

DINE ORIGINALS WEEK



NOVEMBER 8-14!



DINE ORIGINALS COLUMBUS.com

A taste of independence.



COLUMBUS BREWING COMPANY

525 Short Street
Columbus, Ohio 43215
614-464-2739

www.columbusbrewingco.com

Three-Course Dinner - \$ 20 Cost per dinner

Tax, gratuity and beverage are not included

FIRST COURSE – Select One

House Salad

Crisp romaine and mesclun greens, marinated olives, roasted beets, carrots, sherry vinaigrette, goat cheese, and cornbread croutons

OR

Caesar Salad

Whole romaine leaves, lemon Caesar dressing, shaved parmesan, and cornbread croutons

SECOND COURSE – Select One

ORANGE GLAZED SALMON

Grilled hand-cut filet lightly brushed with an orange honey glaze. Served with sticky rice, stir-fried vegetables, and soy drizzle.

OR

TORTILLA CRUSTED CHICKEN

Cuban black beans, smoked tomato vegetable rice, wood fired salsa, and an avocado sour cream

OR

SEAFOOD LINGUINI

Shrimp, crawfish, spinach, roma tomato, leeks, fresh local pasta, tossed in a white clam butter sauce and garnished with shaved parmesan.

THIRD COURSE

BABY KEY LIME PIE

with raspberry coulis

***MENU SUBJECT TO CHANGE PER MOTHER NATURE**

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