

HARRISON ROOM

MENU

APPETIZERS

Stuffed Mushrooms | \$10

Six Button Mushrooms • Boursin Cheese • Applewood Bacon Crumbles
Jalapenos • Buttermilk House-Made Ranch

Shrimp Cocktail | \$12 (GF)

Four Marinated Jumbo Shrimp • Spicy Cocktail Sauce • Lemon

Crab Cake | \$12

Maryland-Style Crab Cake • Tomato Tartare • Fennel & Frisee Salad • Green Chili Aioli

Summer Corn Ravioli | \$14 (V)

Sweet Corn & Polenta Ravioli • Fresh Basil Pesto • Grated Parmesan • Paprika Oil

Calamari | \$16

Crispy Calamari • Red Pepper Marinara • Garlic Aioli

SOUPS

Columbian Chicken Corn Chowder | French Onion | Soup of the Week

Cup \$5 | Bowl \$7

SALADS

Classic Caesar | \$10

Chopped Romaine • Freshly Baked Croutons • Parmesan Reggiano
Roman Caesar Dressing • White Anchovies

Wedge of Romaine \$10 (GF)

Hearts of Romaine • Bleu Cheese Crumbles
Heirloom Cherry Tomatoes • Bacon

Columbian House Salad | \$8 (GF) (V)

Spring Mix • Shredded Carrot • Cucumber • Heirloom Cherry Tomato
Shredded Cheddar • Choice of House Dressing

Summer Berry Salad | \$14 (GF) (V)

Spring Mix • Strawberries • Blackberries • Raspberries • Watermelon
Crumbled Feta Cheese • Red Onion • Toasted Almonds
Honey Poppyseed Dressing

Ahi Tuna Niçoise Salad | \$16 (GF) (V)

Seared Ahi Tuna • Spring Mix • Steamed Fingerlings • Haricot Verts
Boiled Egg Kalamata Olives • Sweetly Drop Peppers • White Balsamic Vinaigrette

Columbian Seafood Cobb \$19 (GF)

Spring Mix • Shrimp • Crab • Smoked Salmon • Tomatoes
Bleu Cheese Crumbles Avocado • Lemon-Dill Vinaigrette

Gluten Free and Vegan Bread Selections available upon request as a substitution on any breaded menu item. 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 | V - Vegetarian | GF - Gluten Free | VG - Vegan

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MENU

ENTREES

Pesto Salmon | \$22 (GF)

Crispy Skin Verlasso Salmon • Fresh Basil Pesto • Tomato Tartare
Spaghetti Squash • Brown Butter Broccolini

Lamb Loins | \$36 (GF)

Two Marinated Lamb Loins Chop • Mint Chimichurri • Dauphinoise Potatoes • Brown Butter Broccolini

Prime Rib | \$40 (GF)

Twelve Ounces • Au Jus • Horseradish Cream • Boursin Whipped Potatoes
Grilled Asparagus

Blueberry Berkshire | \$42 (GF)

16 Ounce Double Bone Berkshire Pork Chop • Blueberry Chipotle BBQ
Dauphinoise Potatoes • Brussels with Bacon Jam

Dover Sole | \$52

Served Table Side • Lemon Caper Butter Sauce
Boursin Whipped Potatoes • Grilled Asparagus

Filet Mignon* \$54 (GF)

Add Oscar \$12 | Add Jumbo Shrimp | Scampi \$8
Eight Ounce Beef Tenderloin • Caramelized Pearl Onions
Creamy Cognac Peppercorn Sauce • Boursin Whipped Potatoes • Grilled Asparagus

CHEF'S FAVORITES

Apple Sausage & Potato Skillet | \$20 (VG,GF)

Vegan Apple Sausage
Pan-Fried Fingerling Potatoes • Peperonata

Chicken Piccata* | \$20

Lightly Breaded • Chicken Bread • Lemon Caper • Butter Sauce • Fresh Linguine

Spring Peas & Risotto* | \$28 (GF)

Parmesan Risotto • Spring Peas & Mint • Jumbo Grilled Shrimp

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