

BRANDYWINE VALLEY RESTAURANT WEEK 2018



\$35 DINNER MENU

APPETIZER

Choice of one:

BEEF CARPACCIO

*peach mostardo, gorgonzola, sicilian pistachios,
arugula & balsamic*

CAESAR SALAD

romaine lettuce, house made croutons, parmesan

CHOPPED WEDGE SALAD

*iceberg lettuce, bacon, cherry tomatoes, red onion,
cucumbers, blue cheese dressing*

GOAT CHEESE GNOCCHI

grilled shrimp, corn and tomatoes

GRANOLA CRUSTED BRIE

*strawberry-basil puree, strawberries & arugula salad,
strawberry balsamic vinaigrette*

SOUP OF THE DAY

seasonal garnish

SMOKED SHORTRIB

*red bliss potato salad, corn bread crumble,
house made bread and butter pickle chips*

ENTRÉE

Choice of One:

CHICKEN "BRUSCHETTA"

*roasted organic chicken breast, crispy leg confit, corn, roasted cherry tomato, asparagus, grilled sourdough,
light chicken gravy and champagne gastrique*

CI SIGNATURE CRAB CAKES

boardwalk style fingerling potatoes, tangy summer vegetable slaw, fancy tartar sauce

JAPANESE SURF & TURF

teriyaki glazed twin petite filets, shrimp tempura, shiitake & asparagus fried rice, miso mustard & spicy mayo

PORK CHOP PARMESAN

bone in pork cutlet, cherry tomato fondue, fresh mozzarella, basil oil & aged balsamic glaze

SEARED DIVER SCALLOPS

roasted cauliflower & creamy cauliflower-almond puree, caper and raisin relish, almond & parsley brown butter

SHELLFISH COBB

*shrimp, ½ lobster, lump crab, mixed greens, egg, bacon, avocado, cucumber, tomato, radish, red onions, green beans,
horseradish spiked 1000 island dressing*

BIG EYE TUNA "AL PASTORE"

ancho chile crusted and seared rare tuna, black beans, street corn, smoky chipotle mayo, pineapple-poblano salsa

DESSERT

Choice of One:

Petite 'Ode to Charcoal Pit Sundae'

*whipped cream, wet walnuts, vanilla ice cream,
hot fudge & caramel sauce*

Cookie A la Mode

*triple chunk ¼ house made cookie with
dark, white and milk chocolate chunks,
scoop of house made vanilla gelato*

Almost Fall Apple Cake

cinnamon gelato & whipped cream

Seasonal Custard

grapefruit panna cotta

MENU SUBJECT TO CHANGES/AVAILABILITY*

Please alert your server of any food allergies as all ingredients on our menu are not listed. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% Gratuity is added to all parties of six or more.

**DO YOU LOVE RESTAURANT WEEK, BUT HATE WAITING TWICE A YEAR TO ENJOY?
YOU NO LONGER HAVE TO WAIT – EVERY TUESDAY @ COLUMBUS INN –
JOIN US FOR OUR 3 COURSE PRIX FIXE MENU FOR \$30!!**