



COLUMBIA
STEAK HOUSE

MENU



Welcome to the Columbia Steak House

PRIME BEEF

The chefs at Columbia Steak House use only the finest ingredients. First & foremost our Beef is our primary focus. Finding meat that matched our high standards proved challenging. U.S.D.A Black Angus Beef is our choice for you.

FINEST PEDIGREE AGED TO TENDERNESS

Our selection process for the cattle is monitored according to strict quality controls. No supplementary feed influences the surpassed quality of our meat. Our temperature controlled storage room 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 unique quality of our succulent and tender steaks.

EXPERT PREPARATION

Our experienced Grill Masters prepare your steak to the perfect doneness using our world renowned Montague Grill Broiler, heated to 1300°C. This, combined with our Columbia pepper blend allows the steak to develop our typical Steak House flavour.


CONSTANT COMMITMENT

Our menu offers nothing but fresh dishes using selective ingredients. With this in mind we are certain that your wishes will be fulfilled by our attentive staff, making your visit a delightful experience second to none.

ENJOY YOUR MEAL!

John Politis
EXECUTIVE CHEF

SOUPS & BISQUES

Soup of the Day Inspired by fresh seasonal ingredients	€9.50
Alaskan Crab Meat Bisque  A smooth, creamy, highly seasoned soup based on a strained broth of crustaceans	€16.00

STARTERS

East 2 Middle East  Two rice paper parcels stuffed with duck and two spring rolls stuffed with prosciutto, goat's cheese, crispy Moroccan phyllo, sesame spring onion dip, hoi sin sauce	€12.00
Baby Calamari   Green olives, peppers, roasted hazelnut, romesco sauce	€12.00
Alaskan Crab Cake  Avocado guacamole, radicchio chiffonade, trio pepper coulis	€16.00
Stuffed Mushrooms with Alaskan Crab (3pcs)  Button mushrooms stuffed with Alaskan crab meat, lobster bisque	€16.00
Pan Fried Scallops (3pcs)  Parsnip pureé, lemon and tomato salsa	€16.00
Prawn Cocktail  Crunchy iceberg lettuce, poached prawns, Marie Rose cocktail sauce	€14.00
Tuna Tartare  Sesame, ginger, chillies, homemade potato crisps	€16.00
Alaskan Crab Leg (per piece)  Lettuce, Marie Rose cocktail sauce	€12.00
USDA Steak Tartare Classic steak tartare condiments, garlic toast	€18.00
USDA Rustic Beef Carpaccio Artichokes, fennel, parmesan shavings	€18.00



Contains Seafood & Crustacean



Contains Nuts



Suitable for Vegetarians

Prices include all applicable taxes

SALADS

SMALLLARGE

Caesar Salad
Romaine lettuce, bacon, parmesan, Caesar sauce

- Plain
- Chicken
- King Prawns

€7.00€10.00
€10.00€14.00
€12.00€16.00

Mozzarella Di Buffalo
Tomato and basil tartar, balsamic pearls, pesto, olive oil

€12.00

Columbia Greek
Tomatoes, cucumber, Kalamata olives, bell peppers, onion, feta cheese

€8.00€12.00

Duck Salad
Aromatic slow braised duck, shredded mix greens, carrots, Chinese cabbage, ginger citrus vinaigrette

€10.00€16.00

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€13.00

Goat Cheese and Beetroot
Baby greens, pistachios, pomegranate, black truffle oil, citrus vinaigrette

€10.00€16.00

Roasted Carrot and Quinoa Salad
Baby greens, semi dried cherry tomato, orange segments, citrus vinaigrette

€12.00

Honey Melon Salad
Crispy prosciutto, cucumber, lime, honey and poppy seed dressing

€10.00

RISOTTO AND PASTA

Risotto of the Day
Arborio rice slowly cooked with the freshest ingredients

€12.00€17.00

Risotto with Wild Mushroom and Truffle Oil
Arborio rice slowly cooked with wild mushrooms and truffle oil

€12.00€17.00

Beef Pappardelle
Creamy mushroom sauce, truffle oil, parmesan cheese

€24.00

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 €34.00 250g €42.00 350g €54.00
USDA Prime Rib Eye A thick cut of meat, with very rich marbling, ensures a tender, full-flavoured and juicy steak	300g €38.00 400g €46.00
USDA Prime New York Strip Generously marbled meat taken from the top loin, giving a flavourful and tender steak	250g €32.00 350g €40.00
USDA Prime Petite Fillet Two tender mini fillets grilled to perfection	300g €46.00
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) 500g €80.00
USDA Prime T-bone A combination of the flavoursome New York strip and the tender prime fillet steak	500g €45.00
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) 375g €48.00 (for two) 800g €99.00

