

# HARRISON

## DRESSING CHOICES

Bleu cheese  
Ranch  
Raspberry vinaigrette  
Balsamic vinaigrette  
Ginger vinaigrette  
Maple vinaigrette  
Thousand island  
French

## FEATURED STARTERS

### Columbia Club Seafood Platter

Serves six

Whole chilled quarter lobster, six shrimp, crab cocktail, 12 oysters (east & west), six clams, tuna tartare and steamed mussel | \$95.00

### Raw Bar

Jumbo shrimp cocktail | \$18.00

East coast oysters | \$15.00

West coast oysters | \$15.00

Littleneck clams | \$14.00

## APPETIZERS

### Oven Roasted Crab Cakes

Tropical papaya slaw, mango relish, tartar sauce | \$18.00

### Tuna Tartare

Sweet chili sauce, wasabi caviar, mango relish, taro chips | \$18.00

### House Smoked Salmon

Quail egg, sweet pickled vegetables, crème fraîche, blini | \$15.00

### Fried Dumplings

Chicken or shrimp, house soy and spicy mustard | \$13.00

## SOUPS

### French Onion Soup

Croutons and gruyere cheese | \$5.00

### Lobster Bisque

Lobster and brandy | \$5.00

### Soup du Jour

Made from scratch | \$4.50

## SALADS

### Seafood Salad

Shrimp, calamari, lobster, lump crab meat, octopus, avocado, ginger vinaigrette | \$21.00

### Heart of Palm Salad

Artichokes, onions, citrus | \$15.00

### Tricolor Salad

Arugula, radicchio, endive, cherry tomatoes, onions, radish, candied almonds, maple vinaigrette | \$13.00

### Classic Caesar Salad

Anchovies, fresh herb croutons | \$10.00

### The Wedge

Iceberg lettuce topped with bleu cheese crumbles, heirloom tomatoes, crisp bacon and cucumber | \$10.00

# H A R R I S O N

## STEAKS & PORK CHOP

Served with choice of wedge, caesar or house salad  
Served with seasonal vegetables and choice of mashed potatoes  
or baked potato

### 8 oz. Grilled Filet Mignon au Poivre

Green peppercorn sauce | \$44.00

### 14 oz. Prime New York Strip Steak | \$43.00

### 16 oz. Berkshire Double Bone Pork Chop

The most highly sought after pork in the world, renowned for its richness and texture, marbling, juiciness, tenderness and overall depth of flavor | \$36.00

## ENTRÉES

Served with choice of wedge, caesar or house salad  
Served with seasonal vegetables and choice of mashed potatoes  
or baked potato

### Lobster Thermidor

Sautéed with leeks, mushrooms and sherry sabayon | \$48.00

### Dover Sole

Prepared table side, a Columbian tradition | \$48.00

### Grilled Branzino Fillet

European seabass served with spaghetti squash, broccolini in a meunière sauce | \$42.00

### Grilled Prawns & Braised Short Rib

Land and sea | \$38.00

### Pan Roasted Scottish Salmon

Hulled wheat, baby spinach and yellow sweet corn sauce | \$32.00

### Pan Roasted Chicken

Seared chicken breast finished with a dry heat | \$22.00

### North American Hard Shell Lobster

Whole 1 1/4 lb., 2 lb. or 3 lb. broiled or steamed,  
served tableside | Market Price

## PASTA AND VEGETARIAN

Served with choice of wedge, caesar or house salad

### Sea Scallops & Lobster Ravioli

Oven roasted tomato, basil oil | \$38.00

### Hand Cut Linguine Fra Diavolo

Shrimp, scallops, mussels, clams and calamari | \$32.00

### Vegetable Casserole

Asparagus, peppers, corn, cauliflower and parmigiano fondue in a halved squash | \$22.00