

Dinner Menu

APPETIZERS

Calamari.....	11.50
Crispy fried, served with a roasted red bell pepper aioli.	
Pork Potstickers.....	9.75
Garlic-sesame dipping sauce.	
Mango BBQ Chicken Skewers.....	9.75
Charbroiled, chipotle seasoned and mango sauce.	
Crispy Fried Chicken Wings.....	9.50
Served with bleu cheese, celery and buffalo style sauce.	
Chef Barry's Sampler	14.50
A tasting of chicken skewers, calamari and potstickers.	
Alder Smoked Salmon	11.75
Smoked on premises, cream cheese-chive crostini.	

SOUP & SALAD

Roasted Tomato Soup.....	5.50	Soup of the Day.....	4.75
Seasonal Greens w/bay shrimp	5.50	Caesar Salad	5.50
Spinach Salad.....	13.50	Candied walnuts, pear, bleu cheese and honey-sesame vinaigrette.	
Classic Caesar	13.75	Hearts of romaine, parmesan, croutons and house made dressing. Choice of smoked salmon, chicken breast or bay shrimp.	
Prawn Salad.....	15.25	Garlic sautéed prawns with Romaine, cucumbers, mangos, avocado, cherry tomatoes and citrus mint dressing.	
Alder Smoked Salmon Salad.....	15.25	Mixed greens, spanish onion, tomatoes, red bell pepper vinaigrette.	
Columbia Grill signature dish.			
Cobb Salad.....	14.75	Crisp greens, bacon, chicken breast, tomatoes, avocado and egg tossed with bleu cheese dressing.	
Asian Chicken Salad.....	14.75	Nappa cabbage, romaine, cilantro, baby corn, water chestnuts, wonton strips, chicken breast, peanuts and Chinese mustard vinaigrette.	

PIZZA

Available in large or individual sizes
Please allow 20 minutes

Margherita	LARGE 13.75	INDIVIDUAL 10.50
Basil, tomato and mozzarella.		
Pepperoni Pizza.....	LARGE 14.75	INDIVIDUAL 10.75
Our traditional specialty.		
Sicilian	LARGE 15.75	INDIVIDUAL 11.75
Italian sausage, onions, mixed bell peppers and kalamata olives.		
The Greek.....	LARGE 15.75	INDIVIDUAL 11.75
Artichokes, Kalamata olives, mushrooms and pesto		

ENTRÉES

Entrees served with seasonal roasted vegetables

Wild Salmon.....	28.50
Grilled, served over crispy hash browned potatoes with roasted corn, sweet peppers, mushrooms and herb reduction.	
Columbia Grill Duo	31.50
Six-ounce filet mignon charbroiled and topped with bleu cheese butter. Served with three jumbo beer-battered Mexican white shrimp and Sauce Remoulade.	
The Big Easy Shrimp.....	26.75
Jumbo shrimp sautéed with garlic, bell pepper, onion, celery and tasso ham simmered in a Creole mustard sauce. Presented with linguine.	
New York Strip Sirloin	29.50
Generous 12 ounce charbroiled and presented with sautéed mushrooms and shallot-burgundy jus.	
Wild Mushroom Risotto	17.75
Shiitake, Crimini and Portobello sautéed with shallot, garlic, thyme and chardonnay in a creamy Parmesan finished risotto.	
Chicken Parmesan.....	23.75
Crusted boneless breast sautéed and oven baked. Served on a bed of sun-dried tomato risotto with a light pomodoro sauce.	
Northwest Lamb Shank.....	28.25
Slow braised until tender with red onion, chickpeas, ginger, tomatoes and merlot.	
Black Angus Filet Mignon	29.75
8-ounce portion charbroiled. Served with Sauce Béarnaise and a crispy onion stack.	

SIDES

Big Baked Potato
Buttered Asparagus • Creamy Whipped Potatoes
Sautéed Spinach & Mushrooms • Rice Pilaf
4.95 EACH

OTHER FARE

Certified Black Angus Hamburger	12.50
Half pound charbroiled, cheddar, bacon or mushrooms, with French fries or cabbage slaw.	
Columbia Grill Turkey Club	11.75
A triple decker of smoked breast of turkey, bacon, lettuce, tomato and mayonnaise with French fries or cabbage slaw.	
Grilled Chicken Breast Sandwich	12.25
Served on soft ciabatta with Monterey Jack cheese, avocado cilantro and chipotle jam with French fries or cabbage slaw.	
Old Fashioned Meatloaf.....	16.25
Mashed potatoes and mushroom gravy	

18% Gratuity is added to parties of 6 or more. Sandwich or Entrée split orders add \$2.00.

Executive Chef – Barry Handley