



COLUMBUS INN NEW YEAR'S EVE PRIX FIXE DINNER



\$95 PER ADULT, FOUR COURSES

MENU SUBJECT TO CHANGE

FEATURED COCKTAILS

Sparkling New Year Martini \$14

pear infused vodka, elderflower liqueur,
fresh lemon juice, topped with prosecco

Spicy & Sweet Mule \$12/\$14

jalapeno infused vodka, fresh lime juice,
splash of pineapple, ginger beer

Merry Margarita \$12

blanco tequila, house made cranberry
compote, triple sec, fresh lime juice

Peppermint White Russian Martini \$14

kahlua, vodka, peppermint simple syrup,
splash of cream

FEATURED WINES BY THE GLASS

Jacques Dumont Sauvignon Blanc, Loire, FR \$12

Very crispy, light & dry with medium body.
Passion fruit, guava, grapefruit, and pear on the nose & palate.

Nicolas Potel Aligote Chardonnay \$15

This Burgundy Chardonnay is smooth, dry, medium bodied with
balanced minerality & citrus (apple), floral and dried fruit notes.

Jax Vineyards Taureau Cabernet Blend, Napa, CA \$16

dense purple fruit, flavors of blackberry, black cherry and red
raspberry on the palate framed by polished tannins.

FESTIVE MOCKTAILS

Gingerbread Mocktail \$10

maple & thyme syrup, ginger beer,
gingerbread cookie rim

Sparkling Apple Spritz \$12

apple cider, ginger simple,
topped with non-alcoholic prosecco

FIRST COURSE

choice of one

Cherry, Pistachio & Burrata Salad

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

Beef Carpaccio

shaved raw filet, arugula, parmesan,
dijonaise & beef fat bread crumbs

Lil' Lobster Cobb Salad

chilled 1/2 lobster, chopped greens, egg, bacon, radish,
avocado, cucumber, tomato, red onions, horseradish
spiked 1000 island dressing

Shrimp Cocktail

classic cocktail sauce, lemon vinaigrette

Prosciutto, Fig & Stilton

black label prosciutto, aged English blue cheese,
bruleed figs, port-balsamic reduction & crostini

SECOND COURSE

choice of one

Classic French Onion Soup

rich onion broth, french bread, gruyere

Short Rib Gnocchi

ricotta gnocchi, wilted swiss chard,
roasted tomatoes & tender beef short rib ragout

Goat Cheese, Leek & Wild Mushroom Tart

frisee, candied walnuts, truffle-lemon vinaigrette

"Angry" Oysters

crispy oysters, house hot sauce, blue cheese dressing,
arugula, shaved carrots & pickled red onions

Peking Duck Wings

crispy confit wings, scallion pancake,
pulled Asian BBQ duck

MAIN COURSE

choice of one

8 oz Filet Mignon

roasted garlic fork mashed potatoes, creamed spinach, red wine reduction

Rack of Lamb

endive-shallot puree, roasted cauliflower, pomegranate and mint oil

Crab Cake Oscar

CI signature crab cakes, asparagus, old bay fingerlings, hollandaise, colossal crab

Wild Maryland Striped Bass

shrimp, lobster, soybean & sweet potato hash, lobster nage

DESSERT

served family style for table share

Assorted Sweet Treats

truffles, flourless chocolate cake, chocolate chip cookies,
cranberry-lime tart, vanilla bean cheesecake,
chocolate-covered caramels

MENU IS SUBJECT TO CHANGE.

WE POLITELY DECLINE ANY MENU MODIFICATIONS OR SUBSTITUTIONS.
PLEASE SEE YOUR SERVER WITH ANY DIETARY RESTRICTIONS OR ALLERGIES
AND WILL DO OUR BEST TO ACCOMMODATE.

