

COLUMBUS INN CHRISTMAS EVE MENU



GARDEN & SOUP



SEASONAL SOUP SELECTION 7

ARUGULA SALAD 8/11
wine poached pears, candied pecans, pickled red onions,
crumbled goat cheese, champagne vinaigrette

CLASSIC CAESAR 7/10
garlic croutons, parmesan (add anchovies 2)

FALL SALAD 12
apples, grapes, endive & frisee, beets, radish, fennel,
cider vinaigrette, walnuts, cave aged cheddar

BUTTERNUT BISQUE 7
toasted pepita granola, creme fraiche

WEDGE SALAD 7/10
iceberg lettuce, bacon, red onion, tomatoes, cucumber,
choice of dressing: blue cheese, 1000 island, 50/50

SHRIMP, CRAB, AND AVOCADO 14
arugula, cherry tomatoes, cucumber,
roasted tomato-horseradish vinaigrette

APPETIZERS

HUMMUS 9
roasted red peppers, vegetable crudite,
house made pita

GINGERSNAP CRUSTED BRIE 8
tangy apple puree, pear, arugula & walnuts, maple sherry-vinaigrette

TUNA ROLL tempura fried, spicy mayo, soy reduction, wasabi, ginger 12

ROASTED SOY BEANS 6
sea salt, cracked black pepper

OCTOPUS A LA PLANCHA 12
caramelized fennel, cherry tomato & sweet garlic jam,
green olive tapenade, lemon-fennel vinaigrette

RAW BAR

CRAB COCKTAIL 18
jumbo lump crab meat, crab claws,
lemon vinaigrette

SHRIMP & CRAB COCKTAIL 19
classic cocktail, lemon wedge

SEAFOOD PLATTER 36
oysters, shrimp, jumbo lump crab meat,
crab claws, tuna tartare
add Chilled 1lb Whole Lobster 15

"SURF AND TURF" 16
jumbo lump crab, charred beef carpaccio,
arugula, lemon vinaigrette,
stone crab mustard

BROKE-AY POKE-AY 13
diced raw ahi tuna, mango, cashew, mint,
lime & coconut, crispy rice noodle

OYSTERS ON THE HALF SHELL MP
mignonette, classic cocktail

ENTREES

FIVE SPICE & SESAME CRUSTED BIG EYE TUNA 27
chilled spicy "dang-dang" noodles, chinese spinach, scallions & peanuts, shrimp and vegetable tempura, sweet soy & spicy mayo

"CHICKEN BRUSCHETTA" 24
pan roasted organic chicken breast, crispy leg confit, pumpkin and chestnut honey-scented ricotta,
grilled sourdough, mushroom and cipollini onions, broccoli rabe, marsala sauce

RIB EYE STEAK FRITE 30
16 oz bone-in grilled Cowboy cut steak, fatty but delicious, bordelaise butter, house cut french fries

COWBOY CUT PORK CHOP 26
bone-in pork chop, apple, cheddar, brussels and pork belly hash, creamy apple puree,
cider spiked pork jus

SHELLFISH COBB 26
shrimp, 1/2 lobster, lump crab, mixed greens, egg, bacon, avocado, cucumber, tomato, radish, red onions, green beans,
horseradish spiked 1000 island dressing

LOBSTER FRIED RICE 28
edamame, shiitake mushroom, pineapple and shrimp fried rice, coconut curry, tempura green beans, sweet soy reduction

QUEEN/KING CUT PRIME RIB 29/34
brussels sprouts with bacon jam and sunny side egg, hash brown potatoes

CI SIGNATURE CRAB CAKES 26
salt & vinegar fingerlings, crab fat slam, fancy tartar sauce

SEARED DIVER SCALLOPS 28
roasted and pureed cauliflower, golden raisin, marcona almond & caper relish, citrus and parsley brown butter

ORGANIC WILD ISLES SALMON 26
pumpkin & goat cheese gnocchi, wild mushrooms, butternut squash & roasted brussels,
creamy pumpkin puree, lemon vinaigrette

MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 28
dry rubbed and 18 hour slow smoked, cheddar roasted broccoli, campfire potatoes

MEAT & CHEESE BOARDS

served with seasonal accompaniments
& crustini

3 for 14

5 for 20

MEATS

PETITE JESUS
salami made with red wine & garlic

TAMWORTH PROSCIUTTO AMERICANO
american styled cured ham

BRESAOLA
cured beef eye round

SALAMI TOSCANA
course ground, handmade italian style salami

FINOCCHIONA SALAME
all pork italian style salami

SPICY COPPA
air-dried whole pork shoulder

SPICY SOPRESSATA
sweet & spicy salami

CHEESE

LAURA CHENEL'S CHEVRE
goat cheese, traditional style

TALEGGIO
semi-soft wash rind robust Italian cheese

PRIMA DONNA
cow's milk, gouda

SAVILE ROW CHEDDAR
aged 2 years, robust & true english cheddar

MOODY BLUE
roth creamery, wisconsin

DELICE DE BOURGOGNE
triple cream cow's milk

SHAREABLE SIDES

HOUSE CUT FRENCH FRIES 5
twice cooked house cut idaho potatoes

SWEET POTATO FRIES 6

ROASTED CAULIFLOWER 8
whipped feta and gyro spice

ROASTED BRUSSELS SPROUTS 8
bacon jam and dippy egg

SHRIMP & PINEAPPLE FRIED RICE 9
pineapple fried jasmine rice

SIMPLE MIXED GREENS SALAD 5
cherry tomatoes, cucumbers, red onion, cucumbers, balsamic vinaigrette