

The Columbia Inn  
Chef's specials of the day  
Tuesday, February 7, 2012

SOUP

CHICKEN MINESTRONE

SALAD

**BUTTERNUT SQUASH** With Mesclun greens, parmigiano cheese, cherry tomato, pine nuts and blueberry vinaigrette \$8.95

**CAPE MAY OYSTERS ON ICE** Served with cocktail sauce and fresh lemon \$10.95

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

**SMOKED TROUT** Served with focaccia chips, tomato bruschetta drizzled of a lemon vinaigrette and crème fraîche \$9.95

HOT APPETIZERS

**SEA SCALLOPS** Crusted with sesame seeds served with a soy ginger cream sauce \$10.95

**OCTOPUS** With Kalamata olives in a fresh tomato sauce over polenta \$9.95

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

**WHOLE FRESH ARTICHOKE** Topped with breadcrumbs, chopped shrimp, garlic and basil with a lemon sauce \$11.95

**CHINO CIN-CIN (CALAMARI)** Fried served with a soy teriyaki sauce finished with fresh tomato and scallions \$9.95

**PAN SEARED SWEET BREADS** With mushrooms in a Madeira wine reduction sauce \$8.95

**JUMBO LUMP CRABCAKE** Served with avocado and "Ooh La La" sauce \$10.95

**BEEF BRACIOLA** Filled with provolone, escarole and roasted peppers served with a fresh tomato sauce \$8.95

**BABY MEAT BALLS** In a garlic-balsamic sauce \$8.95

**BROCCOLI RAPA & SAUSAGES** Sautéed with garlic and oil \$8.95

ENTRÉE

**BUTTERNUT SQUASH RISOTTO** With pan seared Shrimp and Parmigiano cheese drizzle with white truffle oil \$19.95

**WHOLE WHEAT SPAGHETTI** With grilled chicken fresh cherry tomato, broccoli rapa, garlic and oil \$17.95

**STUFFED SHELLS PASTA** Filled with ground filet mignon and peas, baked in a Bolognese ragu topped with melted mozzarella \$18.95

**SALMON FILET** Topped spinach and melted mozzarella in a champagne cream sauce \$19.95

**SAINT PETER FISH** With fresh tomatoes, Arugula and a light marinara sauce \$18.95

**ALASKAN FLOUNDER** With fresh herbs, garlic, capers and a lemon sauce \$19.95

**RACK OF LAMB** Served with wild mushrooms and a brandy sauce topped with Gorgonzola cheese \$34.95

**SIRLOIN STEAK** Served Giambotta style with mushrooms, sweet peppers and sausage in zesty balsamic sauce \$25.95

**BARBIE CHICKEN** Special cut of chicken breast stuffed with ricotta cheese and wrapped with prosciutto in a merlot reduction sauce \$18.95

**SLOW OVEN ROASTED VEAL OSSOBUCO**

(Best on the market) In a vegetable essence with a side of risotto \$24.95