



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 & AUS Black Angus Beef is our choice for you.

FINEST PEDIGREE REARED 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 mature.

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!

SOUPS & BISQUES


Soup of the Day €9.50
Inspired by fresh seasonal ingredients


Alaskan Crab Meat Bisque  €16.00
A smooth, creamy, highly seasoned soup based on a strained broth of crustaceans

STARTERS

East 2 Middle East  €12.00
Two rice paper parcels stuffed with duck & two spring rolls stuffed with prosciutto, goat's cheese, crispy Moroccan phyllo, sesame spring onion dip, hoi sin sauce

Portobello Mushrooms €12.00
Pulled pork with cheddar & asparagus salad

Fried Polenta  €14.00
Chorizo, Greek feta mousse, sundried tomato pesto, black truffle

Vegan Tartar  €14.00
Beetroot, avocado, baby carrots, black garlic, quinoa, tomato, sweet potato, gingered soya creme

Garlic Prawns  €16.00
Olive oil & chili

Scallops with Jerusalem Artichoke Crème  €18.00
Asparagus, lardon, prosciutto & black truffle

Ceviche Seabass  €14.00
Beetroot humus, coriander, lime, kumquat

Tuna Tartare  €16.00
Sesame, ginger, chillies, homemade potato crisps

USDA Steak Tartare €18.00
Classic steak tartare condiments, garlic toast

USDA Rustic Beef Carpaccio €18.00
Artichokes, fennel, parmesan shavings

SALADS

SMALL

LARGE

Caesar Salad

Romaine lettuce, bacon, parmesan, Caesar sauce

Plain 

Chicken

King Prawns

€7.00

€10.00

€10.00

€14.00

€12.00

€16.00

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

Goat Cheese & Beetroot

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

€10.00

€16.00

Kale Salad

Quinoa, red chard, almond flakes, black lentils, chèvre tempura & smoked salmon

€17.00

Mozzarella Buratta Salad

Tomato & basil tartar, balsamic pearls, pesto & olive oil

€14.00

Mixed Green Salad

Poached fig in Koumandaria, colored cherry tomatoes & avocado

€14.00

RISOTTO AND PASTA

Risotto with Wild Mushroom & Truffle Oil

Arborio rice slowly cooked with wild mushrooms & truffle oil

€14.00

€21.00

Prawn Risotto

Arborio rice slowly cooked with black garlic, prawns, lime & shellfish bisque foam

€25.00

Potato Gnocchi

Pulled lamb in tomato sauce, fried halloumi & crispy pitta

€22.00



Contains Seafood & Crustacean



Contains Nuts



Suitable for Vegetarians

Prices include all applicable taxes

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 & succulent steak

200g €36.00 | 250g €44.00 | 350g €56.00

USDA Prime Rib Eye

A thick cut of meat, with very rich marbling, ensures a tender, full-flavoured & juicy steak

300g €40.00 | 400g €48.00

USDA Prime New York Strip

Generously marbled meat taken from the top loin, giving a flavourful & tender steak

250g €34.00

USDA Prime Porterhouse

A combination of the flavoursome New York strip with a bigger tender prime fillet steak

500g €55.00

USDA Prime T-bone

A combination of the flavoursome New York strip & the little tender prime fillet steak

500g €48.00

USDA Steak Combo

A combination of prime fillet, rib eye & New York strip served with choice of potato & grilled or steamed vegetables

(for one) 375g €52.00
(for two) 800g €110.00

SPECIAL STEAKS

Steak Diane Prime Fillet 2x125g

Creamy mushroom sauce, green beans, golden crushed potatoes

AUS	USDA
€38.00	€48.00

Pepper Steak Prime Fillet 2x125g

Black peppercorn sauce, sautéed spinach, parsley new potatoes

€38.00	€48.00
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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 & succulent steak

200g €30.00 | 250g €36.00 | 350g €48.00

AUS Black Angus, Prime Rib Eye
A thick cut of meat, very rich with marbling, ensures a tender, full-flavoured & juicy steak

300g €36.00 | 400g €42.00

AUS Steak Combo
A combination of Prime Fillet, Rib Eye & New York Strip, served with choice of potato & grilled or steamed vegetables

(for one) 375g €48.00
(for two) 800g €99.00

CARVING TROLLEY

	AUS	USDA
CHATEAUBRIAND 500g	€78	€90
RIB EYE 600g	€70	€80
RIB ON THE BONE (appr. 700g-1300g)		€12/100g

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

CHOOSE A SAUCE

PRICE PER SAUCE €2.50

**Hollandaise Butter / Béarnaise / Creamy Garlic / Diane /
Black Peppercorn / Mushroom / Columbia Barbecue**

POTATOES

French Fries	€3.50
Crunchy Rosemary Potatoes	€3.50
Classic Jacket Potato	€3.50
Mashed Sweet Potatoes	€4.00
Mashed Potatoes	
Plain	€3.50
With truffle oil	€4.00
Potato au Gratin	€4.00

MUSHROOMS

Creamy Garlic Mushrooms	€7.00
(Button, oyster, portobello)	
Rustic Forest Mushrooms	€7.00
With truffle oil (Button, oyster, portobello)	
Grilled Portobello Mushrooms	€4.90
Thyme, garlic, olive oil	

VEGETABLES

Asparagus	€7.50
With parmesan flakes	
Steak House Spinach	€4.50
With shallots, garlic, olive oil	
Creamy Spinach	€4.50
With nutmeg, garlic	
H.S. Sautéed Onions	€3.50
Grilled Vegetables	€3.75
Steamed Vegetables	€3.75
Grilled Broccoli Florets	€3.75
Lemon olive oil	

OTHERS

Crunchy Onion Rings	small €3.50
With smoked paprika aioli	large €4.50
Gingered Mashed Sweet Pumpkin	€3.50

MAIN COURSES

Pan Roasted Sea Bass  Pumpkin puree, Jerusalem artichokes, pickled Salicornia	€24.00
Sesame Seared Salmon Marinated in Miso  Avocado, beetroot, capers, squid ink	€25.00
Seared Tuna Fillet  Grilled vegetables & coriander sauce	€25.00
Deboned Spring Chicken Baby potatoes, broccoli, basil oil	€26.00
Pork Belly Baked with orange & teriyaki, chorizo & sweet potatoes	€24.00
Columbia Burger Tomato, sautéed onions, cheddar cheese, bacon, grilled portobello mushroom, iceberg, gherkins, Columbia sauce, steak chips, brioche bun	250g €25.00

