

STARTERS, SOUPS & SALADS

Steamed Mussels \$9

Prince Edward Island mussels sautéed with garlic, thyme, butter and Pinot Grigio

Fried Calamari \$7

Served with balsamic vinaigrette, field greens and spicy Italian marinara

Columbo's Shrimp Cocktail \$10

Succulent large shrimp cooked to perfection and served with a tangy cocktail sauce

Italian Nachos \$8

Fresh flour tortilla chips smothered with asiago cream sauce, Italian sausage, tangy Italian marinara, diced tomatoes, black olives and topped with melted mozzarella cheese

Bruschetta \$7

Roma tomatoes, shaved parmesan and fresh basil

Crisp Croquette \$6

Smoked gouda, ham & risotto, with warm tomato sauce

Spicy Chicken Soup

\$3 a cup

Soup of the Day

\$4 a bowl

Caesar Salad \$5

Romaine hearts and shaved red cabbage tossed with home made caesar dressing.

Add sautéed shrimp \$6

Add grilled chicken breast \$5

Martini Salad \$6

Our house specialty! Fresh romaine hearts, grape tomatoes, toasted pecans and gorgonzola cheese crumbles shaken table-side with a citrus vinaigrette

Blue and Red Salad \$6

FROM THE BROILER

Columbo's specializes in the finest aged Certified Angus Beef spiced with our own "Magic Crystals" and broiled exactly the way you like it at 1800 degrees to lock in the flavor and juices. All steaks are served with your choice of one side dish.

Certified Angus Beef BONE IN RIB-EYE \$35

Twenty two ounce cut with tumbleweed onions

Certified Angus Beef FILET MIGNON

With tumbleweed onions. Six ounce \$28, Nine ounce \$31, Twelve ounce \$38

Certified Angus Beef NEW YORK STRIP \$34

Fourteen ounce cut with tumbleweed onions

Certified Angus Beef PORTERHOUSE \$38

Twenty two ounce, with tumbleweed onions

PORK PORTERHOUSE CHOP \$22

A twelve ounce cut of the best pork chop available. Natural jus

SIDES \$5

Garlic Mashed Potatoes
Broccoli Floret

Roasted Garlic Sautéed Spinach
Cream Cognac Mushrooms

TASTEFUL • CHOICES BY *Radisson*

Grilled Marinated Flat Iron Steak \$23

Flavorful marinated beef with greens
Caramelized onion & Artisan blue cheese

Pan Roasted Salmon Filet \$27

Seasoned with Dijon mustard & fresh tarragon
Served with smoky oven roasted new potatoes

Signature Spice Rubbed Rotisserie Chicken \$19

Tender juicy chicken seasoned with ultimate spice
Served with roasted garlic mashed potatoes

Recipes developed by The Culinary Institute of America as an industry service to