

1-1-1985

Menu, Columbia Restaurant, Harbour Island, Dinner

The Columbia Restaurant

Follow this and additional works at: https://digitalcommons.usf.edu/columbia_menus

Recommended Citation

The Columbia Restaurant, "Menu, Columbia Restaurant, Harbour Island, Dinner" (1985). *Columbia Restaurant Menu Collection*. 5.

https://digitalcommons.usf.edu/columbia_menus/5

This Book is brought to you for free and open access by the Columbia Restaurant & Gonzmart Family Collections at Digital Commons @ University of South Florida. It has been accepted for inclusion in Columbia Restaurant Menu Collection by an authorized administrator of Digital Commons @ University of South Florida. For more information, please contact digitalcommons@usf.edu.

Columbia

Since 1905

GEM *of* SPANISH RESTAURANTS

TAMPA—SARASOTA—ST. AUGUSTINE, FLORIDA

Welcome to the Columbia

To many of our friends who know us from our Ybor City, Sarasota and St. Augustine restaurants we are certain that you'll be pleased with the tradition we've followed here on Harbour Island, the newest Columbia Restaurant.

To those of you not familiar with the Columbia — allow yourself a special treat today and select one of our exceptional and unique specialties. Many were recipes created by the Columbia's master chefs in nearby Historic Ybor City since 1905. From our freshly baked hot Cuban bread, world famous soups, our seafoods, and hand-selected choice western beef, each order is prepared especially for you.

We hope tonight will be an enjoyable and memorable dining experience.

Sangria



A delicious and refreshing Spanish wine punch made with California red wine, citrus juices, Brandy, sugar, lemon and orange.

DUE TO CIRCUMSTANCES BEYOND OUR CONTROL THE COLUMBIA RESTAURANT IS NOT PERMITTED TO SERVE ALCOHOLIC BEVERAGES UNTIL THE FIRST WEEK OF AUGUST. HOWEVER, THE FOLLOWING DRINKS ARE AVAILABLE WITHOUT ALCOHOL.

Cocktails

Enjoy your favorite cocktail or one of our specialties while we prepare your dinner. Columbia Collins as featured in Esquire Magazine White rum, creme de cacao, grapefruit juice, pineapple juice

Columbia Carioca Island Rum, passion fruit nectar, lemon juice

Daiquiri White rum, lemon juice, sugar

Margarita Tequila, Triple Sec, lemon juice

Pina Colada White rum, cream of coconut, pineapple juice

Bloody Mary Premium vodka, tomato juice, tangy spices, celery stalk

Strawberry Colada White rum, cream of coconut, blended with strawberries

Our Fantastic Frozen Fruit Cocktails

Deliciously smooth and frozen, made with all natural fruits and flavors.

Frozen Daiquiris Golden imported rum blended with flavorful fruits. Banana, Strawberry, Peach, or the Original Fresh Lime

Frozen Margaritas Imported Mexican tequila and Triple Sec blended with flavorful fruits. Strawberry, Peach or the Original Fresh Lime

Appetizers from the Sea

Jumbo Shrimp Cocktail	4.95
Shrimp Broiled in Garlic Butter	4.95
Calamares Fritos	4.95
Ceviche	4.95
<i>(A delightfully refreshing mixture of Gulf snapper, shrimp & scallops marinated in fresh lemon juice with Spanish onions, green peppers, tomatoes and Latin seasonings)</i>	
Mussels Vinagr�tte	4.50
<i>(Plump mussels marinated in a vinagrette sauce)</i>	

Columbia's Famous Soups

Spanish Bean Soup

(Garbanzos simmered till tender with ham, Spanish sausage (chorizo) and diced potatoes.)

Cuban Black Bean Soup

(Frijoles negros, expertly prepared and served over a bed of steaming white rice topped with diced raw onion.)

Chilled Gazpacho

(Tomatoes, cucumbers, onions, green pepper, olive oil and a touch of garlic combine for a tasty cold Spanish soup.)

Cup..... **1.95**

Bowl..... **2.75**

Any Soup Without Entree — Min. Charge 4.50

Salad

Columbia's Original "1905" Salad..... **4.95**

Crisp lettuce tossed at your table with julienne of smoked ham, natural Swiss cheese, fresh tomato, celery, olives, grated Romano cheese, and our famous garlic dressing. Served with hot Cuban bread & butter.

All entrees include Columbia's Original 1905 Salad, prepared at your table with our special house dressing. Hot Cuban bread and butter.

