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Menu, Columbia Restaurant, Soon St. Augustine, Florida

The Columbia Restaurant

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Columbia

Since 1905

GEM *of* SPANISH RESTAURANTS

TAMPA AND SARASOTA, FLORIDA (SOON ST. AUGUSTINE, FLORIDA)



Sangria

*Spain's distinctively different
wine punch prepared with
Spanish Rioja wine, brandy, fruit
and a touch of sugar...a compliment
to any dinner.*

*Pitcher 7.95
1/2 Pitcher..... 5.95*

Cocktails Created By The Columbia

Created especially for you by our expert mixologists.....All special cocktails...2.50

Columbia Carioca

*Imported Island Rum, Passion Fruit
Nectar, lemon juice.*

Cuban Manhattan

*Rum, vermouth, syrup, bitters,
creme de cacao.*

Tia Juana

Tequila, vermouth, cordials, bitters

Columbia Presidente

*Rum, 1/2 sweet, 1/2 dry vermouth.
maraschino grenadine.*

Havana Cooler

*Rum, pineapple, grenadine,
sparkling water.*

Columbia Collins

*as featured in Esquire Magazine
Creme de cacao, grapefruit juice,
lime juice, brown sugar.*

The Champion

*Passion fruit, lemon and grapefruit
juice, bourbon whiskey, rum, fresh mint*

Silver Meteor

Rum, orange, cointreau, champagne

Oriente

Rum, pineapple, bitters, lime

Caribe

Coconut ice cream, rum, cordials

Bataan Royale

Gin, cherry brandy, rum

**Martini, Manhattan, Whiskey Sour, Gimlet, Bacardi, Daiquiri,
Pina Colada, Margarita, Rob Roy, Bloody Mary, etc... From \$2.25**

*See our wine list for an extensive selection of selected Spanish wines plus many
imported wines selected to please the most discriminating.*

10% entertainment charge in rooms featuring entertainment.

Appetizers

Shrimp Ajillo 4.95

Small Shrimp sauteed in fresh garlic, pepper, salt, olive oil and butter.

Shrimp and Scallops "Marbella" 4.95

Scallops, Shrimp and seafood stuffing baked and topped with a dash of white wine.

Jumbo Shrimp Cocktail 4.95

Fresh Stone Crab Cocktail 5.95

Columbia's Famous Soups

Spanish Bean Soup

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

Cuban Black Bean Soup

With Rice and Onions.

Chilled Gazpacho

Vermicelli Soup

With Chicken Broth and Giblets.

Cup - 1.75

Bowl - 2.50

Puree of Black Bean Soup

With Sherry Wine

Bowl - 2.95

Soup Tartara

*Chicken Broth with poached Eggs and
Breast of Chicken — Made to Order.*

Bowl - 4.50

Stone Crab Sea Food Soup

*Made to order, Stone Crabs, Scallops, Shrimp, Oysters, Corn and Okra
in a hearty seafood and vegetable broth.*

Bowl - 5.95

Salads

Columbia's Original "1905" Salad . 5.50

*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.*

Imported White Asparagus Vinagrette 3.95

Hearts of Artichoke Vinagrette 3.95

Tomato or Heart of Lettuce 1.75

Steaks

Cut only from heavy choice western steers.

Choice Filet Steak "Columbia" . . . 14.75

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

Filet Mignon Steak 13.95

Choice heavy center cut tenderloin, broiled.

Filet Mignon Steak "Capuchina" 14.75

Broiled, then smothered with chicken livers, mushrooms and Spanish wine sauce, sprinkled with sliced almonds.

Filet Mignon Steak "Cacerola" 14.75

Broiled, then prepared with Parisienne potatoes, mushrooms, onions, smoked ham, and Burgundy wine sauce.

Filet Mignon Steak "Salteado" 10.50

Lean filet mignon steak, diced and sauteed with Spanish sausage (chorizo), potatoes, onions, green peppers, mushrooms, olive oil, garlic and Spanish red wine.

