



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
- Pesto Hummus (V, VG, GF) \$10**
Assorted Vegetables • Warm Tortilla Chips



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
- Winter Berry Salad \$14**
Spring Mix • Blueberries • Dried Cranberries • Crumbled Feta Cheese • Red Onion • Spiced Pecans
• 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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CHEF'S FAVORITES

- Cauliflower Parmesan (VG,GF) \$20**
Roasted Cauliflower Steak • Tomato Sauce • Mozzarella Cheese • Spaghetti Squash
- Chicken Piccata* \$22**
Lightly Breaded Chicken • Lemon Caper Butter Sauce
• Fresh Locally Sourced Linguine
- Braised Short Ribs \$30**
Demi-Glace • Creamy Polenta • Grilled Asparagus



ENTREES

- Pecan-Crusted Salmon \$22**
Crispy Skin Verlasso Salmon • Pecan Crust • Maple Glaze
• Spaghetti Squash • 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* \$52**
Add Oscar \$12 | Add Jumbo Shrimp Scampi \$8
Eight Ounce Beef Tenderloin • Caramelized Pearl Onions • Creamy Cognac Peppercorn Sauce
• Boursin Whipped Potatoes • Grilled Asparagus
- New York Strip \$46**
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 V -
Vegan | GF - Gluten Free | VG - Vegetarian