




HUNT

→ AND →

GATHER

starters

- Pretzel-Dusted Crispy Calamari** 12
fresno chili aioli / lemon
- Hama Hama Oysters*** 12/20 
mignonette / lemon
- Filet Mignon Steak Tartare*** 19
classic condiments / heirloom tomato / toast
- Avocado Toast**   10
crushed avocado / lemon zest
add poached egg \$3.00 add Alaskan crab \$8.00

soup/salads

- Salmon Caesar Salad**  16
buttermilk-anchovy vinaigrette / salmon belly
pickled shallots / parmesan
- Cobb Salad**  16
grilled chicken / egg / bacon / avocado
tomato bleu cheese / balsamic dressing
- Heirloom Tomato Salad**  20
Dungeness crab / baby gem / grilled peaches
shaved manchego cheese / peach-yuzu vinaigrette
- Beet + Goat Cheese Salad**   13
marcona almonds / sunflower seeds / shallot vin
- Clam Chowder** 10/12
applewood smoked bacon / russet potato

sharable - tapas








- Cheese + Charcuterie** 22
spicy nuts / marinated olives / toast
- Broiled Shrimp "Ajillo"** 14
garlic / parsley butter / chili aioli
- Pork Belly Tacos** 12
handmade corn tortilla / avocado crema
queso fresco / tomatillo-jalapeno salsa
- Lobster & Crab Spaghetti** 28
cherry tomato marinara / saffron / chili / basil
- Skewers** 6 for 16 / 12 for 26
chicken / lamb / NY strip
peanut - chili / satay sauce

entrees

- Free Range 1/2 Chicken** 25
buttered yukon potato / cipollini onions
salsa verde / watercress
- 12oz Wagyu NY Strip "Steak & Frites"** 48
au poivre sauce
- Pumpkin & Brown Butter Risotto** 18
black truffle / parmigiano / pepitas
- Club Burger*** 20
tillamook white cheddar / bacon
butter lettuce / caramelized onion
- Atlantic Salmon***  26
english peas / cous cous / panzanella
- Lobster Roll** 42
butter poached lobster / tarragon-tomatillo aioli
herb fries

sides

- Turmeric Fried Cauliflower Florets**  10
curry-mustard aioli / bonito flakes
- Club Truffle Fries**  7
truffle aioli
- Whipped Yukon Potato**  5
garlic / milk / herbs
- Blistered French Beans**  10
lemon aioli / parmesan / mint
- Grilled Corn on the Cob**  8
tequila marinated / green onion / butter lime



Take your club favorites home tonight!

CTC

Now offers a variety of pantry items from pasta, to sauces, to focaccia.

If you aren't eating right away, select ready to prepare meal kits
Meal kits start as low as \$30

 = Gluten Free

 = Vegetarian

*Consuming raw or undercooked foods may pose health risk

cocktails

American Oak Barrel Aged Cocktail	12
ask your server for info on our latest concoction!	
Mezcal Negroni	14
mezcal, campari, sweet vermouth	
Aperol Cosmopolitan	12
grey goose, aperol, orange liqueur,	
Pear Vanilla Martini	10
new amsterdam pear vodka, vanilla simple syrup	
Apple Bourbon Smash	12
evan williams bourbon, honey crisp apples, honey	
Bombay Grapefruit Fizz	10
bombay gin, fresh grapefruit, prosecco, thyme	

white

Wycliff / Prosecco / ITA	8/28
Anew / Riesling / WA	10/36
Cambria / Rose / OR	12/44
Delille / Chaleur Blanc / WA	12/44
Brancott / Sauv Blanc / CA	11/40
Waterbrook / Chardonnay / WA	10/36
Smoke Tree / Chardonnay / CA	12/44
Bolgheri / Vermentino / ITA	10/36

red

Manos / Malbec / ARG	9/32
Le Fervent / Syrah / FRA	10/36
BV Coastal / Merlot / CA	10/36
CSM Indian Wells / Cab Sauv/ WA	12/50
Mark West / Pinot Noir / OR	11/58
Matthew's Claret / Red Blend / WA	14/52
Val DelaCasa / Tempranillo/ ESP	10/36
Justin / Cabernet Sauvignon / CA	13/40

bottled beer

Pfriem Pumpkin Bier	10
Scuttlebutt Amber & Blonde Ale	6
Pyramid Hefeweizen	6
Fremont "Lush" IPA	6
Deschutes Black Butte Porter	6
Breckenridge Vanilla Porter	6
Guinness	6
Spaten's Oktoberfest	6
Black Raven Flocktoberfest	6
N/A Beer	5

COLUMBIA
TOWER
CLUB



**Reserve Members
Exclusively***

Possibility/ Red Blend / WA

18 / 47

Diora Rose

12 / 50

Barrage Cellars 2011 / Merlot / WA

12 / 44

Ask your server for details