

appetizers

shareables

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

salads

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

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	

<i>add ons & extras</i>			
GRILLED SHRIMP	13	LOBSTER TAIL	29

steaks & seafood

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

CENTER CUT RIBEYE <i>sharable</i>	(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, maitre d' butter	
LOBSTER TAIL DINNER	MP
lobster tails, drawn butter	

<i>your steak, your way</i>					
BLUE RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool, blue centre	Cool, bright red centre	Warm, red centre	Warm, pink centre	Hot, trace of pink	Hot, fully cooked

Grilled to Perfection

SERVING ONLY SPECIALLY SELECTED CHOICE GRADE BEEF & PRIME SEAFOOD
our steaks are aged a minimum of 21 days, fully trimmed and grilled to order

wine & desserts

bubbles

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

white

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

red

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

encore

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

Keep the Party Going

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