



HARRISON

DINING ROOM

STARTERS

- Fried Ravioli \$15**
Cheese Jalapeno Ravioli – Arrabbiata Dipping Sauce
- Candied Bacon+ ** \$16**
Thick-Cut Sweet & Spicy Candied Bacon
Bourbon Maple Glaze
- Pork Rib Tips+ \$17**
Barbecue Sauce – Baked Beans
- Crispy Calamari \$17**
Marinara Sauce – Garlic Aioli

- Smoked Salmon+ Carpaccio GF \$20**
Tender Greens – Crispy Capers – Pickled Red Onion
Shaved Fennel – Avocado Wedges
Horseradish Ranch Dressing
- Crab Cake \$22**
Two 4oz. Crab Cake – Citrus Salad – Orange Remoulade
- Jumbo Shrimp+ Cocktail GF \$22**
Six Marinated Jumbo Shrimp+
House-Made Spicy Cocktail Sauce – Lemon

SOUPS

Cup \$6 or Bowl \$9

Columbian Chicken Corn Chowder | Baked French Onion | Soup de Jour**

SALADS

Also available in half-size

- Columbian House Salad GF (Without Croutons) \$11 | \$7**
Spring Mix – Shredded Carrot – Cucumber – Heirloom
Cherry Tomato – Hard Boiled Egg – Shaved Cheddar Cheese
Artisan Croutons – Choice of House Dressing
- Traditional Caesar Salad GF (Without Croutons) \$13 | \$9**
Chopped Romaine – House-Made Caesar Dressing
Shaved Parmesan – Freshly Baked Garlic & Herbs Croutons
White Anchovies+
- The Wedge GF \$13 | \$9**
Wedge of Iceberg – Blue Cheese Crumble – Bacon
Heirloom Tomatoes – Red Onion- Blue Cheese Dressing

- Columbian Seafood Cobb+ GF \$22 | \$16**
Spring Mix – Shrimp+ – Crab+ – Smoked Salmon+
Heirloom Cherry Tomatoes – Blue Cheese Crumbles
Hard-Boiled Egg – Avocado – Lemon Dill Vinaigrette
- Mediterranean Chopped Salad \$16 | \$12**
Romaine Lettuce – Salami+ – Shaved Parmesan Cheese
Red Onion – Heirloom Cherry Tomatoes – Cucumber
Garbanzo Beans – Pepperoncini – Olives
Mediterranean Feta Dressing

CHEF’S FAVORITES

- Chicken+ Parmesan \$28**
Breaded Chicken Breast+ – Tomato Sauce – Mozzarella Cheese
Fettuccine Alfredo
- Cajun Shrimp+ & Scallop+ Risotto GF \$32**
Marinated Shrimp and Scallops – Cajun Chicken Sausage
Creole Sofrito – Broccolini – Creamy Arborio Rice
- Cedar Plank Salmon+ GF \$36**
Orange Ginger Sauce – Mango Salsa – Herb Pesto Risotto
- Pork Ribeye+ GF \$36**
12 ounce Bone-in Pork Ribeye+ – Honey Balsamic Glaze
Garlic Mashed Potatoes – Brussel Sprouts – Chimichurri
- Mediterranean Lamb Chops+ GF \$48**
Dauphinoise Potato – Sauteed Broccolini
Herb Sauce – Gastrique

- Steak Marsala **GF \$48**
12 ounce New York Strip+
Creamy Mushroom Marsala Sauce**
Dauphinoise Potato – Sauteed Broccolini
- Filet Mignon+ **GF \$56**
8 ounce Filet+ – Caramelized Pearl Onion
Garlic Mashed Potatoes – Grilled Asparagus
Bordelaise Sauce**
- Dover Sole+ a la Meunier \$59**
Served Table Side – Lemon Caper Butter Sauce
Garlic Mashed Potatoes – Grilled Asparagus

ADD-ONS

Melted Blue Cheese	\$4	Three Jumbo Shrimp +	\$12	Oscar Style +	\$16
Sauteed Mushrooms	\$4	Four Ounce Crab Cake +	\$13	Six Ounce Lobster Tail +	\$28

*The item can be prepared to your preferred level of preparation. | ** May Contain Alcohol
+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or dietary restrictions before placing your order. We strive to accommodate your preferences, but cross-contact in shared kitchen spaces may occur.