

# drinks

## *martinis Always on Special*

(3oz) 19

### CLASSIC

Ketel One or Bombay Sapphire, olives or twist

### GRAND COSMOPOLITAN

Ketel One, Grand Marnier, cranberry, lime

### MANHATTAN

Crown Royal Northern Harvest, Carpano Antica, Angostura

### ALL GUCCI

Absolut Vanilia, passionfruit, La Marca Prosecco

### ESPRESSO

Ketel One, Kahlua, espresso, maple

### LIMON DROP

Ketel One, Limoncello, lemon

## *classic cocktails*

### CAESAR

Ketel One, clamato, house seasonings

(1½oz) 14

### MAI SUIT AND TAI

Stiggins pineapple rum, Havana Club 7, Cointreau, lime, orgeat

(2½oz) 17

### OLD FASHIONED

Riefel Rye, maple, house bitters

(2oz) 15

### EL JEFE MARGARITA

Espolon, Giffard Ginger, passionfruit, lime

(2oz) 16

## *wine by the glass*

### *bubbles*

#### LA MARCA PROSECCO

(5oz) 12

veneto, italy

### *white*

#### RUFFINO "LUMINA" PINOT GRIGIO

(6oz) 13

veneto, italy

#### OYSTER BAY SAUVIGNON BLANC

(6oz) 14

marlborough, new zealand

### *red*

#### TINHORN CREEK MERLOT

(6oz) 15

oliver, bc

#### MISSION HILL RESERVE CABERNET SAUVIGNON

(6oz) 17

kelowna, bc

## *bottles & ciders*

BUD LIGHT	9	CORONA	9
BUDWEISER	9	PERONI	9
STRONG BOW	9	HEINEKEN 0.0 (A.F)	7
FAT TUG	9	GUINNESS	12

# *appetizers*

## *shareables*

<b>GARLIC TOAST</b>	11
the irresistible classic	
<b>CREMINI MUSHROOMS</b>	16
butter, wine, herbs, grana padano	
<b>JUMBO SHRIMP COCKTAIL</b>	21
chilled champagne poached shrimp, house made martini cocktail sauce	
<b>EDAMAME</b>	15
sea salt, soy dipping sauce	
<b>BAKED SHRIMP</b>	25
signature cheese blend, herbs	
<b>TRUFFLE FRIES</b>	17
truffle, herbs, grana padano, signature truffle cream	
<b>ONION RINGS</b>	16
beer battered, with marie rose sauce	
<b>COLUMBIA FRIES</b>	15

## *salads*

<b>THE WEDGE SALAD</b>	19
Smoked bacon, blue cheese, tomato, iceberg lettuce, house ranch	
<b>CAESAR SALAD</b>	18
romaine, grana padano, house made creamy dressing	
<b>CHOPPED SALAD</b>	18
romaine, iceberg, tomato, carrot, celery, lemon olive oil vinaigrette	

*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 Cut Above*

---

SIMPLE, CLASSIC DISHES & HANDCRAFTED DRINKS  
made from only the finest ingredients

# entrées

## signatures

**CRISPY CHICKEN SANDWICH** 27  
panko chicken breast, lettuce, mayo, served with french fried potatoes

**DELUXE CHICKEN SANDWICH** 29  
crispy panko parmesan crusted chicken breast, bacon, beefsteak tomato, lettuce, all dressed served with french fried potatoes

**PANKO PARMESAN CHICKEN** 39  
seasonal vegetable, buttery mashed potatoes, garlic toasted crostini

**FILET MIGNON DOUBLE BURGER** 29  
house ground beef, american cheese, beefsteak tomato, lettuce, all dressed served with french fried potatoes

**BACON CHEESEBURGER** 27  
house ground beef, smoked bacon, american cheese, beefsteak tomato, lettuce, all dressed, served with french fried potatoes

### add ons & extras

<b>GRILLED SHRIMP</b>	13	<b>LOBSTER TAIL</b>	29
-----------------------	----	---------------------	----

## steaks & seafood

accompanied by seasonal vegetable, buttery mashed potatoes, & garlic toasted crostini

**CENTER CUT RIBEYE** sharable (16oz) 87

**FILET MIGNON** (6oz) 56

**CHEF CUT FILET MIGNON** (12oz) 87

**JUMBO SHRIMP** 47  
three grilled jumbo shrimp skewers

**JUMBO SHRIMP & LOBSTER** 69  
two grilled jumbo shrimp skewers, lobster tail, drawn butter

**SALMON FILLET** 45  
pan seared premium salmon fillet, maître d' butter

**LOBSTER TAIL DINNER** MP  
lobster tails, drawn butter

### your steak, your way

<b>BLUE RARE</b> Cool, blue centre	<b>RARE</b> Cool, bright red centre	<b>MEDIUM RARE</b> Warm, red centre	<b>MEDIUM</b> Warm, pink centre	<b>MEDIUM WELL</b> Hot, trace of pink	<b>WELL DONE</b> Hot, fully cooked
---------------------------------------	--	--	------------------------------------	--	---------------------------------------

*Grilled to Perfection*

# wine & desserts

## *bubbles*

<b>LA MARCA PROSECCO</b>	59
<i>veneto, italy</i>	
<b>VEUVE CLICQUOT YELLOW LABEL</b>	183
<i>reims, france</i>	

## *white*

<b>RUFFINO "LUMINA" PINOT GRIGIO</b>	53
<i>veneto, italy</i>	
<b>OYSTER BAY SAUVIGNON BLANC</b>	57
<i>marlborough, new zealand</i>	
<b>GRAY MONK GEWÜRZTRAMINER</b>	58
<i>okanagan valley, bc</i>	
<b>QUAILS' GATE ESTATE WINERY CHARDONNAY</b>	70
<i>okanagan valley, bc</i>	
<b>DUCKHORN SAUVIGNON BLANC / SÉMILLON</b>	99
<i>napa valley, usa</i>	

## *red*

<b>TINHORN CREEK MERLOT</b>	59
<i>oliver, bc</i>	
<b>RAVENSWOOD 'OLD VINE' ZINFANDEL</b>	68
<i>california, usa</i>	
<b>QUAILS' GATE PINOT NOIR</b>	89
<i>west kelowna, bc</i>	
<b>VILLA ANTINORI TOSCANA</b>	83
<i>tuscany, italy</i>	
<b>J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON</b>	67
<i>paso robles, usa</i>	
<b>LOUIS M MARTINI CABERNET SAUVIGNON</b>	73
<i>sonoma valley, usa</i>	
<b>MISSION HILL RESERVE CABERNET SAUVIGNON</b>	69
<i>kelowna, bc</i>	
<b>DUCKHORN CABERNET SAUVIGNON</b>	197
<i>napa valley, usa</i>	
<b>CLOS DE L'ORATOIRE CHATEAUNEUF DU PAPE</b>	142
<i>rhône, france</i>	
<b>TOMMASI AMARONE DELLA VALPOLICELLA CLASSICO</b>	175
<i>veneto, italy</i>	

## *encore*

<b>INFINITE CHOCOLATE LAYER CAKE</b>	18
<i>raspberry coulis</i>	
<b>HOT FUDGE SUNDAE</b>	16
<i>vanilla bean ice cream, hot fudge sauce, whipped cream, peanut brittle</i>	
<b>NEW YORK CHEESECAKE</b>	16

*Keep the Party Going*

MAKE YOUR NEXT STOP FROSTY'S LIQUOR STORE  
located on the main floor of the hotel