



# HARRISON ROOM

## MENU

### STARTERS

#### Meatballs+ \$14

House-Made Tomato Sauce – Shaved Parmesan Cheese  
Toasted Focaccia Bread

#### Grilled Artichoke Hearts \$15

Ricotta Cheese – Chimichurri – Toasted Focaccia Bread

#### Crispy Calamari+ \$17

Red Pepper Marinara – Garlic Aioli

#### Cajun Beef Bites \$22

Beef Tenderloin + – Cajun Butter – Green Onion  
Portobello Mushroom Cup

#### Crab Cake+ \$22

Two Four-Ounce Crab Cakes + – Citrus Salad – Orange Remoulade

#### Shrimp Cocktail+ GF \$22

Six Marinated Jumbo Shrimp + – Spicy Cocktail Sauce – Lemon

### SOUPS

Cup \$6 or Bowl \$9

**Columbian Chicken Corn Chowder+ | Baked French Onion\*\* | Tomato & Basil Bisque | Soup de Jour**

### SALADS

Also available in half-size

\*Add Grilled or Crispy Chicken + \$5 | Shrimp + \$6 | Salmon + \$12 | Steak + \$14

#### Columbian House Salad GF (Without Croutons) \$11 | \$7

Spring Mix – Shredded Carrot – Cucumber  
Heirloom Cherry Tomatoes – Hard-Boiled Egg +  
Shaved Cheddar Cheese – Artisan Croutons – Choice of House Dressing

#### Traditional Caesar Salad GF (Without Croutons) \$13 | \$9

Chopped Romaine – House-Made Caesar Dressing +  
Shaved Parmesan – Freshly Baked Croutons – White Anchovies +

#### BLT Wedge GF \$13 | \$9

Wedge of Iceberg – Blue Cheese Crumble  
Heirloom Cherry Tomatoes – Bacon + – Red Onion  
Blue Cheese Dressing

#### Burrata & Heirloom Tomatoes GF (Without Bread) \$15

Spring Mix – Grilled Italian Bread – Basil Pesto

#### Columbian Seafood Cobb GF \$22 | \$16

Spring Mix – Shrimp + – Crab + – Smoked Salmon +  
Heirloom Cherry Tomatoes – Blue Cheese Crumbles  
Hard-Boiled Egg + – Avocado – Lemon Dill Vinaigrette

#### Salmon Nicoise Salad GF \$28

Mix Greens – Herb & Dijon Roasted Faroe Island Salmon +  
Haricot Vert – Olives – Capers – Heirloom Cherry Tomatoes  
Red Onion – Hard-Boiled Egg + – Roasted Fingerling Potato  
Creamy Honey Poppyseed Dressing

### CHEF'S FAVORITES

#### Chicken Parmesan \$24

Breaded Chicken Breast + – Tomato Sauce – Mozzarella Cheese  
Fettuccine Alfredo

#### 14 Ounce Berkshire Pork Chop+\* GF \$46

Blueberry Chutney – Honey Goat Cheese – Maple Sherry Gastrique\*\*  
Garlic Mashed Potatoes – Caramelized Brussel Sprouts

#### Seafood Gnocchi \$28

Shrimp + – Scallops + – Crab + – Heirloom Cherry Tomatoes  
Arugula – Garlic Cream

#### Faroe Island Salmon+\* GF \$32

Garlic Mashed Potatoes – Grilled Asparagus – Lobster Sauce +

#### Pan Roasted Diver Scallops\* \$44

Mushroom Risotto – Grilled Asparagus – Crispy Bacon

#### Chilean Seabass\* GF \$48

Hot-Honey Roasted Carrots – Sunchoke Puree  
Basil & Mint Pesto

#### Dover Sole a la Meuniere+ \$59

Served Table Side – Lemon Caper Butter Sauce  
Grilled Asparagus – Garlic Mashed Potatoes

#### 12 Ounce Ribeye au Poivre+\* GF \$44

Roasted Asparagus – French Fries – Cognac Cream Sauce\*\*

#### Filet Mignon+\* GF \$56

Eight Ounce Filet + – Caramelized Pearl Onion  
Garlic Mashed Potatoes – Grilled Asparagus – Bordelaise

### ADD-ONS

Melted Blue Cheese	\$4	Three Jumbo Shrimp +	\$12	Oscar Style +	\$16
Sauteed Mushrooms	\$4	Four Ounce Crab Cake +	\$13	Six Ounce Lobster Tail +	\$28
		One U10 Scallop +	\$7		

\*The item can be prepared to your preferred level of preparation. | \*\* May Contain Alcohol

+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions before placing your order. We strive to accommodate your preferences, but cross-contact in shared kitchen spaces may occur.