

The Columbia Inn

Chef's specials of the Day

Sunday, May 20, 2012

SOUP

Cream of Mushroom

SALAD

FABA SALAD With Mesculin, avocado, artichokes, diced tomato, onions, gorgonzola cheese, pine nuts and three vinaigrettes: beet, balsamic and creamy parmigiano \$8.95

BEETS & GOAT CHEESE With baby greens and silky beet vinaigrette \$8.95

SMOKED TROUT Served over tomato bruschetta and drizzled with a lemon vinaigrette \$9.95

CAPE MAY OYSTERS ON ICE Served with cocktail sauce and fresh lemon \$11.95

APPETIZERS

BRIE CHEESE PUFF PASTRY Served with an Amaretto cream sauce with sliced pears on top \$9.95

** Or as a dessert topped with fresh berries \$10.95 **

STUFFED BABY BELL PEPPER Filled with sausage and provolone cheese served with a garlic and oil sauce \$9.95

BABY MEAT BALLS In a garlic-balsamic sauce \$9.95

SHORT RIB Slow oven roasted in a tomato ragu sauce, served with semolina polenta \$10.95

BROCCOLI RAPA & SAUSAGES Sautéed with garlic and oil \$9.95

OYSTERS ROCKAFELLER With spinach and melted mozzarella in a bechamel sauce \$9.95

JUMBO SCALLOPS Crusted with sesame seeds served with a soy ginger cream sauce \$9.95

OCTOPUS Served with Kalamata olives, green olives, diced fresh tomato with basil sauce \$8.95

SPRING ROLLS Stuffed with crabmeat, capellini and seaweed a soy-ginger-cream sauce \$11.95

MANILA CLAMS Steamed open with white wine, garlic and lemon \$10.95

ENTRÉE

MIXED MUSHROOM RISOTTO With chicken, onions, a touch of cream and lightly drizzled with Truffle Oil \$20.95

WHOLE WHEAT SPAGHETTI With yellow squash, zucchini, mushrooms, eggplant, peppers, peas, garlic, oil and Ricotta Salata cheese \$17.95

GRILLED SAINT PETER FISH Served over cannellini beans with broccoli rapa sautéed with garlic and oil \$18.95

SOFT SHELL CRABS PICCATA STYLE Stuffed with crabmeat Sautéed in lemon, butter, white wine and capers \$20.95

RED SNAPPER garnished with mussels and clams in a garlic, basil and fresh tomato sauce \$19.95

SALMON FILET Pan seared crusted with pistachio nuts in a mango sauce \$19.95

YELLOWFIN TUNA Crusted with sesame seeds in a garlic-balsamic-soy sauce \$22.95

FLOUNDER LIVORNESE in a light marinara sauce with sautéed onions, olives and fresh tomato chunks \$19.95

STUFFED BABY SNAPPER Stuffed with jumbo lump crabmeat, coated in egg served Francese style with lemon, butter and white wine sauce \$19.95

LOBSTER FEST TRICOLOR 3 cold water Maine lobster tails. one broiled plain, one Rockefeller and one Oreganata style with primavera risotto 6oz each \$44.95

OPEN FIRE SIRLOIN STEAK Served giambotta style with mushrooms, sweet peppers and sausage in zesty balsamic sauce \$27.95

LONG ISLAND DUCK BREAST Pan seared served with apples and raspberry marmalade in a red wine reduction sauce \$29.95