

START & SHARE

GARLIC TOAST FOR TWO | 11

The irresistible classic

THE 'WEDGE' SALAD 19
Smoked bacon, blue cheese, tomato, iceberg lettuce, house ranch

CAESAR SALAD 18
Romaine, Grana Padano, house made creamy dressing

CHOPPED SALAD 18
Romaine, iceberg, tomato, carrot, celery, lemon olive oil vinaigrette

JUMBO SHRIMP COCKTAIL 25
Chilled champagne poached shrimp, house made martini cocktail sauce



JUMBO SHRIMP SKEWERS	29
Grilled skewers with butter	
BACON WRAPPED SEA SCALLOPS	32
Grilled skewers, house made martini cocktail sauce	



COLUMBIA FRIES..... 14

TRUFFLE FRIES 17
Truffle, herbs, Grana Padano, signature truffle cream

BAKED SHRIMP 25
Signature cheese blend, herbs

EDAMAME..... 14
Steamed soy beans, sea salt, soy sauce

ONION RINGS 16
Columbia Steakhouse sauce, Marie Rose sauce

CREMINI MUSHROOMS..... 16
Butter, wine, herbs, Grana Padano

Craving Something Special?

ASK TO SEE OUR WINE LIST

PRIVATE DINING ROOMS AVAILABLE FOR ALL
TYPES OF BUSINESS AND SOCIAL FUNCTIONS

FAMOUS STEAKS

Hand cut from specially selected choice grade beef, aged a minimum of 21 days, fully trimmed and grilled to order. Accompanied by seasonal vegetable, buttery mashed potatoes, garlic toasted crostini, Columbia housemade steakhouse sauce & signature bearnaise.

CLASSIC CUTS

FILET MIGNON

A luxurious cut known as the king of steak for its melt in your mouth texture.

FILET MIGNON (6oz)	49
CHEF CUT FILET (12oz)	76

RIBEYE

A rich and flavorful cut due to a high marbling of fat. Best enjoyed chargrilled to medium rare or more.

CENTER CUT RIBEYE (18oz)	87
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THE SECRET SAUCE

STEAKHOUSE SAUCE ∴ SIGNATURE BEARNAISE SAUCE ∴ MAITRE D' BUTTER

COLUMBIA SIGNATURES

Featuring premium 6oz filet mignon paired with prime seafood selections

STEAK & JUMBO SHRIMP (6oz)	56
STEAK & BACON WRAPPED SCALLOPS (6oz)	63
STEAK AND 6OZ LOBSTER TAIL (6oz)	79
STEAK WITH SHRIMP & SCALLOP (6oz)	67

Upgrade to an 12oz Chef Cut Filet | ADD 27

RIBEYE & JUMBO SHRIMP TO SHARE (18oz)	119
Chef selected center cut ribeye, two grilled shrimp skewers, truffle fries, cremini mushrooms, seasonal vegetables, signature sauces	

GRILLED TO PERFECTION

BLUE RARE Cool, blue centre	RARE Cool, bright red centre	MEDIUM RARE Warm, red centre	MEDIUM Warm, pink centre	MEDIUM WELL Hot, trace of pink	WELL DONE Hot, fully cooked
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Simply the Best Steak & Seafood

Columbia Steakhouse & Bar serves only specially selected choice grade beef and prime seafood. The menu is simple and classic steakhouse, with only the finest ingredients making the cut. Our hand crafted cocktails and specially curated wine list are sure to wet your whistle, satisfaction guaranteed.

A gratuity of 18% is added to parties of six or more.

PRIME SEAFOOD

Accompanied by seasonal vegetable, buttery mashed potatoes, garlic toasted crostini,
Columbia housemade steakhouse sauce and signature bearnaise

CHEF CUT SALMON FILLET	45
Pan seared premium salmon fillet, maître d' butter	
SALMON FILLET & JUMBO SHRIMP	53
Pan seared premium salmon fillet, grilled jumbo shrimp skewer, maître d' butter	
JUMBO SHRIMP & SCALLOPS	55
Grilled jumbo shrimp skewers and bacon wrapped sea scallop skewers	
LOBSTER & JUMBO SHRIMP	65
6oz Atlantic lobster tail, grilled shrimp skewer, butter	
LOBSTER, SHRIMP, AND SCALLOP	75
6oz Atlantic lobster tail, grilled shrimp skewer, bacon wrapped scallops, butter	
TWIN LOBSTER TAILS	89
Two 6oz Atlantic lobster tails, butter	

& MORE

COLUMBIA SEAFOOD SALAD	45
Chilled champagne poached shrimp, bacon wrapped sea scallop and shrimp skewers, house made ranch and creamy Marie Rose sauce	
FILET MIGNON DOUBLE BURGER	29
In-house ground choice grade beef, American cheese, beefsteak tomato, lettuce, all dressed served with French fried potatoes	
CRISPY CHICKEN SANDWICH	29
Crispy panko parmesan crusted chicken breast, bacon, beefsteak tomato, lettuce, all dressed served with French fried potatoes	
PANKO PARMESAN CHICKEN	45
Seasonal vegetable, buttery mashed potatoes, garlic toasted crostini	

ENCORE

INFINITE CHOCOLATE LAYER CAKE	18
Raspberry coulis, to share	
NEW YORK CHEESECAKE	16
Strawberry sauce	
AFFOGATO	14
Scoop of vanilla gelato served with hot espresso	

ESPRESSO | 6

AMARETTO (1oz)	9	HENNESSY V.S.O.P (1oz)	12
LIMONCELLO (1oz)	9	COURVOISIER V.S.O.P (1oz)	17
AVERNA AMARO (1oz)	9	TAYLOR FLADGATE (2oz)	13
GRAND MARNIER (1oz)	10	SINGLE MALT SCOTCH SELECTIONS	MP

Keep the Party Going

Make your next stop Frosty's Liquor Store, located on the main floor of the hotel.