



HARRISON ROOM MENU

STARTERS

Meatballs \$14

House-Made Tomato Sauce – Shaved Parmesan Cheese
Toasted Focaccia Bread

Grilled Artichoke Hearts \$15

Ricotta Cheese – Chimichurri – Toasted Focaccia Bread

Crispy Calamari \$17

Red Pepper Marinara – Garlic Aioli

Cajun Beef Bites \$22

Beef Tenderloin – Cajun Butter – Green Onion
Portobello Mushroom Cup

Crab Cake \$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 | Tomato & Basil Bisque | Soup de Jour

SALADS

Also available in half-size

*Add Grilled or Crispy Chicken \$5 | Shrimp \$6 | Salmon \$12 | Steak \$14

Columbian House Salad ^{GF} (Without Croutons) \$11 | \$7

Spring Mix – Shredded Carrot – Cucumber
Heirloom Cherry Tomatoes – Hard-Boiled Egg
Shaved Cheddar Cheese – Artisan Croutons – Choice of House Dressing

Traditional Caesar Salad ^{GF} (Without Croutons) \$13 | \$9

Chopped Romaine – House-Made Caesar Dressing
Shaved Parmesan – Freshly Baked Croutons – White Anchovies

BLT Wedge ^{GF} \$13 | \$9

Wedge of Iceberg – Blue Cheese Crumble
Heirloom Cherry Tomatoes – Bacon – Red Onion
Blue Cheese Dressing

Burrata & Heirloom Tomatoes ^{GF} (Without Bread) \$15

Spring Mix – Grilled Italian Bread – Basil Pesto

Columbian Seafood Cobb ^{GF} \$22 | \$16

Spring Mix – Shrimp – Crab – Smoked Salmon
Heirloom Cherry Tomatoes – Blue Cheese Crumbles
Hard-Boiled Egg – Avocado – Lemon Dill Vinaigrette

Salmon Nicoise Salad ^{GF} \$28

Mix Greens – Herb & Dijon Roasted Faroe Island Salmon
Haricot Vert – Olives – Capers – Heirloom Cherry Tomatoes
Red Onion – Hard-Boiled Egg – Roasted Fingerling Potato
Creamy Honey Poppyseed Dressing

CHEF'S FAVORITES

Chicken Parmesan \$24

Breaded Chicken Breast – Tomato Sauce – Mozzarella Cheese
Fettuccine Alfredo

Seafood Gnocchi \$28

Shrimp – Scallops – Crab – Heirloom Cherry Tomatoes
Arugula – Garlic Cream

Faroe Island Salmon ^{GF} \$32

Garlic Mashed Potatoes – Grilled Asparagus – Lobster Sauce

14 Ounce Berkshire Pork Chop ^{GF} \$46

Blueberry Chutney – Honey Goat Cheese – Maple Sherry Gastrique
Garlic Mashed Potatoes – Caramelized Brussel Sprouts

Pan Roasted Diver Scallops \$44

Mushroom Risotto – Grilled Asparagus – Crispy Bacon

12 Ounce Ribeye au Poivre ^{GF} \$44

Roasted Asparagus – French Fries – Cognac Cream Sauce

Chilean Seabass ^{GF} \$48

Hot-Honey Roasted Carrots – Sunchoke Puree
Basil & Mint Pesto

Filet Mignon ^{GF} \$56

Eight Ounce Filet – Caramelized Pearl Onion
Garlic Mashed Potato – Grilled Asparagus – Bordelaise

ADD-ONS

Melted Blue Cheese \$4
Sautéed Mushrooms \$4

Three Jumbo Shrimp \$12
Four Ounce Crab Cake \$13
One U10 Scallop \$7

Oscar Style \$16
Six Ounce Lobster Tail \$28

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

*May Contain Alcohol