

HARRISON ROOM MENU

DINNER

STARTERS

Garlic & Herb Roasted Shrimp Cocktail \$12
Four Marinated Jumbo Shrimp • Spicy Cocktail Sauce
• Charred Lemon Wedge

Scallops and Pork Belly \$16
Seared Scallops • Berkshire Pork Belly • Jalapeno Jelly
• Pomegranate Molasses

Stuffed Shitakes \$15
Six Shitake Mushrooms • Cajun Shredded Beef
• Boursin Cheese • Parmesan Crisp

Dips \$12
Grilled Sourdough Bread • Roasted Garlic Hummus
• Bruschetta • Creamy Balsamic

SOUPS

Senator Capehart’s Bean Soup \$5
Columbian Chicken Corn Chowder \$5
French Onion \$6

ENTREES

Filet Mignon* \$44
Add Oscar \$12, Add Two Scallops \$12 or Add Shrimp Scampi \$8
Eight Ounce Beef Tenderloin • Caramelized Pearl Onions • Creamy Cognac Peppercorn Sauce
• Boursin Whipped Potatoes • Grilled Asparagus

Lamb Chop \$40
Two Double-Boned Lamb Chops • Mint Chimichurri • Grilled Polenta • Haricot Vert

Blueberry Berkshire \$36
Sixteen Ounce Berkshire Pork Chop • Blueberry Chipotle Sauce • Honey Dijon Foam • Dauphinoise Potatoes
• Brussels with Bacon Jam

Bourbon & Brown Sugar Salmon* \$26
Crispy Skin Verlasso Salmon • Sweet Bourbon Glaze • Ginger Relish • Spaghetti Squash
• Sautéed Spinach

Smoked Chicken Ravioli \$24
Smoked Chicken & Mascarpone Cheese • Sage & Brown Butter Sauce • Pistachios

Stuffed Acorn Squash \$20 (VG,GF)
Roasted Acorn Squash • Quinoa • Caramelized Onions • Spinach • Celery • Apples
• Sage & Thyme • Lemon Tahini Drizzle

SALADS

Also available in half-size
Add Chicken \$4, Add Shrimp \$6 or Add Salmon \$7

Classic Caesar \$10
Chopped Romaine • Freshly Baked Croutons
• Parmesan Reggiano • Roman Caesar Dressing
• White Anchovies

Wedge of Romaine \$10
Hearts of Romaine • Bleu Cheese Crumbles
• Heirloom Cherry Tomatoes • Bacon

Fall Harvest \$14
Spinach • Bacon • Pomegranate Seeds
• Granny Smith Apples • Craisans • Bleu Cheese Crumbles
• Warm Maple Bacon Dressing

Beets & Burrata \$14
Fresh Burrata Mozzarella • Red & Golden Beets • Balsamic
Glaze • Toasted Pistachios

Ahi Tuna Lettuce Wraps \$14
Seared Ahi Tuna • Bibb Lettuce • Carrots • Pickled Cucumber
• Scallions • Soy Ginger Sauce

Columbian Seafood Cobb \$18
Spring Mix • Shrimp • Crab • Scallops • Smoked Salmon
• Tomatoes • Bleu Cheese Crumbles • Avocado
• Lemon-Dill Vinaigrette

Please note that the California wildfires are impacting produce operations. We will make every effort to offer the full menu but appreciate your understanding if we are limited in our ability to order all needed ingredients.

Vegan and Vegetarian options available upon request | All menu items are available for pick-up or curbside carryout service
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness | *This dish may contain alcohol