



HARRISON ROOM MENU

DINNER



STARTERS

Shrimp Cocktail \$12

Four Marinated Jumbo Shrimp • Spicy Cocktail Sauce • Lemon

Calamari \$16

Crispy Calamari • Red Pepper Marinara • Garlic Aioli

Stuffed Mushrooms \$10

Six Button Mushrooms • Boursin Cheese • Applewood Bacon Crumbles • Jalapenos
• Buttermilk Housemade Ranch

Summer Rolls (V,VG,GF) \$12

Rice Paper & Noodles • Mint • Cilantro • Carrots • Cucumbers • Watermelon Radish
• Mango • Peanut Sauce • Sweet Thai Chili Sauce

Scallops & Pork Belly \$15

Spring Pea & Mint Puree • Pistachio Pesto • Pickled Watermelon Radish



SOUP

Columbian Chicken Corn Chowder | French Onion | Soup of the Week
Cup \$5 ... Bowl \$7



SALADS

Also available in half-size
Add Chicken \$4 | Add Shrimp \$6 | Add Salmon \$7

Classic Caesar \$10

Chopped Romaine • Freshly Baked Croutons • Parmesan Reggiano • Roman Caesar Dressing
• White Anchovies

Wedge of Romaine \$10

Hearts of Romaine • Creamy Bleu Cheese Dressing • Bleu Cheese Crumbles
• Heirloom Cherry Tomatoes • Bacon

Columbian House Salad \$8

Spring Mix • Shredded Carrot • Cucumber • Heirloom Cherry Tomato
• Choice of House Dressing

Summer Spinach Salad \$14

Summer Berries • Watermelon • Candied Walnuts • Crumbled Feta Cheese
• Honey Poppyseed Dressing

Ahi Tuna Salad \$14

Seared Ahi Tuna • Spring Mix • Cilantro Sprigs • Cucumber • Shredded Carrot • Mango
• Avocado • Sesame Ginger Dressing

Columbian Seafood Cobb \$18

Spring Mix • Shrimp • Crab • Scallops • Smoked Salmon • Tomatoes • Bleu Cheese Crumbles
• Avocado • Lemon-Dill Vinaigrette



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DINNER

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CHEF'S FAVORITES

Cauliflower Steaks (VG,GF)..... \$20
Spring Pea & Mint Puree • Pistachio Pesto • Peppadew Relish • Saffron Barley

Chicken Piccata..... \$22
Lightly Breaded Chicken • Lemon Caper Butter Sauce
• Fresh Locally Sourced Linguine

Shrimp & Grits \$30
Crispy Smoking Goose Pancetta • Sage & Brown Butter Shrimp
• Smoked Mozzarella and Mascarpone Grits



ENTREES

Sweet Chili Salmon \$22
Crispy Skin Verlasso Salmon • Sweet Chili Glaze • Mango Relish
• Saffron Barley • Brown Butter Broccolini

Lollipop Lamb Chops \$36
Honey Balsamic Glaze • Dauphinoise Potatoes
• Brown Butter Broccolini

Blueberry Berkshire \$42
Eighteen Ounce Berkshire Pork Chop • Blueberry Chipotle Sauce
• Dauphinoise Potatoes • Brussels with Bacon Jam

Filet Mignon* MP
Add Oscar \$12 | Add Two Scallops \$12 | Add Shrimp Scampi \$8
Eight Ounce Beef Tenderloin • Caramelized Pearl Onions • Creamy Cognac Peppercorn Sauce
• Boursin Whipped Potatoes • Grilled Asparagus

New York Strip \$40
Twelve Ounce Strip • Red-Pepper Butter
• Boursin Whipped Potatoes • Grilled Asparagus

Dover Sole \$50
Served Table Side • Lemon Caper Butter Sauce
• Boursin Whipped Potatoes • Grilled Asparagus

Gluten Free and Vegan Bread Selections available upon request as a substitution on any breaded menu item
All menu items are available for pick-up or curbside carryout service
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness | *This dish may contain alcohol