COLUMBUS INN

RESTAURANT WEEK MENU FOR 9/14/2026

*MENU IS SUBJECT TO CHANGE **DAILY** BASED ON ITEM AVAILABILITY*

$35 PER PERSON & $55 PER PERSON
(DOES NOT INCLUDE BEVERAGES OR GRATUITY)

FEATURED DRINKS

WATERMELON BASIL SPRITZ $14
Basil-infused vodka, elderflower liqueur, fresh lemon & watermelon juice, splash of club & simple

BARONE FINI PINOT GRIGIO $12
ALTOADIGE, ITALY
Expressive aroma has floral and lemon-citrus notes.

HIGHLANDS 41 CABERNET SAUVIGNON $14
PASO ROBLES, CA
Rich notes of blackberry, blueberry, and baking spices.

FIRST COURSE

CHOICE OF ONE:

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

NOT SO CLASSIC CAESAR SALAD
baby kale, romaine, ruby endive, caesar dressing, parmesan garlic bread crumbs

HOUSE MADE RICOTTA GNOCCHI
cherry tomato sugo, Sicilian pistachio pesto

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

MAIN COURSE

CHOICE OF ONE:

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

CHICKEN PARMESAM “DI LUSSO”
italian style cutlet, blistered tomatoes, burrata, vodka sauce, fried ravioli, parm,basil oil & aged balsamic glaze

PAN SEARED JAIL ISLAND SALMON
caramelized fennel, corn & tomato risotto, sweet corn cream

7 OZ CENTER CUT FILET MIGNON (ADDITIONAL $20)
smoked brisket, red bliss, sweet potato and poblano hash, sauteed sweet corn, beef demi

CI CRAB CAKES (ADDITIONAL $20)
crabby creamed corn, roasted asparagus, old bay potatoes

NY STRIP “FRITTES” (ADDITIONAL $20)
truffle parmesan fries, wild mushroom ragout, truffle butter

DESSERT

CHOICE OF ONE:

S’MORE’S FLOURLESS CAKE
toasted marshmallow, graham cracker crumble, fudge

COOKIE A’LA MODE
triple chunk 1/4 pounder chocolate chip cookie, vanilla gelato

STRAWBERRY LEMON TRIFLE
lemon olive oil pound cake, strawberry preserves, lemon curd, cream cheese mousse, whipped cream

NO MODIFICATIONS OR SUBSTITUTIONS.