

APPETIZERS

SHRIMP COCKTAIL	\$9
<i>Five jumbo shrimp served with a tangy cocktail sauce</i>	
BOSTON STYLE FRIED CALAMARI	\$8
<i>Served with plum basil tomato sauce and hot cherry peppers</i>	
BUFFALO WINGS	\$7
<i>Spicy chicken wings served either mild or hot with blue cheese & celery</i>	
BONELESS CHICKEN TENDERS	\$7
<i>Your choice of either plain, mild, hot or barbeque sauce</i>	
SPINACH & ARTICHOKE DIP	\$8
<i>Our own homemade dip served in a bread bowl with nachos</i>	
POTATO SKINS	\$7
<i>Crispy fried and smothered with jack & cheddar cheese, bacon and served with salsa and sour cream</i>	

SOUPS

FRENCH ONION SOUP	\$5
SOUP OF THE DAY	
	CUP \$2.50 BOWL \$4

SALADS

ECT HOUSE SALAD	\$6
CAESAR SALAD	\$7
<i>Fresh cut Romaine lettuce served with caesar dressing and garlic croutons</i>	
ADD GRILLED CHICKEN	\$4
ADD GRILLED SALMON	\$5
ADD GRILLED SHRIMP	\$5
ADD GRILLED NY STRIP	\$6

BURGERS & SANDWICHES

Served with steak fries and a pickle

CLASSIC BURGER	\$7
<i>Topped with American cheese, lettuce tomato & onion</i>	
ADD BACON	\$1
ADD SAUTEED ONIONS	
& MUSHROOMS	\$1
BLEU BURGER	\$9
<i>Topped with blue cheese, sauteed mushrooms & onions, lettuce & tomato</i>	
TEXAS BURGER	\$9
<i>Topped with cheddar jack cheese, BBQ sauce, bacon, sauteed mushrooms & onions, lettuce & tomato</i>	
BBQ PULLED PORK SANDWICH	\$8
<i>Slow cooked until tender then smothered in our barbeque sauce</i>	
CORNERED BEEF REUBEN	\$7
<i>Home style corned beef cooked to perfection. Served on grilled rye bread with sauerkraut and thousand island dressing</i>	
GRILLED CHICKEN SANDWICH	\$7
<i>Grilled marinated chicken breast topped with swiss cheese, lettuce, tomato and mayonnaise</i>	

DESSERTS

CHOCOLATE LOVER'S CAKE	\$4
A LA MODE	\$5
APPLE CRISP A LA MODE	\$5
NY STYLE CHEESECAKE	\$4
WITH CHERRIES	\$5
CREME BRULEE	\$4

AGED ANGUS BEEF STEAKS

Served with soup or salad, vegetable and one of the following: mashed potato, baked potato, steak fries, rice or linguini

PORTERHOUSE	\$23
<i>Twenty ounces of grilled certified Angus beef</i>	
ECT FILET	\$21
<i>Eight ounces of Aged Angus beef, topped with mushrooms and a bordelaise sauce</i>	
T-BONE	\$19
<i>Sixteen ounces of genuine Aged Angus beef</i>	
NY STRIP	\$18
<i>Fourteen ounces of genuine hand-cut Aged Angus beef</i>	
RIB EYE	\$18
<i>Fourteen ounces of genuine hand-cut Aged Angus beef</i>	
TOP SIRLOIN	\$16
<i>Ten ounces of Angus beef drizzled with a brown butter demi-glaze</i>	

TAVERN FAVORITES

Served with soup or salad, vegetable and one of the following: mashed potato, baked potato, steak fries, rice or linguini

OUR OWN HOME STYLE PRIME RIB	
<i>Available Thursday through Sunday after 4pm</i>	
TWELVE OUNCE CUT	\$15
SIXTEEN OUNCE CUT	\$21
SURF & TURF	\$26
<i>Eight ounce sirloin with two jumbo baked stuffed shrimp</i>	
BBQ BABY BACK RIBS	
<i>Domestic baby back pork ribs, slowly cooked to perfection and slathered with barbeque sauce</i>	
HALF RACK	\$14
FULL RACK	\$18
CHICKEN PORTABELLA	\$14
<i>Twin grilled chicken breasts seasoned and topped with fresh asparagus, portabella mushrooms, sweet bell peppers and melted provolone cheese</i>	
CHICKEN COLUMBUS	\$14
<i>Twin grilled chicken breasts topped with bacon, mushrooms and melted monterrey jack and cheddar cheeses</i>	
ROASTED VEGGIE DINNER	\$15

SEAFOOD

Served with soup or salad, vegetable and one of the following: mashed potato, baked potato, steak fries, rice or linguini

BOSTON COD	\$14
<i>Fresh baked Boston cod encrusted with seasoned breadcrumbs</i>	
GRILLED SALMON	\$15
<i>Fresh salmon filet grilled to perfection and finished with a dollop of honey dill butter</i>	
BAKED STUFFED SHRIMP	\$18
<i>Three jumbo shrimp butterflied and stuffed with a homemade seafood stuffing</i>	
FRIED SHRIMP	\$17
<i>Breaded jumbo shrimp fried to perfection and served with steak fries and cole slaw</i>	
FISH AND CHIPS	\$14
<i>Fresh Boston cod, beer battered and deep fried. Served with steak fries and cole slaw</i>	
BAKED SCALLOPS	\$17
<i>Fresh sea scallops, topped with seasoned breadcrumbs and baked in butter.</i>	

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness

BOTTLED BEER

COORS LIGHT
MILLER LITE
BUDWEISER
BUD LIGHT
MGD 64
HEINEKEN
HEINEKEN LIGHT
CORONA
CORONA LIGHT
AMSTEL LIGHT
SAM ADAMS LAGER
SAM ADAMS LIGHT
MICHELOB ULTRA
BASS ALE

SMIRNOFF ICE
TWISTED TEA

DRAUGHT BEER

COORS LIGHT
SAM ADAMS SEASONAL
OPA OPA RED ROCK AMBER ALE

NON-ALCOHOLIC

SODA
COFFEE
TEA
UNSWEETENED ICED TEA
ESPRESSO
CAPPUCCINO

WINE

ASK TO SEE OUR WINE MENU

EAST COLUMBUS TAVERN