



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.

Beef Carpaccio \$20

Thinly sliced beef tenderloin drizzled with truffle oil, garnished with arugula, shaved Parmesan, and capers, finished with citrus aioli

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

*Prepared fresh each day using the finest seasonal ingredients.
Please ask your server for today's handcrafted selection*



FROM THE GRILL

Copper Room Platter For 2 \$145

*Beef tenderloin, Lobster Tail and Garlic shrimp
Madagascar peppercorn sauce, Yukon mash, seasonal vegetables*

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*

Roasted Chicken Breast Supreme \$33

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

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.