SPECIAL STEAKS

	AUS	USDA
Steak Diane Prime Fillet 2x125g Creamy mushroom sauce, green beans, golden crushed potatoes	€36.00	€46.00
Pepper Steak Prime Fillet 2x125g Green peppercorn sauce, sautéed spinach, parsley new potatoes	€36.00	€46.00



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Contains Nuts



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AUSTRALIAN BLACK ANGUS STEAKS

Oakey Black Angus beef has strict specifications on marbling and aging to ensure its superior quality through Australia’s MSA grading system

AUS Black Angus, Prime Fillet A centre cut of prime loin with fine marbling, making this the most tender and succulent steak	200g €28.00 250g €34.00 350g €45.00
AUS Black Angus, Prime Rib Eye A thick cut of meat, very rich with marbling, ensures a tender, full-flavoured and juicy steak	300g €34.00 400g €40.00
AUS Black Angus, Petite Fillet Two tender mini fillets grilled to perfection	300g €36.00
AUS Black Angus, 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) 500g €70.00
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) 375g €42.00 (for two) 800g €90.00

CARVING TROLLEY

	AUS	USDA
CHATEAUBRIAND 500g	€70	€80
RIB EYE 600g	€60	€70
RIB ON THE BONE (appr. 700g-1300g)		€10/100g

All steaks are served with our house herb & pepper crust
Please advise your waiter if you wish to enjoy your steak without it



COLUMBIA
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Carving Trolley

Serving Chateaubriand, Rib Eye and Rib on the Bone
from the finest USDA and Australian Black Angus steaks

CHOOSE A SAUCE

PRICE PER SAUCE €2.00

Hollandaise Butter / Béarnaise / Creamy Garlic / Diane / Creamy Peppercorn / Black Peppercorn / Bordelaise Jus / Mushroom / Gorgonzola Fondue / Columbia Barbecue

POTATOES

Steak Chips	€2.90
With sea salt	
Sautéed Golden	€2.90
Crushed potatoes	
Crunchy Rosemary Potatoes	€2.90
Parsley Sautéed	€2.90
New potatoes	
Classic Jacket Potato	€2.90
Mashed Potatoes	
Plain	€2.90
With gorgonzola cheese	€3.20
With truffle oil	€3.50
Barbecued Potato Wedges	€2.50
Smoked Paprika	€2.90
New Potatoes	
Sour cream and spring onion	

MUSHROOMS

Creamy Garlic Mushrooms	€6.00
(Button, oyster, portobello)	
Rustic Forest Mushrooms	€6.50
With truffle oil (Button, oyster, portobello)	
Grilled Portobello	€4.90
Mushrooms with thyme, garlic, olive oil	

VEGETABLES

Asparagus	€6.50
With parmesan flakes	
Steak House Spinach	€3.90
With shallots, garlic, olive oil	
Creamy Spinach	€4.10
With nutmeg, garlic	
H.S Sautéed Onions	€3.50
Grilled Tomato	€2.50
With thyme	
Grilled Vegetables	€3.50
Steamed Vegetables	€3.30
Grilled Broccoli Florets	€2.90
Lemon olive oil	
Steamed Sweet Corn	€2.90
Flavoured with butter and salt	

OTHERS

Crunchy Onion Rings	<small>small</small> €3.50
With smoked paprika aioli	<small>large</small> €4.50
Basmati Rice	€2.50
Side Green Salad	€3.20
Green leaves, cucumber, green bell pepper	
Rainbow Slaw	€2.90
Red and white cabbage, carrot, dried figs, yoghurt and orange dressing	



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MAIN COURSES

B.B.Q Spare Ribs Grilled corn on the cob, shallots, green bell peppers, potato wedges	€25.00
Seared Chicken Breast Taro pureé, spinach, basil oil	€21.00
Iberico Pork Chops Smoked paprika new potatoes, rocket, sweet corn and red onion salad	€28.00

FROM THE SEA

Pan Roasted Sea Bass Grilled potato, smoked eggplant pureé, lemon oil, tomato powder	€23.00
Sesame Seared Salmon Golden crushed potato, baby greens, asparagus and teriyaki glaze	€25.00
Sautéed Garlic Prawns Mashed potato, sautéed spinach, creamy garlic sauce	€25.00
Grilled Tuna Niçoise New potatoes, green beans, roasted cherry tomatoes, tarragon dijon vinaigrette	€25.00

STEAK HOUSE BEEF BURGERS

Classic Burger Tomato, sautéed onions, iceberg, gherkins, Columbia sauce, steak chips, brioche bun	250g €20.00
Cheese Burger Tomato, sautéed onions, iceberg, gherkins, cheddar cheese, Columbia sauce, steak chips, brioche bun	250g €22.00
Columbia Burger Tomato, sautéed onions, cheddar cheese, bacon, grilled portobello mushrooms, iceberg, gherkins, Columbia sauce, steak chips, brioche bun	250g €25.00

