



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



ELEVATOR BREWERY & DRAUGHT HAUS

161 N. High Street, Columbus 43215
614-228-0500 elevatorbrewing.com

three-course Dinner - \$30.10 per diner
tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

CRAB STUFFED SCALLOP

Sea scallop stuffed with an Elevator crabcake, pan seared then drizzled with a lemon dijon beurre blanc and topped with red wine vinaigrette dressed microgreens

XTRA LAGER CORN CHOWDER

SPINACH SALAD

Fresh spinach, red onion, carrots, cherry tomatoes, pine nuts, and boursin cheese tossed with cherry wheat ale vinaigrette

SECOND COURSE (CHOOSE ONE)

PANCETTA WRAPPED WALLEYE

Pan seared, oven roasted pancetta wrapped walleye, served over potato cake, with grilled asparagus and a ruby red grapefruit micro-green salad

NEW YORK STRIP

10 oz. grilled new york strip steak served with redskin mashed potatoes, Chef's vegetables, and Dopplebock demi-glace, topped with malt macadamia nut & herb compound butter

PORTABELLO LINGUINE

Grilled portabello served over linguine tossed with bell peppers, red onion, basil, roasted garlic, olive oil, and parmesan.

THIRD COURSE (CHOOSE ONE)

CHOCOLATE CHOCOLATE

Chocolate cream filling, chocolate mousse, chocolate ganache and chocolate shavings on a shortbread crust

BEERY'S ROOT BEER FLOAT

Traditional float made with house brewed root beer and Johnson's Vanilla ice 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