



COLUMBIA
STEAK HOUSE

Welcome to the steak house!

prime beef

At Columbia Steak House we use only the finest ingredients.
Finding meat that matched our high standards proved challenging.
U.S.D.A Black Angus Beef and Australian Oakey Black Angus are our choice for you.

finest pedigree aged to tenderness

Selection process for both cattle is monitored according to strict quality controls.
No supplementary feed influences the surpassed quality of our meat. Temperature controlled
storage at 1°C gives our meat the important and necessary time to age.

fresh prime cut

With their excellent cutting skills, our experienced in house
butchers guarantee the consistent weight and shape of your steaks.

expert preparation

Our experienced Grill Chefs prepare your steak to the perfect temperature
using our world renowned Montague Grill Broiler.
This, combined with our Columbia pepper blend allows our steaks to
develop a typical Steak House flavour.

constant commitment

Our menu offers nothing but fresh dishes using selective ingredients.
We are certain that your wishes will be fulfilled by our attentive staff,
making your visit a delightful experience.

ENJOY YOUR MEAL!

John Karl Politis

Executive Chef



soups & bisques

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Soup of the Day inspired by fresh seasonal ingredients

9.50

Alaskan Crab Meat Bisque 🌿

14.00

A smooth, creamy, highly seasoned soup based on a strained broth of crustaceans.

starters

East 2 Middle East

10.00

Two rice paper parcels stuffed with duck, and two spring rolls stuffed with prosciutto, goat cheese, crispy moroccan phyllo, sesame spring onion dip, hoi sin sauce.

Baby Calamari 🌿 🌿

12.00

Green olives, peppers, roasted hazelnut, romesco sauce.

Alaskan Crab Cake 🌿

14.00

Avocado guacamole, radicchio chiffonade, trio pepper coulis.

Stuffed Mushrooms with Alaskan crab (3 pcs) 🌿

14.00

Button mushrooms stuffed with Alaskan crab meat, lobster bisque.

Crispy Scallops (3 pcs) 🌿

12.00

Sautéed halloumi cheese, sultana caper dressing.

Prawn Cocktail 🌿

12.00

Crunchy iceberg lettuce, poached prawns, Marie Rose cocktail sauce.

Smoked Salmon 🌿

12.00

Potato salad, red onion relish, honey mustard sauce.

Poached Prawns (3 pcs) 🌿

14.00

Avocado and artichoke carpaccio.

Tuna Tartare

16.00

Sesame, ginger, chillies, homemade potato crisps.

USDA *Steak Tartare* 🌿

16.00

Classic steak tartare condiments, garlic toast.

USDA *Rustic Beef Carpaccio*

16.00

Artichokes, fennel, parmesan shavings.

🌿 Contains Seafood & Crustacean

🌿 Contains Nuts

🌿 Suitable for Vegetarians

Prices include all applicable taxes

salads

Caesar Salad

Romaine lettuce, bacon, parmesan, Caesar Sauce.

	€	€
	Small	Large
Plain	6.00	9.00
Chicken	9.00	13.00
King Prawns	10.00	14.00

Mozzarella Di Buffalo

Tomato and basil tartar, Balsamic pearls, pesto, olive oil.

12.00

Barbecued Togarashi Prawns (new)

Togarashi spice, cucumber mango salad, orange lime yoghurt dressing

14.00

Honey melon and white grape Salad (new)

Crispy prosciutto, cucumber, mint, lime honey and poppy seed dressing.

12.00

Columbia Greek

Tomatoes, cucumber, Kalamata olives, bell peppers, onion, feta cheese.

7.00

12.00

Duck Salad

Aromatic slow braised duck, shredded mix greens, carrots, chinese cabbage, ginger citrus vinaigrette.

9.00

14.00

Green Garden

Assorted greens, asparagus, sundried tomato oil, coriander leaves.

7.00

12.00

Ruccola Fennel

Palm dates, roasted almonds, parmesan cheese, sherry almond vinaigrette.

7.00

12.00

Goat Cheese and Beetroot

Baby greens, pistachios, pomegranate, black truffle oil, citrus vinaigrette.

9.00

14.00

Risotto and pasta

Risotto of the Day

Arborio rice slowly cooked with the freshest ingredients.

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Starter

Main

10.00

15.00

Risotto with Wild Mushroom and truffle oil

Arborio rice slowly cooked with wild mushrooms and truffle oil.

10.00

15.00

Goat Cheese Ravioli

Balsamic glazed portobello mushrooms, wild rocket and sun dried tomato nectar.

10.00

17.00

Seafood Pappardelle

Scallops, Prawns, leeks, tarragon, lobster bisque.

25.00

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USDA BLACK ANGUS PRIME STEAKS

USDA steaks are black angus certified from non hormone treated cattle, carefully controlled with high quality feeding and state of the art processing.

