



Sheraton

Flavors

OF THE
day

Lunch

LUNCHEON BUFFET \$13

(Monday-Friday 11:30AM- 2:00PM)

STARTERS

PORK & VEGETABLE POTSTICKERS \$12

Spicy sesame sauce

CRISPY CALAMARI \$12

Lemon, Remoulade

HOUSE SMOKED SALMON \$13

Mesclun greens with cream cheese crostinis
Columbia Grill & Bar signature dish

TRUFFLE FRENCH FRIES \$5

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

ROASTED TOMATO FLAT BREAD \$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

SOUP AND SALADS

FEATURE SOUP..... CUP \$5 BOWL \$7

LEAFY GREENS OR TRADITIONAL CAESAR SIDE SALAD \$6

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

FRESH FRUIT PLATE \$14

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

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

**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
AM Sous Chef – Floyd Weldon*



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SANDWICHES & MORE

Served with French fries or coleslaw (where appropriate)
Sub market greens for \$2

TURKEY CLUB SANDWICH \$13

Lean turkey, crisp bacon, sliced tomatoes and mayo on toasted whole wheat

JAMAICAN JERK CHICKEN SANDWICH \$13

Pineapple-cilantro relish and Monterey Jack on ciabatta

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

ASIAN CHICKEN WRAP \$13

Spinach, sweet peppers, jicama and sesame-ginger dressing

GRILLED CHEESE SANDWICH \$12

Choice of American, Swiss, cheddar or pepper-jack. Ham, bacon or tomato on Grand Central Bakery Brioche
Add avocado \$2

FISH & CHIPS \$16

IPA battered Alaskan Cod, spicy tartar sauce, coleslaw and fries.

GRILLED CHICKEN POBLANO QUESADILLA \$15.50

Black beans, Monterey Jack, grilled onions, roasted chiles, cilantro, tortilla wrap.

PULLED CHICKEN TACOS \$12

Avocado, lime, sour cream, white corn tortillas, Pico de Gallo

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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