



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



COLUMBUS BREWING COMPANY

525 Short Steet, Columbus, OH 43215
614-464-2739 columbusbrewingco.com

three-course Dinner - \$20.10 per diner
tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

HOUSE SALAD

Romaine and mesclun greens, marinated olives, roasted beets, shredded carrots, sherry vinaigrette, goat cheese and cornbread croutons

CAESAR

Hearts of Romaine, lemon Caesar dressing, shaved parmesan and cornbread croutons

SECOND COURSE (CHOOSE ONE)

ORANGE GLAZED ATLANTIC SALMON

Stir-fried vegetables, sticky rice and soy drizzle

PECAN CRUSTED CHICKEN

Buttermilk herbed mashed potatoes, sweet corn sauté and Ohio Honey Wheat mustard

SAUSAGE AND PEPPER LINGUINI

House-made fennel sausage, red, yellow and poblano peppers tossed in marinara and fresh linguini. Garnished with shaved parmesan.

THIRD COURSE (CHOOSE ONE)

UPSIDE – DOWN BANANA CREAM PIE

Candied pecans and caramel

LEMON ICE-BOX MARTINI

Fresh blueberries, graham cracker and whipped cream

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING