



HARRISON ROOM
MENU

STARTERS

Stuffed Mushrooms \$12

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

Wagyu Ravioli \$18

Wagyu Beef and Black Truffle Ravioli • Portobello Au Jus • Grated Parmesan • Truffle Oil

Jumbo Crab Cake \$14

Breaded Crab Cake • Orange Remoulade • Citrus Salad

Calamari \$16

Crispy Calamari • Red Pepper Marinara • Garlic Aioli

Shrimp Cocktail \$22

Six Marinated Jumbo Shrimp • Spicy Cocktail Sauce • Lemon

SOUPS

Cup \$5 or Bowl \$7

Columbian Chicken Corn Chowder | French Onion | Soup of the Week

SALADS

Also available in half-size

Add Grilled Chicken \$5 | Add Crispy Chicken \$5 | Add Shrimp \$7 | Add Salmon \$9

Columbian House Salad \$10 | \$6

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

Cobb Salad \$16 | \$10

Romaine • Hard-Boiled Egg • Crispy Bacon • Cherry Tomatoes • Bleu Cheese Crumbles • Sliced Avocado • Honey Mustard Dressing

Classic Caesar \$12 | \$8

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

Columbian Seafood Cobb \$20 | \$12

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

Iceberg Wedge \$12 | \$8

Wedge of Iceberg • Bleu Cheese Crumbles • Heirloom Cherry Tomatoes • Bacon • Bleu Cheese Dressing

Honeycrisp Harvest Salad \$16 | \$10

Spring Mix • Honeycrisp Apples • Dried Cherries • Candied Walnuts • Crumbled Feta Cheese • Red Onion • Crispy Bacon • Honey PoppySeed Dressing

CHEF'S FAVORITES

Southwestern Cauliflower Rice Bowl

Vegan Chipotle Sausage • Black Bean & Corn Salsa • Pico De Gallo • Guacamole • Cilantro-Lime Cauliflower Rice

\$20

Chicken Piccata

Lightly Breaded Chicken Breast • Lemon Caper Butter Sauce • Fresh Linguine

\$22

Tarragon Crusted Salmon

Crispy Skin Verlasso Salmon • Tarragon Crust • Garlic Cream Sauce • Crispy Pancetta and Parmesan Risotto • Brown Butter Broccolini

\$30

Lamb Chops

Lamb Chops • Merlot and Dark Cherry Reduction • Dauphinoise Potatoes • Brown Butter Broccolini

\$42

Berkshire

Double Bone Berkshire Pork Chop • Caramelized Apples & Bacon • Toasted Walnuts • Dauphinoise Potatoes • Metal Honey Glazed Brussels

\$48

Dover Sole

Served Table Side • Lemon Caper Butter Sauce • Boursin Whipped Potatoes • Grilled Asparagus

\$56

Filet Mignon

Add Oscar \$12 | Add Jumbo Shrimp Scampi \$8

Eight Ounce Beef Tenderloin • Caramelized Pearl Onions • Creamy Cognac Peppercorn Sauce • Boursin Whipped Potatoes • Grilled Asparagus

\$56