



COLUMBUS INN

S O U P & S A L A D S

SEASONAL SOUP OF THE DAY MP

CLASSIC CAESAR SALAD..... 9/12

garlic croutons, parmesan (add anchovies 2)

CHERRY & PISTACHIO 15

baby gem lettuce, fresh burrata, red wine cherries, fresh herbs, pistachios, buttermilk pistachio dressing

SIMPLE MIXED GREENS SALAD..... 9/12

cherry tomatoes, red onions, cucumbers, balsamic vinaigrette

PEAR & ARUGULA SALAD 13

riesling poached pears, pickled red onions, moon drop grapes, candied walnuts, goat cheese, cider vinaigrette

WEDGE SALAD 9/12

iceberg lettuce, bacon, blue cheese crumbles, cherry tomatoes, cucumbers, red onions choice of dressing: blue cheese, 1000 island, 50/50

ADD ON PROTEINS

french cut chicken breast10

wild isles salmon 10

CI signature crab cake 12

jumbo shrimp12

sliced filet mignon12

SNACKS & APPETIZERS

"BURNT ENDS" BRISKET BITES 13

potato salad, buttermilk biscuit crumble

CHEESESTEAK SPRING ROLLS 13

spicy smoky ketchup

HUMMUS 12

tomato, cucumber and parsley salad, olives, roasted peppers, pita

ROASTED SOY BEANS 9

cracked black pepper, sea salt

BLT DEVILED EGGS 9

bacon crumbles, roasted tomatoes, iceberg aioli

BAJA SHRIMP TACOS 12

avocado mousse, creamy slaw, chipotle crema, pico de gallo

RED WINE BRAISED OCTOPUS 16

chorizo, piquillo & potato stew, squid ink aioli, smoked paprika oil, crispy chickpeas

TOASTED GOAT CHEESE GNOCCHI 13

sauteed mushrooms, melted leeks & wilted chard, porcini-mushroom cream, sage brown butter

ARROGANT CAULIFLOWER 13

blue cheese dressing, tomato, cucumber & celery

CRISPY CALAMARI 13

lemon garlic aioli, tomato fondue, sweet & hot pepper relish

HOUSE BAKED FOCACCIA BREAD 9

warm, whipped burrata & tomato jam

GRANDMA'S PIEROGIES 13

pork belly, caramelized onions, loaded sour cream, cave aged cheddar

FIRECRACKER TUNA ROLL 14

tempura fried, spicy mayo, soy reduction, wasabi & ginger

BRICK OVEN MEATBALLS..... 13

classic meatballs, marinara, fresh mozz, house made focaccia

RAW BAR

served with proper accompaniments

CRAB COCKTAIL 21

"DIRTY" PEEL & EAT SHRIMP 12

OYSTERS ON THE 1/2 SHELL MP

SHRIMP COCKTAIL 16

SHRIMP & CRAB COCKTAIL 19

ARTISANAL MEAT & CHEESE BOARDS

served with seasonal accompaniments

4 MEATS 18 / 4 CHEESES 18 / ALL 834

MEATS

bresaola
spicy soppressata
prosciutto
happy cappy

CHEESES

aged cheddar (cow's milk)
delice de bourgogne (triple cream cow's milk)
payoyo (semi firm goat & sheep's milk)
fourme D'Ambert (semi hard blue cheese)

SANDWICHES

Served on brioche bun. Includes a choice of: house cut fries, chips, or petite green salad

CRAB CAKE SANDWICH 18

broiled CI crab cake, lettuce, tomato, pickle, classic tartar

FILET MIGNON SANDWICH 18

caramelized onions, provolone cheese, hot peppers

LOADED SMASH* BURGER 18

two 4oz patties, cooper sharp American cheese, bacon jam, fried onions, lettuce, tomato, pickle **no temp -- cooked thru

BRICK OVEN PIZZAS

Each pie is hand tossed & baked in our 840 degree oven.

