



HARRISON ROOM MENU

STARTERS

Grilled Artichokes Hearts ^{VG} \$14

Ricotta Cheese • Chimichurri • Toasted Baguette

Cheese Platter ^{VG} \$14

Chef's Selection • Grapes • Fig Jam • Toasted Baguette

Smoked Pork Belly ^{GF} \$15

Cannellini Beans • Bourbon BBQ Sauce

Crispy Calamari \$17

Marinara Sauce • Garlic Aioli

Crab Cakes \$22

Two-Four Ounce Crab Cakes • Citrus Salad • Orange Remoulade

Shrimp Cocktail ^{GF} \$22

Six Marinated Jumbo Shrimp • Spicy Cocktail Sauce • Lemon

SOUPS

Cup \$6 or Bowl \$9

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

SALADS

Also available in half-size

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

Columbian House Salad ^{GF (Without Croutons)} \$10 | \$5

Spring Mix • Shredded Carrots • Cucumbers
Heirloom Cherry Tomatoes • Grated Boiled Eggs
Shaved Parmesan Cheese • Artisan Croutons
Choice of House Dressing

Romaine Caesar ^{GF (Without Croutons)} \$12 | \$6

Artisan Croutons • House-made Caesar Dressing
White Anchovies • Parmesan Cheese

BLT Wedge ^{GF} \$13 | \$7

Wedge of Iceberg • Crumbled Blue Cheese
Heirloom Cherry Tomatoes • Bacon Lardons • Egg Crumbles
Buttermilk Ranch Dressing

Pan Roasted Salmon Salad ^{GF (Without Croutons)} \$28

Romaine Hearts • Avocado • Mango • Cucumbers
Roasted Bell Peppers • Red Onions • Artisan Croutons
Lemon Dill Vinaigrette

Columbian Seafood Cobb ^{GF} \$22 | \$14

Spring Mix • Shrimp • Crab • Smoked Salmon
Heirloom Cherry Tomatoes • Crumbled Blue Cheese
Hard Boiled Eggs • Bacon Lardons • Avocados • Citrus Vinaigrette

Mediterranean Salad ^{GF} \$13 | \$7

Romaine Lettuce • Kalamata Olives • Onions • Cucumbers
Pepperoncinis • Heirloom Cherry Tomatoes • Feta Cheese
Balsamic Vinaigrette

CHEF'S FAVORITES

Street-Style Crispy Falafel ^{VG/GF} \$20

Cauliflower Fried Rice • Peas • Carrots • Heirloom Cherry Tomatoes
Red Onion • Avocado • Sriracha Ranch Sauce

Chicken Scaloppini \$24

Sauteed Mushroom • Bacon Lardons • Crumbled Blue Cheese
Sherry Garlic Cream • Redskin Mashed Potatoes
Caramelized Brussel Sprouts

Seafood Fettuccine \$28

Shrimp • Scallops • Crab • Heirloom Cherry Tomatoes
Rapini • Cream Sauce • Toasted Baguette

Faroe Island Salmon ^{GF} \$36

Redskin Mashed Potatoes • Grilled Asparagus • Lobster Sauce

Pan Roasted Diver Scallops ^{GF} \$44

Mushroom Risotto • Brown Butter • Grilled Asparagus
Bacon Lardons

Australian Lamb Chops ^{GF} \$46

Garlic Cream Sauce • Truffle Steakhouse Fries • Broccoli Rabe

Beef Tagliata ^{GF} \$46

12 Ounce New York Strip • Garlic Butter • Baked Potato
Broccoli Rabe

Prime Rib ^{GF} \$49

Redskin Mashed Potatoes • Caramelized Brussel Sprouts
Au Jus • Creamy Horseradish

Tomahawk Berkshire Pork Chop ^{GF} \$52

Grilled Whiskey Marinated Pork Tomahawk* • Chimichurri
Baked Potato • Caramelized Brussel Sprouts

Filet Mignon ^{GF} \$56

Eight Ounce Filet • Caramelized Pearl Onions • Grilled Asparagus
Redskin Mashed Potatoes • Bordelaise*

Dover Sole a la Meuniere \$58

Served Table Side • Lemon Caper Butter Sauce • Grilled Asparagus
Redskin Mashed Potatoes

Reef & Beef ^{GF (Without Crab Cake)} \$69

Grilled Filet Mignon • Choice of Crab Cake, Scallops or Lobster Tail
Truffle Steakhouse Fries • 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
		One U10 Scallop	\$7		

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

*May Contain Alcohol