Chicken

Chicken and Yellow Rice "Ybor"..... 7.50

(The traditional dish from Tampa's Ybor City, a smaller portion of chicken than our other entrees, rapid preparation and serving time, one quarter chicken baked with rice, green peppers, onions and tomatoes, with green peas & pimienta garnish)

Chicken "A la Rusa"..... 8.50

(Boneless tender chicken dipped in milk and egg batter, wheat flour, then broiled to perfection, served with shredded egg, chopped parsley and pimientos in a delicious lemon butter sauce) — yellow rice or potatoes

Chicken "Parmigiana"..... 8.95

(Boneless tender chicken, breaded, then deep fried, draped with melted Italian cheese and served with linguini and our famous marinara sauce)

Chicken "Alicante"..... 8.95

(A variation of our famous Alicante recipe with Boneless chicken, baked in casserole with onions, green peppers, white wine, olive oil, sliced almonds and light gravy, and touch of garlic. Garnished with fried, sliced eggplant, ham and pineapple.)

Steak and Beef

Filet Mignon Steak "Columbia"..... 15.95

(Broiled tender center cut filet mignon wrapped with wafer thin bacon, served with mushrooms, ham, onions, green peppers, a touch of garlic, in a light tomato sauce with Burgundy wine. An epicurean delight.) Our finest steak!

Filet Mignon Steak..... 14.75

(Choice heavy center cut tenderloin)

Filet Mignon "Salteado"..... 12.95

(Lean filet mignon tips cut in bite size pieces, then sauteed with Spanish sausage (chorizo) potatoes, onions, green peppers, mushrooms, olive oil, garlic and Spanish red wine)

Boliche..... 9.95

(Sliced eyeround of beef, strongly flavored with Spanish sausage (chorizo), roasted in a flavorful gravy. Served with black beans and rice with onions, jungle bananas (plantanos).

Note: this Cuban specialty is only prepared well done.

Florida's Seafood Delicacies

Snapper Alicante 14.50

This incredibly delicious recipe was created many years ago by our grandfather Casimiro Hernandez, Jr. It features the King of gulf Fish, snapper, completely deboned and skinless. The fillet of fish is baked in casserole with sweet Spanish onions, green peppers, a rich gravy, olive oil, fresh garlic, a dash of Sauterne wine, and topped with sliced roasted almonds and garnished with fresh fried eggplant and shrimp supreme — yellow rice. "If you enjoy fresh fish and would like to sample authentic Spanish flavor we offer our highest recommendations."

Casey & Richard Gonzmart

Cazuela de mariscos "Corunesa" 14.95

(An extraordinary combination of lobster, scallops, shrimp, mussels, and clams, Sauteed with butter and flambéed with brandy. Simmered in a tasty marinara seafood sauce) — yellow rice.

Fillet of Snapper "A la Rusa" 11.95

(The boneless and skinless fillet of fish is dipped in milk and egg batter, wheat flour, then broiled to perfection, served with shredded egg, chopped parsley and pimientos in a delicious lemon butter sauce) — yellow rice or potatoes.

Paella Valenciana (National dish of Spain). 14.95

(Seafood, shellfish and chicken combination. Baked in casserole with yellow rice, pure olive oil, green peppers, onion and tomatoes, seasoned with Sauterne wine, garnished with asparagus, peas, Spanish pimientos) — 35 to 45 minutes.

Shrimp and Scallops "Marbella" en Papillot 10.95

(Marinated shrimp and scallops wrapped and baked in parchment with a seafood stuffing made of eggs, butter, milk, shrimp, crabmeat, onions, flour and Sauterne wine) — yellow rice or potatoes.

Fillet of Fresh Florida Grouper en Papillot . . . 10.50

(Boneless fillet of grouper wrapped and baked in parchment with a seafood stuffing made of eggs, butter, milk, shrimp, crabmeat, onions, flour and Sauterne wine and topped with sliced roasted almonds) — yellow rice or potatoes.

Shrimp Supreme 10.95

(Gulf fresh shrimp, marinated in lemon juice, wrapped in bacon, dipped in milk and egg batter, wheat flour, deep fried) — yellow rice or potatoes.

Shrimp Columbia 10.75

(Fresh local shrimp sauteed with olive oil, then simmered in our famous Columbia sauce made with ham, onions, green peppers, tomatoes, mushrooms and Spanish red wine. "Delicioso") — yellow rice.

Broiled Australian Lobster Tail 24.00

(Broiled to a golden brown. Drawn from its shell at your table. Served with drawn butter and lemon) — yellow rice or potatoes.

Most seafood items come directly from our own native Coastal waters. We try to maintain a full selection daily, however, we remain at the mercy of nature, the weather and the seasons. Therefore, all items are subject to availability.