N.Y. Cut Sirloin Steak 14.75

Choice, heavy large eye strip, not as tender as our filet, but preferred by many for it's delicious flavor.

Choice Filet Steak "Milanesa" 9.95

Choice beef, dipped in egg batter, breaded, then fried to perfection and served with our special Milanesa tomato sauce.

Choice Filet Steak "Criolla, Dr. Ferdie Pacheco" 14.75

*Broiled tender center cut filet mignon prepared with a traditional Cuban flair. Garnished with plantains, yams, potatoes, green peppers, and tomato wine sauce.
The "fight doctor's" favorite steak.*

Cuban Specialties

Boliche (Eye Round Cuban Style) . . 9.50

Sliced eye round 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.

Picadillo Habanera 7.95

Ground beef prepared with wine, olives, capers, green peppers, garlic and tomatoes. Served with white rice.

Imperial Beef "Cuban Style" 8.50

Choice tender cuts of beef simmered slowly with potatoes and carrots in a delicious gravy seasoned with paprika, bay leaf, cummin, fresh garlic and olive oil. — yellow rice.

Whole Roast Suckling Pig

Traditional Cuban Feast

***available on request for groups
of 12 or more.***

48 hour notice required.

12.95 per person

Chicken

Chicken and Yellow Rice "Ybor" 6.95

Baked with green peppers, onions and tomatoes, with green peas and pimiento garnish.

Boneless Breast of Chicken "Alicante" 8.95

Boneless and skinless breast of 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 egg plant, ham and pineapple.

Boneless Breast of Chicken "A La Rusa" 8.95

Boneless and skinless breast of chicken dipped in batter, wheat flour, broiled to perfection, served with sliced lemon, chopped egg plant and butter sauce.

Boneless Breast of Chicken "Milanesa" 8.95

Boneless and skinless breast of chicken dipped in egg batter, breaded, then broiled to perfection and served with our special "Milanesa" tomato sauce.

Chicken "Criolla" 8.95

One half chicken cooked in brown gravy with a touch of tomato and wine sauce garnished with plantains, yams and green pepper.

Chicken "Cacerola" 8.95

One half chicken baked with onions, smoked ham, parisienne potatoes, mushrooms and Spanish wine.

Chicken and Yellow Rice "Valenciana Style" 8.95

Baked in a casserole with rice, olive oil, tomatoes, onions, saffron, ham, chicken livers, green peppers and Spanish white wine, garnished with asparagus, green peas, and pimientos — 35 minutes.

Chicken Liver Saute 7.75

Whole fresh chicken livers, broiled and sprinkled with a dash of Spanish wine.

Pasta and Eggs

Spaghetti With Meat Balls 6.95

The Spanish Omelette 5.95

*Diced ham, Spanish sausage, mushrooms, peas, potatoes...topped with our Catalana Tomato
Sauce — yellow rice.*

Children's Menu

For Children Under Twelve

Petit Filet Mignon Steak (With French Fries) 7.75

Yellow Rice and Chicken 4.75

Country Fried Chicken (With French Fries) 4.75

Boliche (Sliced Eye Round of Beef, Gravy, Yellow Rice) 5.50

Broiled Grouper, "A La Rusa" (With French Fries) . . . 4.95

Spaghetti With Meat Balls 4.75

Soup and Sandwich (Cuban Sandwich and Choice of Soup) 3.75

Served with Tossed Salad — Iced Tea, Milk or Coke

*We honor Master Charge, VISA, American Express, Diners Club, Carte Blanche and all Travelers Checks
NO PERSONAL CHECKS PLEASE*

Desserts

Spanish Caramel Custard (Flan) . . 1.75

Fresh Coconut Ice Cream In Coconut Shell . . 2.25

Guava Shells And Cream Cheese 1.75

Spanish Caramel Custard "Flan Al Fuego" . . . 2.95

Harlequin Custard 4.50

Caramel custard served with ice cream, coconut & fruit cocktail.

Ice Cream (Vanilla, Chocolate, Strawberry) . . 1.75

Coffees

All our coffees are blended and roasted by us at our Tampa location from a secret formula of our founder Casimiro Hernandez, Sr.