TRADITIONAL 14

red sauce, shredded fresh mozzarella (add pepperoni ...2)

DIABOLO 16

red sauce, shredded & fresh mozzarella spicy soppressata, pepperoni, hot capicola, chili flakes

MARGHERITA..... 15

red sauce, roasted tomatoes, fresh mozzarella, basil oil

KENNETT..... 15

herb cheese, local mushrooms, caramelized onions, arugula, dry aged goat cheese

BBQ BRISKET PIZZA..... 16

white sauce, aged cheddar, red onion, pickled jalapenos, smoky greens, Texas slim BBQ sauce

ENTREES

SHELLFISH COBB 30

1/2 chilled lobster, jumbo shrimp, lump crab, chopped greens, egg, bacon, avocado, cucumbers, tomatoes, radish, red onions, green beans, horseradish spiked 1000 island dressing

STEAK FRITTE "NIAGARA FALLS" 40

Montreal spice rubbed, poutine with brisket gravy & cheese curds, red wine demi

FALL SPICED COWBOY CUT PORK CHOP..... 29

bacon jam brussels, maple & ginger scented sweet mash, honey crisp apple compote, maple-cider pork jus

BLACKENED SHRIMP & GRITS 30

cave aged cheddar, hot, sweet & smokey greens, crystal butter, creole mustard sauce

FRENCH ONION FILET 43

8oz center cut filet, caramelized & crunchy onion haricot vert, gruyere scented potato puree, bordelaise butter, french onion demi

CI CRAB CAKE "SCAMPI" 34

spaghetti squash, sauteed shrimp, garlic, parsley, lemon, white wine, herbed shellfish aioli

LOBSTER, SHRIMP & SCALLOP FRIED RICE 34

edamame, shiitake mushroom, red pepper, shrimp & pineapple fried rice, coconut curry, tempura green beans, sweet soy reduction

CHICKEN PARM "DI LUSSO" 27

italian style cutlet, blistered tomatoes, burrata, vodka sauce, crispy rigatoni, parm basil oil & aged balsamic glaze

PAN SEARED JAIL ISLAND SALMON 29

butternut, swiss chard & wild mushroom risotto, spiced pumpkin cream, sweet & savory pepitas

MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 39

smoked cheddar & broccoli, mesquite spiced campfire potatoes

STEAK HOUSE DELUXE 34

twin petite filet medallions, hearts of gem salad with cucumbers, tomato, red onion, blue cheese dressing & crumbles, potato wedges, pork belly "croutons", crispy onion petals

SIDES

FRENCH FRIES 6

twice cooked house cut Idaho potatoes

SWEET POTATO FRIES 7

lemon-garlic aioli

CLASSIC POTATO PUREE 9

butter & cream

CAESAR BROCCOLI 9

roasted broccoli, garlic-anchovy emulsion, parmesan, spicy bread crumbs

CRISPY ASIAN BRUSSELS SPROUTS 12

sweet soy-chili glaze, sesame seeds, crispy shallots, peanuts & scallions

SHRIMP & PINEAPPLE FRIED RICE 14

shiitake mushrooms, edamame, coconut curry, tempura green beans

BEVERAGES

we offer complimentary chilled filtered water

PELLEGRINO

SPARKLING WATER 1 liter ... 7

ACQUA PANNA

NATURL WATER 1 liter 7

FOUNTAIN DRINKS..... 3

Coca Cola, Diet Coke, Sprite, Ginger ale, Club Soda, Tonic,

SPECIALTY SODAS, JUICES, MILK

Gosling Ginger Beer 5 Craft Root Beer 5
Apple ~ Grapefruit ~ Orange ~ Tomato ~ Pineapple .. 4
Lemonade, Cranberry, Unsweetened Iced Tea ... 4
Whole Milk or Chocolate Milk 3

Please alert your server of any food allergies as all ingredients are not listed on our menu. The majority of our menu items can be modified gluten free, please check with your server. If you have any severe allergies, we will try our best to accommodate, but can not guarantee cross contamination and advise to eat at your own risk. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 20% service charge is added to all parties of six or more.

