



# COLUMBIA HILLS

## Appetizers

**GF** **Chips N' Dip** 7

Sea Salt N' Black Pepper Chips, House Dip

**GF** **Lamb Lollipops (4)** 22

Chargrilled Marinated Rack of Lamb, Topped with Mint Chimichurri, Toasted Pistachios, Port Wine Vinaigrette

**Smoked Chicken Quesadilla** 14

Tex-Mex Chicken Breast, Cheddar Cheese, Grilled Corn, Black Beans, Pico De Gallo, Topped with Cilantro Lime Sour Cream

**GF** **Chicken Wings (6)** 12

Mild, BBQ, Columbia Hills Insanity, Dry Rub, Bang Bang, Garlic Parmesan

**Bavarian Pretzel Bites** 13

Whole Grain Honey Mustard and Boursin Garlic Fondue

**VG** **Bang Bang Broccoli** 13

Fried Broccoli Florets, Micro Cilantro, Bang Bang Sauce

**GF** **Baked Elote Street Corn Dip** 14

Chargrilled Sweet Corn, Cotija Cream Cheese, Cilantro, Pickled Jalapenos, Smoked Bacon, Served with Blue Corn Tortilla Chips

**Charcuterie Board** 25

Chef's Selection of Three Imported Cheeses and Three Meats, House Pickles, Jam, Fresh Fruit and Assorted Crackers  
(Feeds 3-4 People)

## Soup & Salad

**Soup of the Day** 5 | 7

**Loaded Beer Cheese Soup** 5 | 7

**Garden Salad** 5 | 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

**GF** **Columbia Hills Salad** 7 | 9

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

**Green Goddess Salad** 12 | 15

Chopped Romaine, Cucumbers, Tomatoes, Red Onions, Toasted Sunflower Seeds, Avocado, Sliced Radish, Green Goddess Dressing

**GF** **Chef Salad** 12 | 14

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

**Caesar Salad** 7 | 9

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Caesar Dressing

**GF** **Crispy Brussels Sprout Salad** 12 | 15

Mixed Greens, Crispy Sprouts, Parmesan Cheese, Apple, Bacon, Candied Pecans, Apple Cider Vinaigrette

**Southwest Wedge Salad** 12 | 15

Baby Romaine Wedge, Sweet Corn and Black Bean Salsa, Cheddar Cheese, Tajin Tortilla Strips, Southwest Ranch

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

## Handhelds

Served with a Pickle, & Choice of Garden Salad, Fries, Chips or Cup of Soup

\$3 Substitute Caesar, Green Goddess, Southwest Wedge, Sprout, Chef, CH Salad, Sweet Potato Tots or Bowl of Soup

**Roman Smash Burger** 17

Two 4 oz Patties, Capicola, Swiss Cheese, Red Onions, Lettuce, Tomato, Garlic Aioli on a Toasted Bun

**Corned Beef Reuben** 17

House Beer Braised Corned Beef, Swiss Cheese, Pickled Red Cabbage, 1000 Island Dressing on Toasted Marble Rye

**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 1.50

**Columbia Hills Asiago Club** 15

Smoked Turkey, Bacon, Boursin Cheese, Lettuce, Tomato, Avocado, Green Goddess Dressing on an Asiago Bagel

**Braised BBQ Rib Sandwich** 17

Shredded Braised Pork Rib, Smoke House BBQ, Memaw's Cucumber Onion Slaw, Vidalia Onion Aioli, Toasted Hoggie Bun

**Hawaiian Chicken Sandwich** 15

Grilled Chicken Breast, Lettuce, Pickled Pineapple and Jalapeno, Sweet Chili Glaze on a Toasted Brioche Bun

**Beer Battered Cod Sandwich** 16

Atlantic Beer Battered Cod, Lettuce, Tomato, Lemon Tarragon Remoulade on a Toasted Hoagie 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 Sandwich with Lettuce, Tomatoes and Choice of Cheese

## Entrees

Served with Your Choice of Garden Salad, Fries, Chips or Cup of Soup  
 \$3 Substitute Caesar, Green Goddess, Southwest Wedge, Sprout, Chef, CH Salad, Sweet Potato Tots or Bowl of Soup

### Land

#### **Beef Stroganoff** 28

Braised Shredded Short Rib, Rigatoni, Topped with Sauteed Wild Mushrooms and Black Truffle Cream Sauce  
 Pair With Mark West Pinot Noir

#### **Braised Turkey Meatballs** 23

House-made Turkey Meatballs, Sauteed Zoodles, Marinara Sauce, Topped with Parmesan Cheese and Fresh Basil  
 Pair with Black Stallion Cabernet

#### **GF Five Spice Pork** 26

Braised Pork Belly, Five Spice Glaze, Sauteed Bok Choy, Kimchi Fried Rice, Toasted Sesame Seeds  
 Pair with Heineken Lager

#### **GF Columbia Hills Filet** 58

8 oz Center Cut Filet, Boursin Whipped Potatoes, Port Wine Glazed Crispy Sprouts, Cowboy Compound Butter  
 Pair with Decoy Cabernet

#### **Braised Short Rib** 36

Braised Short Rib, Carbonara Rice-Otto, Sweet Peas, Smoked Bacon,  
 Parmesan Cream Topped with Veal Demi-Glace  
 Pair with Sebastiani Cabernet

#### **Tuscan Chicken Pasta** 26

Smoked Chicken Breast, Spinach, Sundried Tomato Cream Sauce, Pappardelle Noodles, Parmesan Cheese  
 Pair with Harvey and Harriet Red Blend

#### **GF Apricot and Brandy Chicken Roulade** 28

Chicken Breast Stuffed with Spinach, Almonds, Prosciutto, Goat Cheese, Served with Boursin Mashed Potatoes,  
 Grilled Zucchini, Apricot Brandy Sauce  
 Pair with Wente Vineyard Riverbank Reisling

### Sea

#### **GF Blackened Scallops** 42

Pan Seared Scallops, Elote Creamed Corn, Smoked Bacon Crumbles, Mojo Verde, Topped with Crispy Tajin Tortilla Strips  
 Pair with Corona Extra

#### **GF Hickory Grilled Salmon** 34

Grilled Salmon, Hickory Smoked Mustard Glaze, Fingerling Potato Hash, Roasted Red Pepper, Broccoli Florets  
 Pair with Kendall Jackson Chardonnay

#### **GF Pan Seared Halibut** 46

8 oz Wild Caught Halibut, White Bean Cassoulet, Roasted Tomato, Wilted Spinach,  
 Topped with Crispy Prosciutto and Lemon Burre Blanc  
 Pair with Benziger Running Wild Chardonnay

### Vegetarian

#### **GF VG Sweet Pea Gnocchi** 18

House-made Sweet Pea Gnocchi, Wilted Spinach, Sundried Tomato, Garlic Cream Sauce, Topped with Violife Parmesan,

#### **VG Falafel Wrap** 16

Crispy Falafel, Lettuce, Tomato, Pickled Red Cabbage, Tahini Vinaigrette

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

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%