

# NEW YEARS EVE DINNER

December 31st | 4:00pm - 7:00pm

## Appetizers:

Classic Shrimp Cocktail (5) \$14

Spiced Fried Oysters A La Handke (5) \$15

Fresh Garganelli in a Sauce of Basil, Pistachio, and Parmigiano  
Reggiano \$12

## Soup or Salad:

Wild Mushroom Bisque with Chives, Shaken Cream,  
and Roasted Maitake \$7

Caesar Salad \$6 / \$8

Garden Salad \$5 / \$7

Columbia Hills Salad \$6 / \$8

## Entrée Choices:

Market Steak with Whipped Potatoes, Seared Brussel Sprouts, and  
Sauce Béarnaise Market Price

Seared Pork Tenderloin in a sauce of Amaretto and Local Peaches,  
Whipped Potatoes and Candy Striped Beets \$19

Braised Lamb Shank with Walnut and Orange Gremolata, Mascarpone  
Polenta, and Candy Striped Beets \$24

Spaghetti Alla Puttanesca with Fried Eggplant \$15

Sage Mousseline Stuffed Airline Chicken Breast with Whipped Sweet  
Potatoes, Seared Brussel Sprouts, and Brown Butter Beurre Blanc \$21

## Desserts:

Assorted Cheeses with Fig Jam and Crackers \$11

Tiramisu \$9

Rum Raisin Bread pudding with Crème Anglaise \$9

Reservations are required. To reserve your table please  
contact Danielle Castro at  
daniellecastro@columbiahillsgolf.com by December 23rd.