



Celebrate the Season
at the Athletic Club of Columbus
614.221.3344 | www.accolumbus.com

Holiday Dinner Menus

Appetizers & Soups

Jumbo Shrimp Cocktail, classic house-made cocktail sauce **9**

Prosciutto, pears poached in Riesling wine, cracked black pepper, toast points **9**

Antipasti Classico
thinly sliced soppressata, shaved fennel salad, grilled winter
vegetables, assorted olives **8**

Cold smoked wild salmon, pumpernickel toast points, dill sauce **9**

Wild mushroom & truffle soup, baked en croute **8**

Classic French Onion Soup, gruyere and parmesan crust **7**

Salads

Classic Caesar Salad **5**

Small salad of mixed greens, tomato, cucumber julienne carrot
served with choice of dressing **5**

House salad of winter greens,
julienne of roasted root vegetables, sherry vinaigrette **6**

Petite iceberg, crumbled blue cheese, crispy bacon, tomato, red onion
parmesan peppercorn dressing ~ an ACC favorite! **8**

Salad Mimosa ~ combination of butter lettuce & Italian parsley,
marinated mushrooms, grated egg, champagne vinaigrette **8**

Salad of baby spinach, sautéed pear, maple glazed pecans, gorgonzola,
brioche crouton, cranberry vinaigrette **7**

Wedge of romaine lettuce, pickled red onion, eggplant croutons,
creamy Caesar dressing, shaved Reggiano parmesan **8**

Entrees

Baked Cod topped with Gremolata
soft buttered polenta and grilled winter vegetables **24**

Pan Seared Chilean Sea Bass
smoked bacon, wild mushroom risotto, asparagus, chive beurre blanc **32**

Grilled Salmon
wild rice, asparagus, dill beurre blanc **26**

Parmesan Crusted Chicken Roll with Prosciutto, Fontina and Pesto
creamed spinach, pomodoro **26**

Pecan Crusted Chicken Breast stuffed with Gorgonzola and Cranberries
smashed redskin potatoes, green beans, apple cider gastrique **24**

Oven Roasted Cornish Game Hen stuffed with Cornbread & Sausage Dressing
roasted root vegetables, sage cream **26**

Roasted Turkey
traditional trimmings **22**

The One Pound Pork Chop
brined, glazed, and roasted to perfection
apricot chutney, seasonal vegetables, whipped potatoes **28**

Honey Glazed Holiday Ham
brown sugar mustard sauce, roasted redskin potatoes, seasonal vegetables **22**

Roast Pork Loin stuffed with Winter Fruit Dressing
roasted redskin potatoes, green beans, rosemary scented jus **24**

Braised Beef Short Ribs
wild mushrooms, herb polenta **26**

Roasted Sirloin *served medium rare*
whipped potato, asparagus, peppercorn demi glace **26**

Slow Cooked Veal Osso Buco
risotto, roasted root vegetable **32**

See the following page for options to make your meal even more special.

Special Accoutrements



Choose a side from the list below to replace the starch from the entrée as listed on the previous page.

Freshly Grated Horseradish Mashed Potatoes *please add* **2**

Chive & Cheddar spiked Mashed Potatoes *please add* **2**

Buttered Corn Pudding spiked with Neuski's Ham *please add* **5**

Lobster Mash Potatoes *please add* **4**

Barley Risotto with Reggiano Parmesan *please add* **3**

Black Truffle Mash Potatoes *please add* **4**

Shrimp & Saffron Risotto *please add* **5**

Garlic & Boursin Mashed Potatoes *please add* **3**

Wild Mushroom Risotto *please add* **4**

Desserts



Dark Chocolate Mousse Cake with Crème Anglaise **6**

White Chocolate Mousse Cake with Raspberry Coulis **6**

Warm French Apple Tart a la mode with Caramel Sauce **6**

Classic Cheese Cake with Raspberry Coulis **5**

Cinnamon and Raisin Bread Pudding with Bourbon Sauce **5**

The “Winter-Warmer” Comfort Food Buffet

Minimum of 30 guests

price per person determined by number of main item selections

Main Items

Homemade Creamy Crab Mac & Cheese with a toasted breadcrumb crust
Whole Baked Honey Ham, silver dollar rolls (plus carver fee)
Our Special Turkey Meatloaf, BBQ glaze
Homemade Southern Fried Chicken, buttermilk biscuits
Traditional Shepherd’s Pie
Eggplant Parmesan served over baked ziti
Beef Goulash scented with caraway

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*Choose 2 selections from above **30***

*Choose 3 selections from above **34***

Sides

Traditional Mixed Green Salad
Caesar Salad with herb croutons and shaved Reggiano parmesan
Creamy Cole Slaw
Mediterranean Style Bowtie Pasta Salad
Trio of Hummus, Baba Ghanoush, Tabbouleh Salad, Grilled Pita Wedges
Classic Green Bean Casserole
Steamed Vegetable Medley
Oven Roasted Winter Root Vegetables
Baked Beans
Mashed Potatoes accompanied by your choice of Beef, Chicken, or Turkey Gravy
Herb Roasted Redskin Potatoes
Traditional Sage Stuffing

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Choose 3 selections from above

Desserts

Cinnamon & Raisin Bread Pudding, bourbon sauce
Coconut and Pineapple Rice Pudding
Double Chocolate Brownies
Butterscotch Blondies
Lemon Bars
Holiday Fruit Skewers, honey vanilla yogurt
Pumpkin Roulade
Classic Cheese Cake, raspberry coulis
Chocolate Cake, crème anglaise

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Choose 2 selections from above