



# COLUMBUS INN NEW YEAR'S EVE PRIX FIXE DINNER



**\$95 PER ADULT, FOUR COURSES**

**MENU SUBJECT TO CHANGE**

## FEATURED COCKTAILS

### **Disco Ball 75 \$14**

gin, elderflower liquor, fresh lemon juice,  
topped with prosecco & glitter  
\*available as N/A cocktail \$12

### **New Year, New Mule \$14**

vodka, fresh lime juice,  
cranberry compote simple & ginger beer

### **Bye Bye 25 Paloma \$12**

blanco tequila, triple sec, fresh grapefruit,  
agave, blood orange soda

### **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*

### **Classic Caesar Salad**

garlic croutons & parmesan

### **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

### **Indy Raw Bar**

jumbo shrimp, lump crab & crab claws,  
classic cocktail & stone crab sauce, lemon

## SECOND COURSE

*choice of one*

### **Classic French Onion Soup**

rich onion broth, french bread, gruyere

### **“Arrogant” Fried Oysters**

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

### **Chicken Bolognese**

ricotta gnocchi, hearty herbs & ricotta salata

### **Grandma's Pierogi Stroganoff**

tender beef short rib, onion & mushroom ragout,  
birch beer reduction

## MAIN COURSE

*choice of one:*

### **Asian Glazed Sea Bass**

gingered sweet potato puree, sake braised bok choy, crispy green beans

### **Lobster Fra Diavolo**

shrimp, ricotta stuffed rigatoni, spicy marinara,  
blue crab cream, spicy bread crumbs

### **Steak House Filet Mignon**

rosemary & beef fat fingerling potatoes, classic creamed spinach,  
bordelaise butter & beef demi glaze

### **Veal Parm “Di Lusso”**

italian style cutlet, blistered tomatoes, burrata, vodka sauce,  
fried ravioli, parmesan, basil oil & aged balsamic glaze

## 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.**