CI SIGNATURE CRAFT COCKTAILS

TITO'S TEXAS MULE (REG. 12OZ/ "XL" 18 OZ) 10/14

Tito's Vodka, lime juice, simple syrup, Gosling ginger beer
mule mug not included with price

HONEY-PEAR SPRITZ MARTINI 14

Organic pear infused vodka, housemade honey simple, elderflower liqueur, topped with prosecco

SALTED MAPLE OLD FASHIONED 14

Four Roses bourbon, maple syrup, muddled cherries & flaky salt

BLUSHING LADY MARTINI 14

Grapefruit vodka, Cointreau, fresh grapefruit, lemon juice

CI CLASSIC MANHATTAN 14

Four Roses Kentucky bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters, Amarena Cherry

LAVENDER BEE'S KNEES MARTINI 14

Empress Organic Gin, honey simple syrup, lemon juice

SEASONAL MULE (REG. 12OZ/ "XL" 18 OZ) 10/14

see server for daily selection

APPLE SPICED MARGARITA 12

blanco tequila, triple sec, lime juice, apple cider, cinnamon-sugar rim add GM floater 2

HARVEST RUM PUNCH 10

Captain Morgan Spiced Rum, apple cider & fresh lemon

CHERRY-GINGER BOURBON FIZZ 12

cherry bourbon, amarena cherries, fresh lime juice, ginger beer

APPLE BOURBON SMASH 12

apple bourbon, lemon juice, apple cider, honey simple

MANDARIN CRUSH 14

Mandarin vodka, fresh orange juice, triple sec, splash of sprite

CI SIGNATURE SEASONAL SANGRIA 10

see server for today's selection

HOUSE WINES

ROSE & SPARKLING WINES

CHANDON BRUT & SPARKLING ROSE 187ML 14

SANTOLA VINHO VERDE ROSE, PORTUGAL 10/40

aromas and flavors of fresh strawberry, pomegranate and orange zest with a pleasantly light spritz

TWO BIRDS ONE STONE ROSE, FRANCE...12/48

*Organic/Biodynamically Farmed. Grenache-Syrah-Cinsault fruit-forward with touches of green apple, orange and strawberry.

ON TAP WINES

LA VITE VIVISSIMO PROSECCO, ITALY.... 9

light delicate bubbles, hints of green and golden apples, white peach & citrus

LA VITE VIVISSIMO PINOT GRIGIO, ITALY.... 9

hints of fig, apple, and dry with notes of almonds

WHITE WINES

BREAD & BUTTER CHARDONNAY (OAKED), CA 12/48

Rich notes of creme brulee, vanilla bean, and tropical fruits, balanced acidity

FOUR VINES CHARDONNAY (UNOAKED), CA..... 11/44

Balanced acidity with notes of crisp apple & white peach

RAPAURA SPRINGS SAUVIGNON BLANC, MARLBOROUGH, NZ....12/48

Tropical notes of guava and passion fruit that mingle with juicy flavors of apple, citrus and peach

SILVERADO SAUVIGNON BLANC, NAPA, CA....16/64

92 pt ~ Hints of honeysuckle & white pear. Tropical fruit with a squeeze of lime and earthy finish.

LONE BIRCH RIESLING, YAKIMA VALLEY, WA....11/44

Delicate perfumed bouquet on nose. Light bodied with flavors of white peach & pear

PROTEA CHENIN BLANC, SOUTH AFRICA....10/40

Pale lemon in color, fresh & crisp with hints of pear, citrus and honeysuckle

RED WINES

DECOY BY DUCKHORN RED BLEND, SONOMA, CA 14/56

Merlot, Cabernet Sauvignon, Petite Sirah, Cabernet Franc Notes of blueberry, blackberry, and sweet rhubarb with hints of caramel & toasty oak.

