



Sheraton

Flavors

OF THE
day

Dinner

SMALL PLATES

CRISPY FRIED CALAMARI \$12

Lemon, Remoulade

TRUFFLE FRIES \$5

Yukon Gold fries, sea salt, white truffle oil, creamy bleu cheese

ROASTED TOMATO FLATBREAD \$6

Hummus, pickled onions, mesclun mix, olive oil

CAPRESE SALAD \$12

Sliced seasonal Roma tomatoes layered with fresh buffalo Mozzarella and drizzle of extra virgin olive oil and balsamic

CHICKEN WINGS \$12

House-made buffalo style sauce, crunchy celery, creamy bleu cheese dressing

HOUSE SMOKED SALMON \$13 

Mesclun greens with cream cheese crostinis

Columbia Grill & Bar signature dish

SOUP AND SALAD

TASTE OF THE DAY. CUP \$5 BOWL \$7

LEAFY GREENS OR TRADITIONAL CAESAR SIDE SALAD \$6

ENTRÉE SALADS

TRADITIONAL CAESAR \$12

Hearts of Romaine, shaved Parmesan, garlic anchovy dressing, crunchy croutons.

Add chicken or shrimp \$6

HOUSE SMOKED SALMON SALAD \$16 

Mixed greens, Spanish onion, tomatoes, cucumbers, capers and red bell pepper vinaigrette

Columbia Grill & Bar signature dish

COBB SALAD \$14

Crisp greens, bacon, chicken, tomatoes, avocado and hard cooked egg with bleu cheese dressing

BABY SPINACH SALAD \$14.50

Toasted Oregon hazelnuts, crisp bacon, radicchio, crumbled bleu cheese, honey-Dijon dressing.

FRIED CHICKEN CHOPPED SALAD \$15

Apple, celery, golden raisins, market greens, roasted almonds, cider vinaigrette.

FRESH FRUIT PLATE \$14

Seasonal fruit, grapes and banana bread with yogurt or cottage cheese

**Consuming raw or undercooked meat, seafood, shellfish, eggs or poultry may increase your risk of food borne illness.*

Split plate – Add \$2.00



Columbia Grill & Bar signature dish

Executive Chef – Barry Handley

PM Sous Chef- Lupe Ramirez



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MAINS

*Served with creamy Yukon Gold mashed potatoes
and fresh seasonal vegetables where appropriate*

NORTHERN PACIFIC SALMON \$32
Brown sugar and Dijon mustard basted

CHICKEN MARSALA \$26
Mushrooms, tomato, Rosemary, garlic, pan sauce

PAPPADELLE BOLOGNESE \$22
Spicy pork and meat tomato sauce

MUSHROOM RISOTTO \$26
Accented with shallots, garlic, thyme, Chardonnay, cream
and Parmesan

PORK CHOP \$28
Charbroiled, bone-in, shallot-Dijon sauce

BEEF RIB-EYE \$36
Onion strings, mushrooms, herb tomato, natural jus, bleu
cheese butter

CHARBROILED LAMB CHOPS \$34
Olive oil, garlic and herb marinated, blackberry and
pepper jus.

FISH & CHIPS \$17
IPA battered Alaskan cod, spicy tartar sauce, coleslaw and
fries

TURKEY CLUB SANDWICH \$13
Lean turkey, crisp bacon, sliced tomatoes and mayo on
toasted whole wheat

AMERICAN KOBE HAMBURGER \$14
Cheddar, lettuce, tomato, pickles, red onion and mayo on
brioche
Add bacon or mushrooms \$2

**All burgers are prepared medium unless otherwise requested*

GRILLED CHICKEN POBLANO QUESADILLA \$15.50
Black beans, Monterey Jack, grilled onions, roasted chiles,
cilantro, tortilla wrap.

*The Columbia Grill & Bar is proud to feature fresh, local
produce and products when possible in support of the
sustainability and organic movement, along with
participating in composting our food waste.*

Split plate – Add \$2.00

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increase your risk of food borne illness.*

*Executive Chef – Barry Handley
PM Sous Chef- Lupe Ramirez*