Desserts and Coffees

Variety of delicious assorted freshly baked
desserts from our own bakery and a selection
of the freshest seasonal fruits.

(Make your choice from our cart.)

1.95 to 2.95

Spanish Coffee

2.95

Imported Spanish Brandy, Kahlua, Whipped Cream

Irish Coffee — Irish Whiskey 2.95
(Whipped cream)

French Coffee — Imported French Grand Marnier-Orange Liqueur 2.95
(Brandy, whipped cream)

Italian Coffee — Imported Amaretto —Almond Liqueur 2.95
(Whipped Cream)

100% Colombian Coffee85
Espresso Coffee 1.25
Fresh Brewed
Decaffeinated Coffee85

Cafe con Leche *(Espresso and Hot Milk)* . 1.25
Hot or Iced Tea85
Milk85

***We honor MasterCard, VISA, American Express, Diners Club, Carte Blanche
and all Travelers Checks.***

Children's Menu

(For Children Under Twelve)

Yellow Rice and Chicken. 3.95

(Chicken baked with green peppers, onions and tomatoes, with green peas and pimienta garnish.)

Boliche. 3.95

(Sliced eye round of beef served with yellow rice.)

Linguini Noodles with Meat Sauce. 3.95

Served with mixed salad — Iced Tea, Milk or Coke

TAPAS



Tapas, the delightful little dishes that have been a tradition in Spain for as long as anyone can remember.

Tapas are merely an appetite teaser offering a little taste of this, a sampling of that and a great complement to a glass of wine or your favorite cocktail.

Served every Monday thru Friday, 4:30 to 6:30.



Fantastic Fiesta Brunch

A special Sunday treat, with an exciting array of spectacular dishes, freshly baked pastries and fresh tropical fruits, produced through the talents of our world famous chef, with the finest and freshest ingredients available. Served 11:00 am to 2:30 pm.

Let us host your social function. We have complete catering and banquet facilities for those important meetings, parties, and large gatherings. For further information contact the Columbia at 229-2992.



Always under the same ownership

Four Generations "Since 1905"

In 1905, the Columbia Restaurant was founded by Casimiro Hernandez, Sr. It soon became a favorite gathering place for local people. The corner "Cafe" where the local gentry used to drink steaming cups of Cuban Coffee still has the same original bar and decor of the turn of the century. The "Cafe" started to grow adding a dining room in 1920. Upon the death of the founder in 1929, his son, Casimiro Hernandez, Jr. took over the management of the business and in 1936 built the third dining room, the Don Quixote. By then the restaurant had earned the title of "Gem of Spanish Restaurants." More dining rooms were added as the restaurant gained both national and international fame being honored by heads of state, celebrities, food critics and periodicals.

In 1953, Mr. Hernandez's son-in-law, Cesar Gonzmart, actively entered the business. He soon added his in-born flair for showmanship by not only managing the business but by participating with his violin delighting customers with his music as they dined.

To continue in the family tradition, both of Cesar Gonzmart's sons, Casey and Richard, are now active in the business, always insisting on serving the freshest and finest foods available, served and presented in a fashion that makes going to the Columbia an "experience." The Columbia now seats 1660 people in 11 dining rooms encompassing an entire city block to be enjoyed by both local clientele and out-of-town visitors.

In 1959, Columbia opened a branch in Sarasota at beautiful St. Armand's Circle amidst the more than 100 exclusive specialty shops and boutiques. The restaurant has grown in popularity to such an extent that now, under the auspices of the Gonzmart family, it is considered the place to go in Sarasota for fine food, atmosphere and entertainment.

On July 1st, 1983, the Gonzmart family opened it's third Columbia Restaurant, this time in historic St. Augustine. It is located on St. George Street and is historically accurate and in keeping with the old buildings of the 16th and 17th century which occupy the same street.

In the heart of Tampa's historic Ybor City

Open daily from 11 AM until midnight

ALSO

On beautiful St. Armands Key, Sarasota

Open daily from 11 AM until 11 PM

Sunday 1 PM until 11 PM

ALSO

On Colonial St. George Street, St. Augustine

Open daily from 11 AM until 11 PM

Sunday Brunch from 11 AM - 2:30 PM

Sunday Dinner from 5 PM - 11 PM

Columbia Restaurant has been featured in and recommended by the following magazines:

- Fortune Magazine • Florida Trend • Saturday Evening Post • Esquire • Holiday Magazine • McCall's
- Town and Country • Ladies Home Journal • National Geographic • Southern Living

Souvenir Menu \$2.00