CONUNDRUM RED BLEND, CA 12/48

Petite Sirah, Zinfandel & Cabernet Sauvignon blend. Rich dark red with notes of ripe berries & plums with a wisp of smokiness and chocolate cherries

GEARBOX PINOT NOIR, CA 12/48

Notes of fresh strawberries, wild raspberries, and spicy cherry cola.

HONORO VERA TEMPRANILLO, RIOJA, SPAIN 10/40

Bright acidity, integrated tannins, a spicy finish. Delicate yet expressive, with ripe plum and fig flavors.

CASA DE CAMPO MALBEC, MENDOZA, ARGENTINA 11/44

Deep ruby red with aromas of watermelon & cherry. Light to medium body with balanced tannins.

GOOSE RIDGE "G3" CABERNET SAUVIGNON, WA 12/48

Well-structured with ample richness and depth accented by aromas of toasted oak and tobacco. Flavors of cherry and plum coalesce with hints of baking spice

JUGGERNAUT HILLSIDE CABERNET SAUVIGNON, CA 15/60

French oak transforms intense mountain fruit into a wine with uncommon richness. Rich aromas of black currant, cherry, and cassis with hints of vanilla and cedar.

WEST MOUNT PINOT NOIR, WILLAMETTE VALLEY, OR 14/56

Aromas of cherry cola, black coffee, and cranberry tart combine with earthy notes that harmonize with classic flavors of black cherry and red berry.

ZENATO "ALANERA" ROSSO, VERONA, ITALY 13/52

Ruby colored cherries, prunes and sweet spices with hints of coffee and tobacco.

CHARLES SMITH VELVET DEVIL MERLOT, WA 10/40

Raspberry, cherry, and vanilla oak flavors with a soft and supple finish.

LOW - ZERO PROOF* BEERS

ATHLETIC BREWING CO. ... 6 **BUCKLER PALE ALE ... 5**
non-alcoholic - see server for featured beers *low alcohol < .05%

CUCUMBER MINT COOLER 10
muddled mint & cucumber, fresh citrus & simple, club soda

CRAN -APPLE SMASH... 10
apple cider, thyme simple, muddled apples & herbs, fresh lemon & lime

BUZZKILL WINES 12
Sparkling Blanc de Blanc, Sauvignon Blanc, Cabernet Sauvignon

ZERO PROOF COCKTAILS & WINES

DRAFT BEER

MILLER LITE 5
DOWN EAST CIDER (SEASONAL) *GF ... 7
STELLA ARTOIS 7
LAGUNITAS IPA 7
DOGFISH HEAD (SEASONAL) ... 7
SAM ADAMS (SEASONAL) 7
CAPE MAY (SEASONAL) MP
21ST AMENDMENT (SEASONAL) MP

DOMESTIC & IMPORT BOTTLES

AMSTEL LIGHT 5
BUDWEISER 4
COORS LIGHT 4
CORONA EXTRA 5
CORONA LIGHT 5
HEINEKEN 5
MICHELOB ULTRA 4
YUENGLING LAGER 4
STELLA ARTOIS 7

CRAFT BREWS & BOTTLES

ANGRY ORCHARD CRISP APPLE (GLUTEN FREE) 6
BELLS TWO HEARTED IPA 7 **BLUE MOON 6**
BIG OYSTER BREWING CO. - SEE SERVER MP
DOGFISH 60 MINUTE IPA 7 **DOGFISH 90 MINUTE IPA 9**
FOUNDERS BREAKFAST STOUT 9 **GUINNESS STOUT ... 7**
NEW BELGIUM FATTIRE 6
LAGUNITAS: IPA... 7 **LIL SUMPIN' SUMPIN ALE ... 8**
NOT YOUR FATHER'S ROOT BEER.. 6 **OSKAR BLUES DALES PALE ALE ... 7**
SIERRA NEVADA PALE ALE ... 6 **VICTORY GOLDEN MONKEY ... 9**

