



APPETIZERS & SALADS

Scallop Tataki \$30

Seared Scallops, Ponzu, Pickled Daikon, Microgreens.

Garlic Butter Prawns \$20

Served with Toasted Ciabatta.

Crispy Calamari \$19

Lightly Battered Calamari, Togarashi Seasoning, Spicy Yuzu Aioli.

Steamed Mussels \$22

White Wine Mustard Sauce, Or Spicy Tomato Sauce, Toasted Baguette.

Seared Ahi Tuna - \$24

Sesame-Crusted Tuna, Soy Reduction, Wasabi Aioli, Pickled Ginger.

Classic Caesar Salad \$18

Romaine, Reggiano, Crispy Capers, Garlic Croutons, Creamy Caesar Dressing.

Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12

Salt-Roasted Beet Salad \$15

Arugula, Feta, Balsamic Reduction, Olive Oil.

Harrison House Salad \$16

Field Greens, Tomato, Cucumber, Pickled Onion, House

Vinaigrette, Strawberries, Pecan, Goat Cheese.

Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12

Soup of the Day \$15

*Creamy, Spiced Squash with Toasted Pumpkin Seeds and
Crème Fraîche.*



FROM THE GRILL

Beef Tenderloin \$72

Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables.

Add Garlic Butter Shrimp +12 | Add Lobster Tail +35

New York Striploin \$58

10 oz AAA Strip, Blue Cheese Butter, Roasted Potatoes, Vegetables.

Add Cajun Shrimp +12 | Add Lobster Tail +35

Pork Tenderloin \$39

Garlic Mashed Potatoes, Seasonal Vegetables, Mushroom Sauce.

Steak Sandwich \$31

6 oz Striploin, Garlic Toast, Crispy Onions.

House Salad or Fries

Grilled Portobello Mushroom Bowl \$28

Quinoa, Hummus, Lemon Vinaigrette, Kale, Cucumber,

Cherry Tomatoes,

Avocado, Grilled Portobello Mushrooms, Pumpkin Seeds

FROM THE PAN

Chicken Breast Asiago \$28

Spaghettini. Portobello Mushroom Sauce

Cajun Shrimp Alfredo \$28

Creamy Fettuccine, Cajun-Spiced Prawns, Parmesan, Garlic Bread.

Baked Cannelloni \$26

Ricotta-Stuffed Pasta, Rosé Sauce, baked with Mozzarella.

Pan-Seared Salmon \$46

Lemon Dill Butter, Rice Pilaf, Seasonal Vegetables.