Bacon, Sweet Pepper Jam on a Toasted Bun

Columbia Hills Cordon Blue 16

Crispy Chicken Stuffed with Smoked Ham and Gruyere Cheese, Whole Grain Mustard, Cheddar Bacon Cheese Sauce on a Brioche Bun

Buffalo Chicken Wrap 15 Crispy Buffalo Glazed Chicken, Cheddar Cheese, Lettuce, Tomatoes, Ranch

Classic BLT 13

Bacon, Lettuce, Tomatoes and Aioli on your Choice of Bread

Hot Dog 7 Black Angus Hot Dog Served with Chips

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



Entrees

Served with Your Choice of Garden Salad, Fries, Chips or Cup of Soup \$3 Substitute Caesar, Asian, Strawberry, Sprout, Chef, CH Salad or Bowl of Soup



Land



Braised Short Rib 34

Shimeji Mushroom Risotto, Honey Glazed Carrots, Shallot Bacon Demi, Crispy Onions Pair With Mark West Pinot Noir

Orange Chicken Rangoon 26

Cream Cheese Stuffed Airline Chicken, Vegetable Fried Rice, Orange Sweet Chili Sauce,
Pickled Peppers, Crispy Wontons
Pair with Kim Crawford Rose

Cheese Tortellini 24

House Made Ricotta Tortellini, Crumbled Italian Sausage, Red Pepper, Spinach, Fresh Basil Tossed in Red Sauce Pair with Educated Guess Cabernet

Columbia Hills Filet 54

8 oz Center Cut Filet, White Cheddar Potato Gratin, Honey Glazed Carrots, Roasted Shallot Demi Pair with Decoy Cabernet

Bone-in Ribeye 64

16 oz CAB Ribeye Steak, White Cheddar Potato Gratin, Honey Glazed Carrots, Roasted Shallot Demi Pair with Sebastiani Cabernet

Black Truffle Chicken Carbonara 24

Bucatini Pasta, Fresh Peas, Pecan Smoked Bacon, Smoked Chicken Breast, Parmesan Cheese Pair with Cantina Di Gamellara Pinot Grigio



Sea



Alaskan Black Cod 34

Pan Seared Black Cod, Citrus Miso Glaze, Peanut Pad Thai Rice Noodles, Red Pepper, Edamame, Crispy Garlic Pair With Imagery Estates Chardonnay

Pan Seared Salmon 32

Wild Caught Salmon, Parmesan Orzo, Fresh Spinach, Sundried Tomatoes, Topped with House Made Pesto Pair with Dreaming Tree Chardonnay

Sea Scallops 36

Pan Seared Sea Scallops, Roasted Cream Corn, Pecan Smoked Bacon, Roasted Fingerling Potatoes, Tomato Marmalade Pair with Kendall Jackson Chardonnay



Vegetarian



Tempeh Pad Thai 18

Citrus Miso Tempeh, Peanut Pad Thai Rice Noodles, Scallions, Red Pepper, Edamame, Toasted Peanuts

Beyond Smash Burger 18

Two 4 oz Beyond Patties, Lettuce, Tomato, Red Onion, Tomato Marmalade

Creamy Garlic Zoodles 16

Zoodles (Zucchini Based Pasta), Tossed in Pesto "Cream" With Sundried Tomatoes, Toasted Pine Nuts, Violife Parmesan

Menu created by: Executive Chef Robert Harrison

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;

Please note when paying by credit card, there is a 2.5% surcharge added to our standard 18% service charge to 20.5%