



ALL DAY MENU

Served from 11:00am and until midnight

STARTERS, SOUPS & SALADS

Salad bowls served with sourdough bread and butter

Wings Over Italy \$8

Ten crispy wings tossed in a sweet & spicy chili-marinara. Bleu cheese dip

Calamari \$7

Hand breaded and golden fried. Asian dipping sauce and pepper ranch

"Columbo's" Hand Breaded Fried Shrimp \$8

Four large hand breaded shrimp served with Columbo's spicy sauce

Nachos Napolitanos \$8

Creamy asiago sauce, Italian sausage, marinara, fresh veggies & mozzarella

Crispy Meat Lovers Pizza \$8

Small personal crunchy pizza

Cheese Fries \$7

Shoestring fries topped with two cheeses, ranch, jalapenos, and bites of Italian sausage

Chicken Fritti "Crostini" Style \$7

Crunchy fried tenderloins with Pepper ranch and Columbo's spicy sauce for dipping

Soup of the Day Cup \$3 Bowl \$4

Caesar Salad Small \$4 Bowl \$7. Add three shrimp \$4 grilled chicken \$3

Small Martini Salad \$5 Bowl \$8

Our specialty! Romaine hearts, grape tomatoes, toasted pecans & gorgonzola crumbles. Shaken table-side with a citrus vinaigrette

Prima Donna Small \$6 Bowl \$8

Fresh baby spinach, sliced pears, candied walnuts, gorgonzola crumbles, red grapes and Light citrus vinaigrette. Add three shrimp \$4 grilled chicken \$3

Pollo Paese Tenderloin Small \$5 Bowl \$9

Romaine, pepper-jack cheese, corn-bread croutons, bacon, tomatoes, cucumbers and Crispy breaded or soft grilled chicken tenderloins. Pepper-ranch dressing.

SANDWICHES & BURGERS

*Served with a pickle spear and your choice of one of the following:
Sweet potato potatoes or shoe string fries or onion rings.*

Grilled Italian Panini Sandwiches \$8

*Italian style sandwiches served on toasted Ciabatta bread. Choose One
Turkey/Ham /Choose One: Swiss/Cheddar/Jack/Provolone.*

"Colombo's" Chicken or Shrimp Grill \$8

*Cajun seasoned chicken breast tenderloins or shrimp grilled and served on a dusted
Kaiser roll. Provolone and sautéed peppers and onions.*

Light Gorgonzola Burger \$9

*Certified Angus beef patty, dusted Kaiser roll, caramelized Bermuda onions, lettuce
& tomatoes, Gorgonzola.*

Mushroom and Swiss Burger \$9

*Certified Angus Beef patty dusted Kaiser roll, sautéed mushrooms, melted
Swiss, Bermuda onion lettuce and tomatoes.*

Cheddar and Bacon Burger \$9

*Certified Angus Beef patty, dusted Kaiser roll, crisp apple-wood smoked bacon,
sharp cheddar cheese, Bermuda onion, lettuce and tomatoes.*

Chicken Parmigiano \$8

*Crispy Italian breaded chicken breast tenderloins topped with Marinara, melted
Mozzarella and grated Parmesan on dusted Italian bun.*

PASTAS

Served with sourdough bread and butter chips

Pasta Antonio Half \$7 Bowl \$12

*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 Half \$6 Bowl \$11

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

Classic Fettuccini Alfredo Half \$6 Bowl \$12

Add three shrimp \$4 grilled chicken \$3

Prosciutto and Gorgonzola Hand Made Ravioli \$13

A house specialty! Delicate saffron and garlic cream sauce

CHEF'S FEATURES

Served with sourdough bread, butter chips and a house salad with choice of dressing

Salmon & Spinaci \$14

Dijon mustard rubbed, fresh tarragon, oven roasted potatoes on a bed of spinach

"Gamberetti" Hand Breaded Fried Shrimp & Chips \$14

Six large shrimp, hand breaded and served with crispy shoestring fries and Columbo's spicy sauce

Shrimp Scampi \$14

Classically prepared with fresh garlic, parsley and semolina pasta

Formaggio Cinque Lasagna \$12

Romano, parmesano, asiago, ricotta and mozzarella cheeses baked with flat pasta and fresh home made marinara

Chicken Parmigiana \$13

Crispy breaded chicken tenderloins topped with marinara and melted mozzarella. Pasta swirl

FROM THE BROILER

We proudly serve Certified Angus Beef. All items come with choice of one side, sourdough bread and butter chips

