



# Columbus Inn



VALENTINE'S WEEKEND 2026  
FRIDAY, FEBRUARY 13<sup>TH</sup> & SATURDAY, FEBRUARY 14<sup>TH</sup> 2026  
4 COURSE PRIX FIXED MENU

**\*WE WILL NOT BE OFFERING ANY OTHER DINING MENU OR PROMOTIONS\***

*\$85 per adult*

*\*price does not include beverages or gratuity\**

## FEATURED COCKTAILS

Sweet & Spicy Margarita \$12

jalapeno infused blanco tequila, passionfruit liqueur, peach nectar & lime juice

Pear Lemon Drop \$14

Wild Roots Organic Pear Vodka, fresh lemon juice, simple

Blood Orange Cosmo Martini \$14

mandarin vodka, fresh squeezed blood orange, triple sec

## ZERO-PROOF COCKTAIL

Peaches & Strawberry Punch \$10

peach nectar, pineapple juice,  
muddled strawberries with simple, splash of soda

## FEATURED WINES

### WHITES & ROSÉ

Riondo Prosecco \$11

VENETO, ITALY

aromas of Golden Delicious apple,  
pear & acacia blossom

La Luca Prosecco Rose Brut \$12

VENETO, ITALY

scents of red currants & raspberries

Luchien Albrecht *Cuvee Romanee*

Pinot Gris \$13

ALSACE

apricot, hazelnut and toast  
with supple notes of yellow fruit

Nicolas Potel *Aligote* Chardonnay \$14

BURGUNDY, FRANCE

medium bodied with delicate aromas & fresh minerality

### REDS

Conti di San Bonifacio Sangiovese \$12

TUSCANY, ITALY

vinous, fruity and floral while the palate is dry,  
full-bodied and harmonious

The Crusher Cabernet \$12

CALIFORNIA

ripe with French oak, vanilla and cherry fruit.  
soft tannins on the mid-palate and firm on the finish

## FIRST COURSE

*CHOICE OF ONE*

Classic Shrimp Cocktail

lemon vinaigrette, cocktail sauce

Spicy Tuna Tartar

avocado, pickled jalapenos, sesame-lime-ginger  
vinaigrette, crackling wasabi aioli, yam & wonton chips

Classic Caesar Salad

romaine, parmesan, garlicky croutons

Cherry & Pistachio Salad

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

## SECOND COURSE

*CHOICE OF ONE*

Goat Cheese Gnocchi

creamy short rib mushroom ragout &  
caramelized cipollini onions

Classic French Onion Soup

rich onion broth, french bread, gruyere & provolone

Ricotta Stuffed Rigatoni & Crab Sugo

spicy marinara, blue crab cream, marinated  
colossal crab, spicy bread crumbs

“Arrogant” Fried Oysters

Chesapeake oysters, house hot sauce, creamy blue cheese  
arugula, shaved carrots & pickled red onions

## THIRD COURSE

*CHOICE OF ONE*

Steakhouse Filet Mignon

classic potato puree & creamed spinach

Chili Crisp & Soy Glazed Wild Sea Bass

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

Veal Parm “di Lusso”

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

Butter Poached Lobster

shrimp, pea & wild mushroom risotto, saffron-lobster cream

## FOURTH COURSE

Flourless Chocolate Torte

white chocolate mousse, strawberry preserves,  
strawberry dust, chocolate covered strawberry

Dessert Duo

Salted Caramel Cheesecake

classic graham cracker crust, caramel milk crumb

***MENU SUBJECT TO CHANGE.***

***PLEASE ALERT US AT TIME OF RESERVATION OF ANY ALLERGIES/DIETARY RESTRICTIONS.***

***MENU MODIFICATION/SUBSTITUTIONS MAY NOT BE AVAILABLE.***