

# WELCOME TO THE COLUMBIA TOWER CLUB

## SPECIALTY COCKTAILS

- GREY GOOSE  
COSMOPOLITAN 12.75
- ABSOLUT POMEGRANATE  
MARTINI 12
- TANQUERAY MARTINI 12.50
- STOLICHNAYA APPLETONI 9.75
- SKYY BLACK RUSSIAN 8
- WOODFORD RESERVE  
CARAMEL APPLE  
MANHATTAN 12

## WINE BY THE GLASS

- MASO CANALI PINOT GRIGIO  
Delle Venezie 11
- JOEL GOTT SAUVIGNON  
BLANC  
California 9
- HOGUE CHARDONNAY  
Columbia Valley 8
- COEUR DE TERRE PINOT  
NOIR  
Willamette Valley OR 12
- MARYHILL MERLOT  
Columbia Valley 10
- KIM CRAWFORD PINOT NOIR  
Marlborough 11
- CHATEAU ST. JEAN MERLOT  
California 9
- SOVERAIN CABERNET  
SAUVIGNON  
Alexander Valley 11

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam  
Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

- LEMONADE  
Club made with pure cane syrup 3
- SAN PELLEGRINO  
Sparkling water, Half Litre 3.25

## STARTERS

- NORTHWEST OYSTERS ON THE HALF  
SHELL  
Half dozen Northwest oysters served raw with lemon,  
mignonette and cocktail sauce. Market Price
- ROSEMARY PIERCED DIVER SCALLOPS   
Pan seared diver scallops with pickled sweet grapes, citrus  
butter sauce and micro greens 14.75
- ARTICHOKE & APPLEWOOD BACON  
FRITTERS  
Roasted artichokes, applewood bacon and a side of  
horseradish dipping sauce 10.50
- CARPACCIO OF PRIME BEEF  
Shaved prime tenderloin with truffle oil, sea salt, cracked  
black pepper and parmesan shards 11.75
- VIETNAMESE SPRING ROLLS  
Lump crab, ground pork, wood ear mushrooms  
and taro root 8.50

## SOUPS & SIDE SALADS

- OVEN-ROASTED BEETS   
Candied walnuts, goat cheese and citrus vinaigrette 10.50
- CRISP SPINACH SALAD  
Dates, crisp bacon, oranges and mango lime dressing 8.50
- PROSCIUTTO & MELON SALAD   
Fresh mozzarella and basil pesto oil 8.50
- SHIITAKE COCONUT SOUP   
Basil, Ginger, Lemongrass & Sambal 5.25
- BEER & THREE CHEESE SOUP  
Trio of cheeses and amber beer finished with cream  
and sourdough croutons 5.25

## MEMBER TRADITIONS

### Friday "Grand" Buffet

Every Friday in the Dining Room choose from a  
delicious display of savory and sweet items.

### Prix Fixe Dinner

Offered Friday & Saturday nights in the Main Dining  
Room. Chef selected seven course tasting menu \$49.

## CHEF RECOMMENDATIONS

- GRILLED COLORADO LAMB CHOPS**  
Stacked potatoes, roasted tomato and grilled asparagus 39
- CRISPY DUCK BREAST WITH FIG AND SHALLOTS** 🍷  
Balsamic reduction and oven roasted tomato 27.50
- SURF & TURF**  
Pan seared beef tenderloin with grilled shrimp and bearnaise sauce 22.25
- FIRE GRILLED MAHI MAHI** 🍷  
Pancetta, lentil ragout and grilled lemon 19
- SAGE & PORCINI STUFFED CHICKEN MADEIRA**  
Parmesan risotto and grilled asparagus 18
- VEAL OSSO BUCCO**  
Creamy parmesan risotto and red wine pan gravy 22.25

## MEMBER FAVORITES

- CRISPY MACADAMIA NUT CRUSTED AHI**  
Ginger pineapple relish and balsamic reduction 27.25
- ASIAGO CRUSTED SEA BASS**  
Creamy artichoke pesto, grilled asparagus and oven roasted tomatoes 25.25
- ANCHO BBQ SHORT RIBS**  
Smoked cheddar mashed potatoes, grilled asparagus and ancho infused BBQ sauce 22.25
- PEPPER CRUSTED PORK CHOP**  
Whipped potatoes, brandy and pearl onion pan gravy 21
- PAN ROASTED VEAL TENDERLOIN**  
Braised green lentils and natural pan gravy 25.25

## SIDES

- LOBSTER MAC & CHEESE**  
Maine lobster, tillamook white cheddar, tarragon and white truffle oil 8.95
- TRUFFLED WHIPPED POTATO**  
Yukon gold potatoes, black truffles, white truffle oil and grana pandano 6.25
- GRILLED ASPARAGUS**  
Balsamic raspberry vinaigrette 6.25
- MUSHROOMS**  
Sautéed northwest mushrooms, fresh herbs, garlic, shallots and madeira 6.25
- SPINACH GRATIN**  
Creamed baby spinach and aged white cheddar gratinée 6.25

## NORTHWEST INSPIRED

- CHANTERELLE & BEECHER'S BLANK SLATE RISOTTO** 🍷  
Fresh herbs, sautéed sweet onions and grilled asparagus 21
- DOUBLE R RANCH FILET MIGNON**  
Bacon jam, Makers Mark manhattan sauce and whipped potatoes 31.50
- ALASKAN SCALLOPS** 🍷  
Black trumpet crusted, squid ink pasta, sautéed tomatoes and shaved grana pandano 31
- RAZOR CLAM LINGUINI**  
Fresh herbs, white wine, garlic and cream 22

- CEDAR ROASTED NW SALMON**  
Potato & artichoke puree and green apple beurre blanc 29.50

## COFFEES & TEAS

- LATTÉ** 4
- CAPPUCCINO** 4
- SPANISH COFFEE**  
Kahlua, Cognac, espresso and whipped cream 8
- ARNOLD PALMER**  
A blend of iced tea and lemonade 3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.