

# Harrison Room Menu

## APPETIZERS

**Shrimp Cocktail (gf)** **\$13.50**

Four jumbo shrimp served with spicy cocktail sauce and charred lemon wedge

**Oysters on the Half Shell (gf)** **\$15.00**

A half dozen oysters served with champagne mignonette, cocktail sauce and a charred lemon wedge

**Baked Oysters** **\$16.00**

Half a dozen oysters baked in herb butter and finished under the broiler with crisp bread crumbs

**Seasonal Burrata Caprese** **\$16.00**

A four ounce creamy burrata served with seasonal caprese. Ask your server for the seasonal pairing

**Chef's Charcuterie Board** **\$21.00**

Delicious hand-selected cheeses and charcuterie served with house pickles and various accoutrements and bread (serves 2-4 people)

## SOUPS

**French Onion** **\$7.00**

**Lobster Bisque** **\$7.00**

**Chicken Corn Chowder** **\$4.50**

**Soup du Jour** **\$4.50**

## SALADS

**House** **\$5.00**

Artisan blend topped with cucumbers, diced tomato, shaved carrot, and your choice of dressing

**Caesar** **\$6.50**

Crispy hearts of romaine tossed in house-made caesar dressing with shaved parmesan and buttery croutons, finished with anchovies

**Wedge** **\$6.50**

Crisp iceberg lettuce, served with rich and creamy bleu cheese dressing, topped with bleu cheese crumbles, bacon and diced tomatoes

**Spinach with Hot Bacon Dressing** **\$7.00**

A bed of baby spinach with sliced button mushrooms, boiled egg, red onion marmalade, crumbled bacon, drizzled with hot bacon vinaigrette

**Cascade Cobb Salad** **\$20.00**

Artisan blend tossed in sherry vinaigrette, topped with smoked salmon, lump crab meat and three jumbo shrimp. Finished with diced tomatoes, crumbled bleu cheese and avocado

**Bedford Salad (gf)** **\$16.50**

Fire-grilled chicken breast on a bed of artisan blend lettuce garnished with spiced candied almonds, hearts of palm, crumbled bleu cheese, oranges, shaved red onion, tossed with raspberry walnut vinaigrette

**Salmon Salad (gf)** **\$19.00**

Herb pan roasted salmon on top of baby spinach and artisan blend, goat cheese crumbles, sliced strawberries, crumbled bacon, finished with balsamic vinaigrette

## DRESSINGS

Ranch

Bleu Cheese

Caesar

Italian

French

Thousand Island

Balsamic Vinaigrette

Sherry Vinaigrette

Raspberry Walnut

(gf) | Gluten Free

(v) | Vegetarian

## 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)

### Penne Arrabbiata (v) \$16.00

A slightly spicy fresh tomato and garlic sauce tossed with penne rigate finished with sage and shaved parmesan

### Gnocchi Bolognese \$19.00

Four meats beautifully browned and simmered with carrots and tomatoes into a rich bolognese tossed with house-made potato gnocchi and topped with basil and ricotta

### Pan Fried Crab Cakes \$19.00

Two lightly breaded four ounce crab cakes, served on top of risotto and artisan greens tossed with an orange fennel gremolata

### Salmon and Squash (gf) \$23.00

Perfectly seared six ounce Verlasso salmon on a bed of roasted spaghetti squash and broccolini

### Pan Seared Grouper \$32.00

Crusted six ounce grouper on top of creamy polenta, served with shrimp, bacon, and steamed broccolini with a fish fume poured tableside

## ENTREES

All entrées come with a house salad or cup of soup du jour  
(Upgrade to any starter salad or soup for an additional charge)  
Also served with your choice of starch and vegetable

### Dover Sole \$45.00

A Columbian tradition, finished tableside in a lemon caper butter sauce

### Pan Roasted Chicken Breast (gf) \$22.00

### Crab and Shrimp Stuffed Salmon \$38.00

Garnished with fennel orange gremolata and drizzled with tarragon brown butter

### Grilled Lamb Chop Scottadito (gf) \$46.00

Three pan seared herb crusted double chops served with creamy garlic sauce

### 8oz House Smoked Filet Mignon (gf) \$42.00

This unique cold smoked filet marks the return of another Columbian favorite

### 14oz Prime Ribeye (gf) \$46.00

### 16oz Berkshire Double Bone Pork Chop (gf) \$36.00

One of the most highly sought after pork in the world, renowned for its richness, juiciness, and incredible texture with outstanding depth of flavor. Cooked to the temperature of your choice

## CHEF MENU OVERVIEW

Our menu is designed to provide members with Columbian traditional favorites utilizing fresh, seasonal ingredients. We are thrilled to present dishes that members have requested as well as favorites from our chef's own recipe collection. From appetizers to entrees, we have expertly paired ingredients that will have your taste buds asking for more. Our chefs bring a variety of cultural backgrounds that helped inspire the flavors of this menu. Ask your server if you have questions or would like assistance planning out your dinner experience.

## SIDES

Seasonal vegetables	Creamed spinach	Baked potato
Brussel sprouts with bacon	Broccolini	Polenta
Haricot vert with roasted tomatoes	Seasonal risotto	French fries
Mustard grilled asparagus	Rotating whipped potatoes	Sweet potato waffle fries