BOURBON & WHISKEY

ANGEL'S ENVY ... 15 **BASIL HAYDEN ... 15**
BLANTON'S ... 20 **BUFFALO TRACE ... 15**
BULLEIT: BOURBON/RYE ... 12
ELIJAH CRAIG: SMALL BATCH .. 12
FOUR ROSES ... 10 **SINGLE BARREL ... 25**
HIGH WEST: BOURBON/RYE .. 12
HIGH WEST: CAMPFIRE BOURBON.. 18/ **RENDEZVOUS RYE.. 18**
MAKER'S MARK ... 12 **KNOB CREEK: BOURBON/RYE ... 12**
MICHTER'S: SMALL BATCH.. 14 **SOURMASH .. 14** **US1 RYE.. 14**
SAZERAC RYE ... 15 **WOODFORD RESERVE ... 14**
WHISTLEPIG 6YR: BOURBON ... 16 **6YR RYE... 16**
CANADIAN CLUB ... 8 **CROWN ROYAL ... 10**
JACK DANIELS: ... 11 ... BONDED ... 13
EVAN WILLIAMS: CHERRY/PEACH/APPLE ... 8
FIREBALL ... 9 **JAMESONS IRISH WHISKEY ... 12**
SAGAMORE RYE WHISKEY .. 11
SEAGRAMS: SEVEN ... 8 **VO ... 8**
SKREWBALL PEANUT BUTTER ... 10
TULLAMORE DEW ... 12 **WIGLE WHEAT WHISKE ... 11**

SCOTCH

BALVENIE 12 YR ... 16 **CHIVAS REGAL 12 YR ... 14**
BRUICHLADDICH CLASSIC LADDIE ... 16
DEWARS WHITE LABEL ... 9
JOHNNIE WALKER: RED .. 10 **BLACK .. 14** **RYE .. 12**
GLENLIVET: 12 YR ... 16 **FOUNDERS ... 14**
GLENMORANGIE: QUINTA RUBAN ... 16 **10YR ... 14**
HIGHLAND PARK 12 YR ... 16 **LAPHROAIG 10 YR ... 16**

TEQUILA

CASAMIGOS: ANEJO .. 22 **BLANCO .. 16**
CRISTOLINO REPOSADO .. 20 **REPOSADO .. 20**
CASA NOBLE: BLANCO .. 14 **REPOSADO .. 16**
CAZADORES: BLANCO .. 14 **REPOSADO .. 16**
DON JULIO: ANEJO .. 18 **BLANCO .. 14** **REPOSADO .. 16**
DON JULIO 1942 ... 45 **ROSADO ... 30** **ALMA MIEL.. 25**
LUNAZUL BLANCO ... 10 **MI CAMPO REPOSADO ... 10**
PATRON: ANEJO .. 18 **BLANCO .. 14** **REPOSADO .. 16**
TEREMANA: ANEJO .. 16 **BLANCO .. 12** **REPOSADO .. 14**

VODKA

ABSOLUT ... 10 **BELVEDERE ... 12**
GREY GOOSE ... 12
KETEL ONE / CITRON ... 12
ROCK TOWN ... 9 **STATESIDE ... 10**
TITO'S ... 10 **WILD ROOTS ... 10**

GIN

AVIATION ... 11 **BEEFEATER ... 9**
EMPRESS .. 11 **BOMBAY SAPPHIRE ... 11**
ROKU JAPANESE GIN ... 14
BLUECOAT ... 10 **HENDRICK'S ... 14**
NOLET ... 11 **TANQUERAY ... 10**

RUM

BACARDI LIGHT ... 8 **BACARDI 4YR ... 9**
CAPTAIN MORGAN SPICED RUM ... 8
MALIBU ... 8 **MOUNT GAY ... 8**
MYER'S DARK RUM ... 9
PYRAT ... 9