Dinner Entrees Entrees below served with choice of • herb-roasted potatoes • creamy polenta • roast garlic mashed potatoes Also served with seasonal vegetables.

Ribeye Steak with Infused Butter . . . 36 10 oz. ribeye steak grilled to order. Served with choice of burgundy or blue cheese butter. Add Grilled Shrimp 6

New York Steak Au Poivre 38 10 oz. NY steak pan seared to order. Served with Au Poivre peppercorn brandy cream.

Braised Beef Short Rib 35 Beef short rib with sarsaparilla beef jus.

Pasta

feta cheese.

Add choice of: Chicken . . . 8

Shrimp . . . 10

Wild Mushroom Blend . 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

What Cheer Saloon

Open Wed - Sun II am to close Food served in bar II am - 7:30 pm

> Featuring Draft Beer, Wine, Blended Drinks and

Cocktails

Columbia Gold)
Miner Mule	ó
What a Peach! Tea	2
Blacksmith Old Fashioned 12	2
Cradle Espresso Martini 13	3
Gooley Gimlet)
Levi's White Linen	3

Beverages

Sarsaparilla ... Cowboy Sarsaparilla
Dr. Pepper ... Pepsi ... Diet Pepsi ... 7-Up
Orange Juice ... Hot Cocoa
Coffee ... Iced Tea ... Hot Tea

Lemonades

Strawberry Lemonade Lavender Lemonade

Kids' Menu

Mac & Cheese 7
Cheeseburger with House Fries 10
Chicken Strips with House Fries . 9
Pasta
Choice of Marinara, Alfredo or Basil Pesto sauce.

City Hotel Restaurant



A taste for every occasion!

Casual Lunch & Dinner Wed/Thurs/Sun II am - 7:30 pm Saturday II am - 4:30 pm

Fine Dining
Friday/Saturday 4:30 pm - 8 pm
Sunday Brunch 10 am - 3 pm

Call 209-396-1981

for reservations or to place an order.

22768 Main Street, Columbia Columbia State Historic Park

- Live Music Wednesdays 5-7 pm
- Victorian Christmas Feast
- Gift Certificates
- Private Parties/Group Dining For reservations for 12 or more, send email to alaunahancock@gmail.com

For more information and to join our mailing list for specials and events, visit columbiacityhotelrestaurant.com









Starters available anytime	Salads available anytime	Junch Entrees
Soup du Jour - ask server for selections Cup 7 Bowl 10	City Hotel House Salad 9 Baby greens, shaved onions, cucumbers, cherry	Entrees below served with choice of hand-cut French fries, onion rings, or coleslaw.
Crab Cakes with Chipotle Aioli 20 Lump snow crab lightly breaded and pan fried. Served with avocado chimichurri, shaved onion.	tomatoes, house-made croutons, honey lemon thyme vinaigrette. (V) Roasted Beet Salad	Turkey Club
Fried Brussels Sprouts 15 / Half 9 Dried cranberries, pancetta lardons, champagne-agave dressing. (GF)	Gold and red oven-roasted beets, baby greens, toasted walnuts, feta crumbles, blood oranges, pomegranate vinaigrette.	Chris' Blackened Chicken Sandwich 20 Blackened chicken sliced thin on a brioche
Gold Country Flatbread 17 Oven-crisp bread, fontina cheese, fresh apples, blue cheese crumbles, prosciutto, golden raisins, hot honey, microgreens. (V)	Classic Caesar Salad	bun, roast garlic aioli with seasoned slaw. Prime Rib Sandwich
Mushroom Flatbread 18 Crispy house-made flatbread, assorted mushrooms, fontina cheese, gorgonzola crumbles. Served with lightly tossed salad. (V)	Blackened Ahi Salad	cheese. Served on a ciabatta roll. Available while supplies last. Columbia Golden Ticket 24 Snake River Farms Kobe beef, Gouda cheese,
Bacon Wrapped Shrimp 16 Shrimp wrapped in bacon with chipotle mayo. Served with small mixed green salad.	Salad Add-Ons: Chicken 10 Salmon 15 Shrimp 15	Applewood smoked bacon, black garlic aioli, tomato, baby greens, brioche bun. Build Your Own Burger 18
Wonton Ahi Tacos 20 Four fried wontons filled with marinated Ahi filet, sweet soy glaze and wasabi crème. Served with Asian style slaw.	Sunday Brunch 10-3	 ½ pound beef patty, choice of cheese, romaine, tomato, onion, mayo, brioche bun. Burger Add-Ons: Avocado 3 Wild Mushrooms 3
Dips 'n Spreads	Eggs Benedict	Bacon 4 Double Beef 8 Avorites available anytime
Big Bowl with Dip 12 Bowl of spinach dip with assorted breads.	Add smoked salmon 8 Avocado Toast	Fish & Chips
Basket of House-Cut Fries 10 Fries Add-Ons:	Grilled ciabatta bread, guacamole, heirloom tomatoes, paprika oil, poached eggs, mixed greens. Served with Potatoes O'Brien.	Beer-battered and fried golden Unicorn Fish filet, house tartar, grilled lemon. Served with house-made French fries, chips and coleslaw.
Garlic Parmesan 2 Sloppy "Joel" Fries 15 French fries smothered with short ribs and sauce, green onions.	French Toast	Fish Tacos