Spanish Coffee 2.75

Imported Spanish Brandy, Kahlua, Whipped Cream

Irish Coffee — Irish Whiskey 2.75

Whipped cream.

French Coffee —

Imported French Grand Marnier - Orange Liqueur . . . 2.75

Brandy, whipped cream.

Dutch Coffee —

Imported Dutch Vandermint - Chocolate-Mint Liqueur 2.75

Whipped cream.

Italian Coffee —

Imported Amaretto - Almond Liqueur 2.75

Whipped cream.

Swiss Coffee —

Imported Cheri-Suisse - Chocolate-Cherry Liqueur 2.75

Whipped cream.

Cuban Syle Espresso Coffee 75 Cafe con Leche (Espresso and Hot Milk) 1.25

American Coffee 75 Hot or Iced Tea, Milk 75

The Columbia Restaurant Guide to Spanish Wines

We are proud to present a full selection of wines from the greatest vineyards of Spain, imported for your pleasure and enjoyment.

The Region of Rioja

Wine made in the old fashioned manner, aging both red and white wines in the cask. Compared to the French Bordeaux. With a light fruity taste, character and a certain elegance.

Spanish Red Dinner Wines

BOTTLE

1. **Coronas** — Unusually rich with robust body (Barcelona) **9.00**
2. **Vina Pomal** — Rich Ruby Color, vigorous bouquet (Rioja)..... **Half 6.00... 11.00**
3. **Gran Sangre de Toro** — Delicate taste and exquisite bouquet (Rioja)..... **11.00**
4. **Gran Coronas** — Full bodied, with a delicate and natural after taste (Barcelona)..... **11.00**
5. **Marques de Riscal** — A rich wine with great body and bouquet (Rioja)..... **Half 6.00... 11.00**
6. **Banda Azul** — Light bodied, polished and pleasant (Rioja)..... **10.00**
7. **Vina Santa Digna** — Great character and body, mellow delicate finish (Rioja)..... **14.00**
8. **Domecq Domain** — Distinguished, clean and crisp (Rioja)..... **11.00**
9. **Gran Coronas "Black Label"** — First Place finish, overall winner in the recent "Wine Olympics" held by Gault & Millau of Paris, "A unique experience." (Barcelona)..... **20.00**

19. **Louis Roederer "Cristal", 1975**..... **150.00**
20. **Codorniu "Blanc de Blanc"** — Soft and delightful (Barcelona) **18.00**
21. **Dom Perignon** — Elegantly dry, delicate and full bouquet..... **100.00**
22. **Mumms Cordon Rouge, Brut**..... **35.00**

France (Bordeaux)

27. **St. Emilion** — Full and round red wine, rich bouquet..... **16.00**
28. **Graves Superieures** — White, medium dry, clean and crisp..... **14.00**
29. **Chateau Lafite Rothschild** — Premier Cru Classe "The Jewel of Bordeaux"..... *Price available on request*

Portugal

34. **Lancer's Rose** — Medium dry, very delightful..... **11.00**
35. **Mateus Rose** — Dry and refreshing..... **11.00**

Italy

36. **Valpolicella** — Red, dry, fresh and harmonious..... **11.00**
37. **Soave** — A dry white wine, distinctively different..... **11.00**
38. **Lambrusco** — Red, semi dry, live and luscious..... **11.00**

The Region of Barcelona

Panades, a unique area near the Mediterranean on the Costa Brava, producing white wines specially suited for seafood and hearty red wines similar to the finest Beaujolais.