	€	€	€
USDA Prime Fillet A centre cut of prime loin with fine marbling, making this the most tender and succulent steak.	200g 32.00	250g 39.00	350g 49.00
USDA Prime Rib Eye A thick cut of meat, with very rich marbling, ensures a tender, full-flavoured and juicy steak.		300g 34.00	400g 42.00
USDA Prime New York Strip Generously marbled meat taken from the top loin, giving a flavourful and tender steak.		250g 30.00	350g 36.00
USDA Prime Petite Fillet Two tender mini fillets grilled to perfection.			300g 42.00
USDA T-bone A combination of the flavoursome new york strip and the tender prime fillet steak.			500g 42.00
USDA Chateaubriand A double fillet taken from the head of the tenderloin, slowly grilled to the perfect temperature, giving a soft and delicious steak for two.		(For Two Persons)	500g 74.00
USDA Steak Combo A combination of prime fillet, rib eye and New York strip served with baked potato and grilled or steamed vegetables.		(For One Person)	375g 42.00
		(For Two Persons)	800g 95.00

special steaks prime fillet

	AUS	USDA
Steak Diane Prime fillet 2x125g Creamy mushroom sauce, green beans, golden crushed potatoes.	29.00	39.00
Pepper Steak Prime fillet 2x125g Green peppercorn sauce, sautéed spinach, parsley new potatoes.	29.00	39.00

the columbia steak house special

USDA Black Angus Ribeye on the bone

Not for the faint hearted! A supreme cut starting at 900 grams of flavoursome beef steak

€10.00 per 100g

*All steaks are served with our House Herb-Peppercrust.
Please advise your waiter if you wish to enjoy your steak without it.*

 Contains Seafood & Crustacean

 Contains Nuts

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AUSTRALIAN OAKY BLACK ANGUS PRIME STEAKS

oakey black angus beef has strict specifications on marbling and aging to ensure its superior quality through Australia's MSA grading system.

	€	€	€
AUS Prime Fillet A centre cut of prime loin with fine marbling, making this the most tender and succulent steak.	200g 25.00	250g 29.00	350g 39.00
AUS Prime Rib Eye A thick cut of meat, very rich with marbling, ensures a tender, full-flavoured and juicy steak.		300g 29.00	400g 36.00
AUS Prime Petite Fillet Two tender mini fillets grilled to perfection.			300g 32.00
AUS Chateaubriand A double fillet taken from the head of the fillet, slowly grilled to the perfect temperature, giving a soft and delicious steak for two.		(For Two Persons)	500g 62.00
AUS Steak Combo A combination of prime fillet, rib eye and New York strip served with baked potato and grilled or steamed vegetables.		(For One Person)	375g 36.00
		(For Two Persons)	800g 78.00

Choose a sauce

<i>Béarnaise</i>	2.00	<i>Hollandaise</i>	2.00
<i>Bordelaise red wine jus</i>	2.00	<i>Columbia barbecue</i>	2.00
<i>Creamy peppercorn</i>	2.00	<i>Green peppercorn</i>	2.00
<i>Diane</i>	2.00	<i>Creamy garlic</i>	2.00
<i>Forest mushroom</i>	2.00	<i>Gorgonzola fondue</i>	2.00

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 Contains Nuts

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side dishes

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potatoes

Steak chips with sea salt	2.80
Potato au gratin	2.80
Sautéed golden crushed potatoes <i>with chives.</i>	2.80
Crunchy Rosemary potatoes	2.80
Parsley sautéed new potatoes	2.80
Classic Jacket potato	2.80
Mashed potatoes <i>plain.</i>	2.80
Mashed potatoes <i>with Gorgonzola cheese sauce.</i>	2.90
Barbecued potato wedges	2.50

vegetables

Asparagus <i>with parmesan flakes.</i>	5.80
Steak house spinach <i>with shallots, garlic, olive oil.</i>	3.50
Creamy spinach <i>with nutmeg, garlic.</i> 🥄	3.90
H.S Sautéed onions	2.80
Grilled tomato <i>with thyme.</i>	2.50
Grilled vegetables	3.30
Steamed vegetables	2.80
Grilled broccoli florets <i>lemon olive oil</i>	2.80

mushrooms

Creamy garlic mushrooms <i>(button, oyster, portobello)</i>	4.50
Rustic forest mushroom ragout <i>(button, oyster, portobello) with truffle oil.</i>	4.80
Grilled portobello mushrooms <i>with thyme, garlic, olive oil.</i>	4.50

others

Crunchy onion rings <i>with smoked paprika aioli.</i>	Small 2.60	Large 3.50
Basmati rice		2.50
Side green salad <i>green leaves, cucumber, green bell pepper.</i>		3.20

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🥄 Contains Nuts

🌿 Suitable for Vegetarians

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main courses

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Pork Barbecued Spare Ribs

Honey barbecue sauce, wedges, rucola, onion, tomato, sweetcorn salad.

23.00

Roasted Baby Chicken

Baby rocket, parmesan shavings, golden crushed potatoes.

22.00

Rack of Lamb

Herb crust, black olives, roasted potatoes, spinach, rosemary jus.

27.00

from the sea

Grilled Calamari



Fava pureé, tomato, caper and onion salsa, black olive powder

21.00

Pan Roasted Sea Bass



Grilled potato, smoked eggplant pureé, lemon oil, tomato powder.

23.00

Seared Salmon



Chinese cabbage, oyster mushrooms, spring onions, ginger, corriander, rice noodles, teriyaki sauce

23.00

Sautéed Garlic Prawns



Mashed potato, sautéed spinach, creamy garlic sauce.

23.00

Grilled Tuna Niçoise



New potatoes, green beans, roasted cherry tomatoes, tarragon dijon vinaigrette.

23.00

All American USDA beef burgers

USDA Classic Burger

Tomato, sautéed onions, iceberg, gherkins, Columbia sauce, steak chips.

250g 18.00

USDA Cheese Burger

Tomato, sautéed onions, iceberg, gherkins, cheddar cheese, Columbia sauce, steak chips.

250g 18.50

USDA Columbia Burger

Tomato, sautéed onions, cheddar cheese,bacon,grilled portobello mushrooms, iceberg, gherkins, Columbia sauce, steak chips.

250g 19.00

Contains Seafood & Crustacean

Contains Nuts

Suitable for Vegetarians

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