

# Harrison Room Menu

## APPETIZERS

**Shrimp Cocktail (gf)** **\$13.50**

Four jumbo shrimp served with spicy homestyle cocktail sauce and charred lemon wedge

**Oysters on the Half Shell\* (gf)** **\$16.00**

A half-dozen oysters served with champagne mignonette, cocktail sauce and a charred lemon wedge

**Oysters Harrison\*** **\$16.00**

A half-dozen oysters fried and served over a pernod sauce, creamed spinach and finished with parmesan cheese

**Coquilles St. Jacques\*** **\$16.00**

Four seared scallops over pommes purée and finished under the broiler, served with wild mushrooms and brandy cream sauce

**Backfire Shrimp** **\$14.00**

Crispy fried shrimp tossed in sweet chili sauce over a bed of cilantro lime slaw and finished with sriracha aioli

**Ahi Tuna Tartare** **\$17.00**

Sushi grade Ahi Tuna mixed with cucumbers and avocado, dressed with creamy sriracha dressing finished with wonton crisps

**Crab Cakes** **\$15.00**

Crunchy lump crab cakes served with housemade preserved lemons and fresh mozzarella cheese

## SOUPS

**French Onion\*** **\$7.00** **Lobster Bisque\*** **\$7.00**

**Chicken Corn Chowder** **\$4.50** **Soup du Jour\*** **\$4.50**

## SALADS

**Harrison House** **\$5.00**

Artisan blend topped with cucumber, diced tomato, shaved carrot, onion and your choice of dressing

**Caesar** **\$7.00**

Crispy hearts of romaine tossed in house-made caesar dressing with shaved parmigiano reggiano and garlic croutons, finished with anchovies

**Wedge** **\$7.00**

Crisp wedge of iceberg lettuce, served with rich and creamy bleu cheese dressing, topped with bleu cheese crumbles, bacon and diced tomatoes

**Harvest Spinach** **\$8.00**

A bed of baby spinach with roasted harvest vegetables, crumbled bacon and drizzled with hot bacon-pumpkin vinaigrette

**Fresh Mozzarella & Heirloom Tomato** **\$14.00**

A mix of fresh mozzarella and heirloom tomatoes served with fresh basil and aged balsamic glaze

## DRESSINGS

Ranch

Bleu Cheese

Caesar

Italian

French

Thousand Island

Balsamic Vinaigrette

Sherry Vinaigrette

Raspberry Walnut

(gf) | Gluten Free

## NOTICE

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

# Harrison Room Menu

## CHEF'S FAVORITES

All chef's favorites come with a house salad or cup of soup du jour  
(Upgrade to any starter salad or soup for an additional charge)

### Pistachio Encrusted Sea Scallops\* \$36.00

Four pan seared sea scallops with a pistachio and herb crust, over creamy parmesan risotto and roasted asparagus

### Grilled Lobster Tail MKT

Broiled ten ounce lobster tail served with potatoes au gratin and haricot vert, finished with hollandaise sauce

### Duck Confit and Butternut Squash Ravioli \$30.00

Slow cooked duck confit with roasted butternut squash ravioli tossed in a creamy crimini mushroom sauce

### Salmon and Squash (gf) \$24.00

Perfectly seared six ounce Verlasso salmon on a bed of roasted spaghetti squash and broccolini

### Seared Seabass Fumet\* \$38.00

Seared Chilean seabass on top of creamy polenta, served with sautéed shrimp, broccolini and fish fumet

## ENTREES

All entrées come with a house salad or cup of soup du jour. Also served with your choice of starch and vegetable  
(Upgrade to any starter salad or soup for an additional charge)

### Brick Roasted Chicken\* (gf) \$26.00

Semi-boneless poulet rouge roasted with herbs, garlic, and maître'd butter

### Grilled Lollipop Lamb Chop (gf) \$44.00

Five rosemary marinated frenched lamb chops finished with mint jelly sauce

### Filet Mignon\* (gf) \$48.00

An eight ounce barrel-cut filet mignon served with cabernet reduction

### Prime Bone-In Ribeye Cowboy Cut (gf) \$52.00

A sixteen ounce beautifully marbled ribeye served with maître'd butter

### Berkshire Double Bone Pork Chop (gf) \$38.00

A sixteen ounce double bone Berkshire pork chop served with maître'd butter

## TABLESIDE ENTREES

### Dover Sole \$46.00

A Columbian tradition, finished tableside in a lemon caper butter sauce

### Steak Diane\* \$50.00

Two four ounce filet medallions, cooked to order and finished in a creamy mushroom brandy sauce tableside

## SAUCES

Add the following sauces to any of our entrées:

Hollandaise

Bearnaise

Brandy au Poivre\*

Creamy Horseradish

Cabernet Reduction\*

Maître'd Butter

## ADD-ONS

Add the following to any of our entrées:

Half Lobster Tail | \$16.00

4 Jumbo Shrimp | \$12.00

Crab Oscar | \$10.00

## SIDES

Seasonal vegetables

Brussel sprouts with bacon

Haricot vert with roasted tomatoes

Mustard grilled asparagus

Creamed spinach

Sautéed broccolini

Potatoes au gratin

Butter whipped potatoes

Baked potato

Parmesan risotto\*

Creamy polenta

Seasoned steak fries