



COLUMBIA HILLS

Appetizers

GF **Chips N' Dip** 8

Your Choice of: Sea Salt N' Black Pepper Chips and House Dip Or Corn Tortillas and Roasted Tomato Salsa

Pork Burnt Ends 14

Bite-Sized Slow Smoked Pork, Tossed in a Peach BBQ Sauce, Served with Sweet Heat Pickles and White Bread

Chicken Bacon Ranch Quesadilla 14

Smoked Chicken Breast, Pecan Bacon, Cheddar Cheese, Tomato, House-made Ranch

GF **Chicken Wings (6)** 12

Mild, BBQ, Columbia Hills Insanity, Dry Rub, Teriyaki, Peach BBQ

Bavarian Pretzel Bites 13

Whole Grain Honey Mustard and Boursin Garlic Fondue

Hot Honey Flatbread 14

House-made Red Sauce, Mozzarella Cheese, Spiced Calabrese Salami, Peppadew Peppers, Honey Drizzle, Fresh Basil

Short Rib Cheese Steak Eggrolls 14

Braised Shredded Short Rib, Mozzarella Cheese, Provolone Cheese, Camamelized Onions, Sauted Peppers, Severed with Cheddar Cheese Sauce

Charcuterie Board 28

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

Chorizo Corn Chowder 5 | 7

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

Garden Salad 5 | 7

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons

GF **Columbia Hills Salad** 7 | 9

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

GF **Mediterranean Power Salad** 12 | 15

Mixed Greens, Tomato, Cucumber, Red Onion, Feta Cheese, Mixed Olives, Crispy Chickpeas, Lemon Dill Dressing

GF **Chef Salad** 12 | 14

Romaine Lettuce, Turkey, Ham, Bacon, Egg, Cucumber, Tomato, Provolone Cheese

Caesar Salad 7 | 9

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Caesar Dressing

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

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

Arugula Grain Salad 12 | 15

Arugula, Toasted Almonds, Goat Cheese, Couscous, Sliced Strawberry, Red Onion, White Balsamic Vinaigrette

Handhelds

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

\$3 Substitute Caesar, Mediterranean Power, Arugula Grain, Sprout, Chef, CH Salad, Sweet Potato Tots or Bowl of Soup

Columbia Hills Smash Burger 17

Two 4 oz Patties, American Cheese, Bacon, Diced Pickles, Caramelized Diced Onion, Steakhouse Aioli

Baja Fish Tacos (3) 17

Three Flour Tortillas, Seared White Snapper, Pineapple Rum Glaze, Pickled Red Cabbage Slaw, Cilantro Lime Crème.

Columbia Hills Angus Burger 16

8 oz Angus Steak Burger, Choice of Cheese, Lettuce, Tomato on a Toasted Brioche Bun

Bacon 1 | Roasted Mushrooms 1 | Caramelized Onions 1 | Fried Egg 1

Turkey Croissant 15

Smoked Turkey, Pecan Smoked Bacon, Lettuce, Cucumber, Boursin Cheese, Roasted Tomato Aioli on a Croissant Roll

Mortadella Muffaletta 16

Sliced Imported Mortadella, Provolone Cheese, Calabrese Pepper Aioli, Tomato, Arugula on Toasted Ciabatta

Columbia Hills Caprese Chicken 16

Grilled Chicken Breast, Provolone Cheese, Lettuce, Roasted Tomatoes, Balsamic Reduction, Pesto Aioli on Toasted Brioche Bun

Louisiana Perch Po Boy 16

Cajun Seasoned House- Battered Perch, Cole Slaw, Tomato, Calabrese Pepper Aioli, on Toasted French Bread

Buffalo Chicken Wrap 15

Crispy Buffalo Glazed Chicken, Cheddar Cheese, Lettuce, Tomato, Ranch

Traditional BLT 14

Pecan Smoked Bacon, Lettuce, Tomato and Garlic Aioli on Toasted Sourdough

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, Mediterranean Power, Arugula Grain, Sprout, Chef, CH Salad, Sweet Potato Tots or Bowl of Soup

Land

Rosemary Chicken Gnocchi 24

Smoked Rosemary Marinated Chicken Breast, Potato Gnocchi, Spinach, Parmesan Rosemary Cream Sauce
Pair with Maison Louis Jabot Chardonnay

Tortellini Bolognese 28

Ricotta Stuffed Tortellini, Rich Angus Beef Bolognese Sauce, Topped with Fresh Parmesan and Basil
Pair with Greenwing Cabernet

GF Roasted Garlic Butter Sirloin 48

12oz Grilled Texas Sirloin, Roasted Garlic Compound Butter, Braised Bacon Green Beans, Whipped Potato
Pair with Harvey and Harriet Red Blend

GF Columbia Hills Filet 60

8oz Center Cut CAB Filet, Mushroom Duxelles, Crispy Prosciutto, Whipped Potato,
Herb Roasted Carrots, Whole Grain Mustard Demi-Glace
Pair with Martis Cabernet

GF Beef 'N' Broccoli Short Rib 38

Braised Beef Short Rib, Teriyaki Glaze, Steamed Broccoli, Pickled Fresno Chilis,
Toasted Sesame Seeds, Served Over Basmati Rice
Pair with Freakshow Lodi Zinfandel

Pierogies 'N' Kielbasa 24

Seared Potato Chive Pierogies, Smoked Polish Kielbasa, Pickled Red Cabbage, Sour Cream
Pair with Stella Artois

Cajun Chicken Baked Alfredo 24

Blackened Smoked Chicken, White Cheddar Alfredo, Broccoli, Toasted Breadcrumbs, Penne Noodles
Pair with Saint Clair Estates Sauvignon Blanc

Sea

GF Hickory Smoked Salmon 34

Pan-Seared 8oz Salmon, Hickory Mustard Sauce, Roasted Fingerlings, Lemon Garlic Green Beans
Pair with Meiomi Pinot Noir

GF Sesame Crusted Ahi Tuna 32

Seared Sliced Sesame Ahi Tuna, Wasabi Pea Puree, Ponzu Sauteed Vegetables, Misoyaki Glaze
Pair with Trentino Maso Canali Pinot Grigio

GF Thai Red Chee Curry 30

Pan-Seared Tail on Shrimp (6), Coconut Red Curry Broth, Pickled Fresno Chilis, Scallions, Served Over Basmati Rice
Pair with Schmitt Sohne Auslese Reisling

Vegetarian

GF VE Roasted Cauliflower Linguini 18

Fresh Cauliflower Linguini, Capers, Roasted Tomato, Spinach, Lemon Olive Oil Pan Sauce
Pair with Kendall Jackson Chardonnay

Black Bean Tacos (3) 14

Three Flour Tortillas, Chipotle Black Beans, Pickled Red Cabbage, Cilantro Lime Creme, Micro Cilantro
Pair with Modelo Oro

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%