Spanish White Dinner Wines

BOTTLE

10. **Marques de Riscal "Blanco"** — Outstanding, rich, full and medium dry (Rioja)..... **11.00**
11. **Gran Vina Sol** — Soft, fresh and dry (Barcelona)..... **11.00**
12. **Banda Dorado** — Dry, with finesse and lightness (Rioja)..... **12.00**
13. **Brillante Blanco** — Semi sweet with a pleasantly fruity bouquet (Rioja)..... **Half 6.00... 11.00**
14. **Cepa de Oro** — Medium dry with a round and distinctive bouquet (Rioja)..... **Half 6.00... 11.00**
15. **Blanco Fino** — Delicately dry and soft (Rioja)..... **Half 6.00... 11.00**
16. **Gran Vina Sol "Green Label"** — Rich, intense bouquet, exceptional (Barcelona)..... **20.00**

Rose Dinner Wines

17. **De Casta Rose, Torres** — Crisp and dry, fruity bouquet (Barcelona)..... **10.00**
18. **Brillante Rose** — Semi sweet with depth and character (Rioja)..... **Half 6.00... 11.00**

Champagnes

23. **Moet Chandon, "White Star"** — Extra dry and delicate **32.00**
24. **Domain Chandon** — California's Dom Perignon..... **20.00**
25. **Sidra El Galtero** — Royal Spanish hard cider, sweetly delicious (Asturias)..... **9.00**
26. **Cinzano Asti Spumante** — A luscious, sparkling fruity wine..... **20.00**

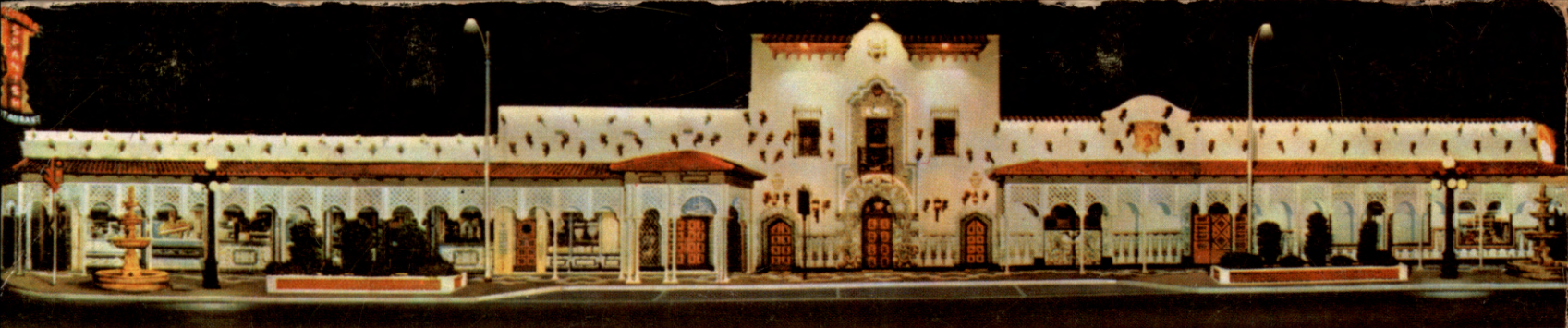
France (Burgundy)

30. **Beaujolais** — Ruby red, delicate and fruity..... **14.00**
31. **Chablis** — An elegant white wine with a refreshing touch of acidity..... **24.00**
32. **Pouilly Fuisse** — White and crisp, dry and exciting..... **26.00**
33. **Nectar Rose** — Medium dry rose wine, very delightful.... **12.00**

Germany

39. **Blue Nun Liebfraumilch** — Fruity and luscious. correct with any dish..... **12.00**
40. **Johannasberg Riesling** — Dry, fruity, elegant..... **14.00**
41. **Zeller Schwarze Katz (Moselle)** — Semi dry and soft, with a flowery bouquet..... **14.00**
42. **Piesporter Goldtroepchen, Auslese (Moselle)** — Elegant and full, with peachy bouquet..... **19.00**

Owner's private stock available upon request.



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' 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 Mr. Gonzmart's children, 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 to in Sarasota for fine food, atmosphere and entertainment.

**Open 7 days a week in historic Ybor City
from 11:00 AM until midnight daily**

ALSO

**On scenic St. Armands Key, Sarasota
Open daily from 11:00 AM till 11:00 PM
Sundays 1:00 PM till 11:00 PM**

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

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

Souvenir Menu \$1.00