

HARRISON

DRESSING CHOICES

Bleu cheese
Ranch
Raspberry vinaigrette
Balsamic vinaigrette
Ginger vinaigrette
Maple vinaigrette
Thousand island
French

FEATURED STARTERS

Columbia Club Seafood Platter

Serves six

Whole chilled quarter lobster, six shrimp, crab cocktail, 12 oysters (east & west), six clams, tuna tartare and steamed mussel | \$95.00

Raw Bar

Jumbo shrimp cocktail | \$18.00

East coast oysters | \$15.00

West coast oysters | \$15.00

Littleneck clams | \$14.00

APPETIZERS

Oven Roasted Crab Cakes

Tropical papaya slaw, mango relish, tartar sauce | \$18.00

Tuna Tartare

Sweet chili sauce, wasabi caviar, mango relish, taro chips | \$18.00

House Smoked Salmon

Quail egg, sweet pickled vegetables, crème fraîche, blini | \$15.00

Fried Dumplings

Chicken or shrimp, house soy and spicy mustard | \$13.00

SOUPS

French Onion Soup

Croutons and gruyere cheese | \$5.00

Lobster Bisque

Lobster and brandy | \$5.00

Soup du Jour

Made from scratch | \$4.50

SALADS

Seafood Salad

Shrimp, calamari, lobster, lump crab meat, octopus, avocado, ginger vinaigrette | \$21.00

Heart of Palm Salad

Artichokes, onions, citrus | \$15.00

Tricolor Salad

Arugula, radicchio, endive, cherry tomatoes, onions, radish, candied almonds, maple vinaigrette | \$13.00

Classic Caesar Salad

Anchovies, fresh herb croutons | \$10.00

The Wedge

Iceberg lettuce topped with bleu cheese crumbles, heirloom tomatoes, crisp bacon and cucumber | \$10.00

H A R R I S O N

PRIME CUTS AND GRILLS

Served with choice of wedge, caesar or house salad
Served with seasonal vegetables and choice of mashed potatoes
or baked potato

8 oz. Grilled Filet Mignon au Poivre

Green peppercorn sauce | \$44.00

14 oz. New York Strip Steak

Served bone-in | \$43.00

16 oz. Berkshire Double Bone Pork Chop

The most highly sought after pork in the world, renowned for its richness and texture, marbling, juiciness, tenderness and overall depth of flavor | \$36.00

ENTRÉES

Served with choice of wedge, caesar or house salad
Served with seasonal vegetables and choice of mashed potatoes
or baked potato

Lobster Thermidor

Sautéed with leeks, mushrooms and sherry sabayon | \$48.00

Dover Sole

Prepared table side, a Columbian tradition | \$48.00

Grilled Branzino Fillet

European seabass served with spaghetti squash, broccolini in a meunière sauce | \$42.00

Grilled Prawns & Braised Short Rib

Land and sea | \$38.00

Pan Roasted Scottish Salmon

Hulled wheat, baby spinach and yellow sweet corn sauce | \$32.00

Pan Roasted Chicken

Seared chicken breast finished with a dry heat | \$22.00

North American Hard Shell Lobster

Whole 1 1/4 lb., 2 lb. or 3 lb. broiled or steamed,
served tableside | Market Price

PASTA AND VEGETARIAN

Served with choice of wedge, caesar or house salad

Sea Scallops & Lobster Ravioli

Oven roasted tomato, basil oil | \$38.00

Hand Cut Linguine Fra Diavolo

Shrimp, scallops, mussels, clams and calamari | \$32.00

Vegetable Casserole

Asparagus, peppers, corn, cauliflower and parmigiano fondue in a halved squash | \$22.00