

LE PRIME (Starters)

STEAMED MUSSELS \$ 8.95

Prince Edward island mussels sautéed with garlic, thyme, butter and pinot grigio

FRIED CALAMARI \$ 6.95

Served with balsamic vinaigrette field greens and spicy Italian marinara

COLUMBO'S SHRIMP COCKTAIL \$ 9.95

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

NACHOS ITALIANOS \$ 7.95

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

CHEESE STICKS ALLA ITALIANA \$ 7.95

Soft jack cheese bars breaded with spicy Italian crumbs and served with spicy marinara

ILL REUBEN ROLLATO (REUBEN ROLLS) \$ 8.95

Corned beef, Swiss cheese and sauerkraut hand rolled in spring roll wrap. Served with thousand island dressing

HALF ORDER OF FETTUCINNE ALFREDO \$ 6.95

HALF ORDER OF PASTA ALLA ANTONIO \$ 7.95

Tri color bow-tie pasta, pancetta, bell peppers, chicken strips, artichoke hearts, green onions and asiago cream sauce

HALF ORDER OF SPAGHETTI AND MEATBALLS \$ 7.95

Delle Insalate I Zuppa (Salads & Soups)

CAESAR SALAD \$ 4.95

Romaine hearts and shaved red cabbage tossed with home-made Caesar dressing. With fresh grilled shrimp \$ 10.95 or grilled chicken breast \$ 9.95

MARTINI SALAD \$ 5.95

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

BLUE AND RED \$ 5.95

Fresh micro-greens tossed with red grapes, blue cheese crumbles, crunchy pecans and a champagne vinaigrette

MIXED GREEN COLUMBO SALAD \$ 4.95

Baby greens tossed with extra virgin olive oil, and garlic-Chianti wine vinaigrette. Topped with toasted pistachios

SPICY CHICKEN SOUP OR CHEF'S SOUP DU JOUR

\$ 3.00 a cup or \$ 4.00 a bowl

DELLE PASTE (PASTAS)

FIVE CHEESE LASAGNA \$ 12.95

Romano, Parmesano, Asiago, ricotta and mozzarella cheeses baked with flat pasta and fresh home-made marinara

PASTA ALLA ANTONIO \$ 12.95

Tri color bow-tie pasta tossed with pancetta, tri-colored peppers, grilled chicken strips, artichoke hearts, green onions and asiago cream sauce.

LINGUINI WITH CLAMS \$ 16.95

Chopped clams tossed with linguini pasta in extra virgin olive oil, garlic and white wine. Low cholesterol and low fat choice.

LOBSTER RAVIOLI ALLA CAPRESE \$ 19.95

Cognac lobster cream sauce and garlic shrimp garnish

SPINACH AND CHICKEN CANELLONI \$ 14.95

Fresh pasta rolled with sautéed spinach, grilled chicken and mozzarella cheese topped with asiago cream sauce and tomato aioli

CLASSIC FETTUCCINE ALFREDO \$ 11.95

With grilled chicken \$ 13.95 or sautéed large shrimp \$ 14.95

TRADITIONAL SPAGHETTI AND MEATBALLS \$ 12.95

SPECIALITA DAL CHEF (FROM THE CHEF'S CORNER)

UCCELETTI DEL FILET MIGNON \$ 24.95

Large morsels of filet mignon delicately sautéed with red Bermuda onions, prosciutto, mushrooms, extra virgin olive oil and a touch of marsala wine demi-glace. Swirl of angel hair pasta

ATLANTIC SALMON WITH SPINACH AND GARLIC \$ 24.95

Pan seared Atlantic cold water salmon filet served with fresh sautéed spinach, diced tomatoes, roasted garlic and a swirl of angel hair pasta

CHICKEN PARMIGIANA \$ 14.95

A classic Italian dish served with angel hair pasta swirl. Junior portion available for \$13.95

TUNA OR VEAL MARSALA \$ 19.95

Served with a smooth mushroom marsala demi and pasta swirl

LARGE SHRIMP WITH SAFFRON BROTH \$ 20.95

Jumbo shrimp sautéed in a saffron-tomato broth and served with fried Asiago polenta cake

TORTELLONI WITH MEAT SAUCE AND ITALIAN SAUSAGE \$ 14.95

Large triple cheese stuffed pasta served with meat ragu and Italian sausage

PIATTI STAGIONALI (SEASONAL DISHES)

SWORD FISH SICILIANO \$ 21.95

Fresh sword fish pan seared and served atop Sicilian roasted potatoes with tomato/caper relish

TRADITIONAL CIOPINNO \$ 21.25

Mussels, shrimp, scallops and catch of the day sautéed with fresh tomatoes, basil, garlic in fresh fish stock

BRAISED BONE-IN LAMB SHANK \$ 18.95

Super tender bone-in lamb shank served with sautéed vegetables and orzo pasta. Rich Chianti demi-glace

OVEN ROASTED PORK TENDERLOIN \$ 17.95

Roasted with Italian spices, served with mushroom risotto and topped with caramelized apples

DELLA GRIGLIA (FROM THE BROILER)

RARE / Very red, cool center. **MEDIUM RARE** / red, warm center. **MEDIUM** / Pink center. **MEDIUM WELL** / Slightly pink center. **WELL** / Broiled throughout

UPPER CHOICE BONE IN RIB-EYE \$ 33.95

Twenty two ounce cut with Au jus and tumbleweed onions

PRIME FLANK STEAK \$ 19.95

Twelve ounce cut Au jus and fried potato skin garnish

BLACK ANGUS FILET MIGNON

Six ounce cut \$ 24.95 , Nine ounce cut \$ 28.95, Twelve ounce cut \$ 36.95

PRIME NEW YORK STRIP \$ 33.95

Fourteen ounce cut

PRIME TOP SIRLOIN STEAK \$ 28.95

Twelve ounce cut. Au jus and tumbleweed onions

BONE-IN CENTER CUT PORK CHOP \$ 20.95

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

SIDES \$ 4.95

Garlic mashed potatoes

Broccoli floret

Baked potato

Blanched asparagus

Roasted garlic sautéed spinach

Cream cognac mushrooms

Polenta cake with spicy marinara



Tasteful • Choices

ROASTED SALMON WITH CHEDDAR GRITS ▼◆

Oak Planked Salmon on White Cheddar Grits with a Fresh Tomato Endive Vinaigrette \$ 14.95

GRILLED MARINATED FLAT IRON STEAK ▼◆

Greens, Caramelized Onion & Artisan Blue Cheese \$19.95

SCALLOP AND CHICKEN RED CURRY STIR FRY ▼◆

Thai Style Stir Fry with Scallops, Chicken, Snow Peas, Scallions & Peppers in a Spicy Coconut Curry Sauce \$12.95

MEDITERRANEAN FRITTATA ▼◆

Italian Style Open Faced Omelette with a Fresh Apple-Pecan Salad \$9.95



Reduced Calories



Lower Fat



Reduced
Carbohydrates

Recipes developed by The Culinary Institute of America as an industry service to
Carlson Hotels Worldwide. Nutrition information available upon request.



LUNCH

Monday through Friday from 11:00 until 2:00

DINNER

*Served Sunday through Thursday – 5:00pm – 10:00pm
Friday and Saturday 5:00pm – 11:00 pm*

PRIME RIB

*Friday, Saturday, Sunday, Night **\$16.95***

SUNDAY BRUNCH

*11:30 until 2:00 **\$16.95***

COLUMBO'S FAMOUS PASTA BAR

*Monday – Friday 11:30am– 2:00pm
Friday and Saturday 5:00pm – 9:00pm*

803-744-2200