

# 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 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**

A bed of artisan blend lettuce with cucumbers, diced tomatoes, and shaved carrots with 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.

# 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