FILET

6 ounces \$25, 9 ounces \$29, 12 ounces \$35

NEW YORK STRIP \$29

14 ounces

TOP SIRLOIN \$21

12 ounces

BROILED CHICKEN BREAST SCAMPY STYLE \$13

7-8 ounces and served Scampi Style

CHARRED SALMON FILET \$14

7-8 ounces. Broiled with Lemon-Pepper spice & Dill butter

SIDES

Garlic Mashed Potatoes

Roasted Garlic Sautéed Spinach

Broccoli Floret

Onion Rings

Baked Potato

Steamed Asparagus

French Fried Shoe String Potatoes

SWEET ENDINGS

We have prepared this simple yet indulgent dessert list just for your discerning palate. Compliment your choice with one of our many options of after-dinner and coffee drinks from the bar. Enjoy.....

Triple Chocolate Bundt Cake \$5

Served hot with creamy caramel

Carnegie Deli Cheese Cake \$8

Made famous by the New York Deli. Enough for two.....

Le Crème Brule \$7

Freshly prepared and served with whipped cream and berries

Old Fashion Tiramisu Cake \$6

Sicily's own version. Just delicious

Grand Marnier-Strawberry Trifle \$9

Broken strawberry, cream and Grand Marnier cake with a cookie

Wines by the Glass

C. K. Mondavi \$5

Chardonnay, Cabernet, Pinot Grigio & White Zinfandel

Charles Krug \$5

Sauvignon Blanc

Sonoma Cutrer \$8

Chardonnay

Aziano "Ruffino" \$8

Chianti

Folie a Deux "Menage" \$7

Meritage

Wente "Crane Ridge Reserve" \$7

Merlot

Napa Cellars \$10

Pinot Noir

Stratton Lummis \$12

Cabernet Sauvignon

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Beer on Tap

Blue Moon \$3.75, Bud Light \$3.25, Hoegaarden \$4.75, Stella Artois \$ 4.75, Sam Adams \$4.25

& Yuengling \$3.50

Domestic \$4

Bud, Bud Light, Michelob Ultra, Coors Light, Sam Adams, Killians & O'Doul's

Imported \$5

Corona, Heineken & Amstel Light

* Ask for **Columbo's** extensive wine list for bottle options

BOTTLED LIQUORS

BOURBON

<i>Jack Daniels</i>	\$80.00
<i>Jim Beam</i>	\$70.00
<i>Makers Mark</i>	\$80.00

SCOTCH

<i>Dewars</i>	\$80.00
<i>JW Red</i>	\$80.00
<i>JW Black</i>	\$95.00
<i>Glenlivet</i>	\$90.00

VODKA

<i>Absolut</i>	\$80.00
<i>Skyy</i>	\$75.00
<i>Grey Goose</i>	\$90.00

BLENDS

<i>Seagrams Seven</i>	\$70.00
<i>Candian Club</i>	\$70.00
<i>Crown Royal</i>	\$90.00

GIN

<i>Tanqueray</i>	\$80.00
<i>Beefeaters</i>	\$75.00

RUM

<i>Bacardi Silver</i>	\$70.00
<i>Captain Morgan</i>	\$70.00
<i>Myers</i>	\$80.00

*All prices are subject to applicable taxes.
18% gratuity and a \$2.00 delivery charge are added to each order.*

BOTTLED LIQUORS

TEQUILA

<i>Sauza Gold</i>	\$65.00
<i>Cuervo Gold</i>	\$75.00

COGNACS/BRANDY

<i>Christian Brothers</i>	\$80.00
<i>Remy Martin</i>	\$120.00
<i>Courvoiser</i>	\$145.00

*Enjoy a complete bar package in your room with all the glassware and garnishes.
Please call the food and beverage office at extension #1250.*

Ask about our after-dinner liquors and cordials.

BAR PACKAGES

*Standard Brand Bar Package \$250.00
Enjoy a complete bar package of standard brands of liquor (one bottle each),
assorted mixers, twelve bottles of domestic and twelve bottles of light beer.
Also includes one bottle of house white and house red wine with glassware and
garnishes.*

Enjoy this package with call brands and imported beers \$350.00

*Serves approximately 40-50 people.
Bartender provided at additional charge.
The charge for a bartender is \$75 per hour (minimum 3 hours).
\$10.00 per hour thereafter.*

*All prices are subject to applicable taxes.
18% gratuity and a \$2.00 delivery charge are added to each order.*