



Group & Event

Private Dining

Short North Arts District

614.227.0151

641 N. High Street | Columbus, Ohio 43215

ThePearlRestaurant.com

A CAMERON MITCHELL RESTAURANT

A Well-Polished

Culinary Jewel

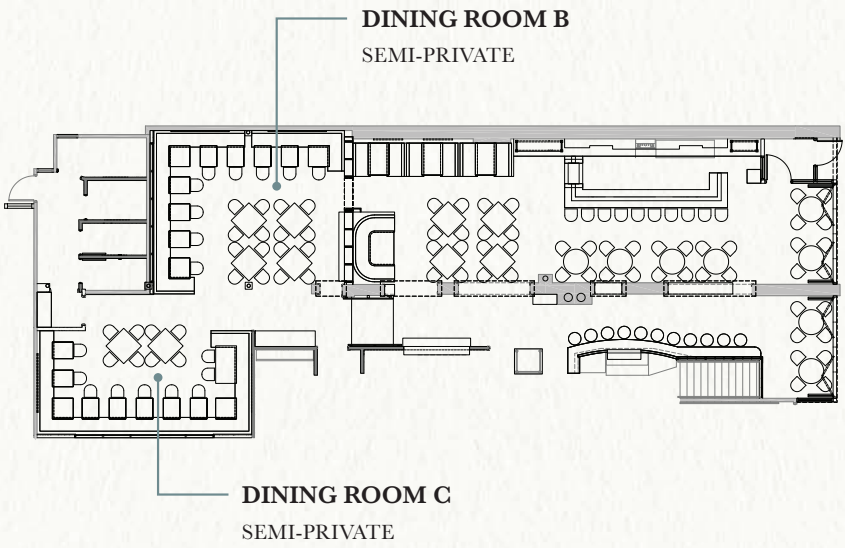
The Pearl is a well-polished culinary jewel that features seasonal seafood, unique shareables, handcrafted cocktails and more in a dining experience influenced by eclectic décor that is stylish and nostalgic. It's a restaurant for people who love food — the kind of food our chefs love to create and enjoy.





GROUP DINING CAPACITIES

Room	Guests	Sq.Ft.
DINING ROOM B SEMI-PRIVATE	35	587
DINING ROOM C SEMI-PRIVATE	40	240



Room minimums may apply.



APPETIZER OPTIONS

STARTERS

Served family style

***One pound serves 3-4 guests*

JALAPEÑO CORN SPOONBREAD \$4 *per person*

OLD FASHIONED DEVILED EGGS \$3 *per piece*

CHICKEN WING CONFIT \$18 *per pound*

TATER TOTS \$10 *per pound*

DEVILS ON HORSEBACK \$3 *per piece*

OYSTERS ON THE HALF SHELL \$5 *per oyster*

PEEL & EAT SHRIMP \$38 *per pound*

SMOKED SALMON PLATTER \$60 *per platter*

**one platter serves 8-10 guests*

SALADS

Served family style

BEET SALAD \$6 *per person*

Apple, Egg, Avocado, Blue Cheese, Buttermilk Dressing

HARBOR SALAD \$12 *per person*

Smoked Scallops, Shrimp, Crab, Red Wine Vinaigrette

CITRUS SALAD \$6 *per person*

Gem Lettuce, Fennel, Goat Cheese, Chili Citrus Vinaigrette

DESSERT

BROWN SUGAR PIE BITES \$3 *per piece*

CINNAMON ROLLS \$4 *per piece*



APPETIZER PACKAGE ADDITIONS

PACKAGE A

\$9 PER PERSON

OLD FASHIONED DEVEILED EGGS

Pickle Relish, Mustard

TAVERN FRIES

Malt Vinegar Salt

SMOKED WHITEFISH SPREAD

Brioche Toast

PACKAGE B

\$14 PER PERSON

CHICKEN WING CONFIT

Maytag Dressing, House Made Arbol Hot Sauce

THAI CURRY MUSSELS

Coconut, Sake, Lime

N'AWLINS STYLE BAKED OYSTERS

Baguette

PACKAGE C

\$20 PER PERSON

SHELLFISH TOWER

Chef's Daily Selection of Oysters on the Half Shell,
Peel and Eat Gulf Shrimp, Yellowfin Tuna Crudo, Chilled Lobster Tail,
House Made Cocktail Sauce and Pickled Horseradish



LUNCH MENU

\$55 PER PERSON *excluding tax and gratuity*

STARTER

Your choice of one of the following:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

CITRUS SALAD

Gem Lettuce, Chili Citrus Vinaigrette, Pistachio, Goat Cheese

ENTRÉE

Choose three of the following to customize your menu:

CUBAN SANDWICH

Pork Confit, Sweet Garlic Pickle, Smoked Gouda, Black Bean Stew

CRISPY CHICKEN SANDWICH

Napa Slaw, Pickled Onion, Red Chile Aioli

ROASTED CHICKEN

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

SHRIMP AND GRITS

Kielbasa, Poblano Peppers, Gouda Cheese Grits

HARBOR SALAD

Shrimp, Crab, Smoke Scallop, Bacon, Crouton, Red Wine Vinaigrette

PUB BURGER

Cambozola Cheese, Tomato Jam

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



BRUNCH MENU

\$45 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD
OLD FASHIONED DEVEILED EGGS

ENTRÉE

Your choice of one of the following:

HAM & CHEESE SANDWICH

Open Faced, Sunny Side Up Egg, Shaved Ham,
Gruyere, Strawberry Jalapeño Jam

SHRIMP & GRITS

Kielbasa, Poblano Peppers, Gouda Cheese Grits, Poached Egg

TAVERN BENNY

Poached Eggs, House Made Sausage,
Buttermilk Biscuits, Sausage Gravy

SHAKSHUKA

Two Spicy Tomato Stewed Eggs, Roasted Peppers,
Potatoes, Feta, Cilantro

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash, Arugula Pesto



DINNER MENU A

\$70 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZER

JALAPEÑO CORN SPOON BREAD

STARTER

Choose two of the following to customize your menu:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

ENTRÉE

Choose three of the following to customize your menu:

ATLANTIC SALMON

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

SHRIMP AND GRITS

Kielbasa, Gouda Cheese Grits, Chili Butter

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash, Arugula Pesto

ROASTED CHICKEN

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



DINNER MENU B

\$80 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD

DEVILS ON HORSEBACK | TATER TOTS

STARTER

Choose two of the following to customize your menu:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

CITRUS SALAD

Gem Lettuce, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

ENTRÉE

Choose three of the following to customize your menu:

ROASTED CHICKEN

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

ATLANTIC SALMON

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

SHRIMP AND GRITS

Kielbasa, Poblano Peppers, Gouda Cheese Grits

BRAISED SHORT RIB

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

SEA SCALLOPS

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



DINNER MENU C

\$85 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD

DEVILS ON HORSEBACK | TATER TOTS

STARTER

Choose two of the following to customize your menu:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

ENTRÉE

Choose three of the following to customize your menu:

ATLANTIC SALMON

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

REDFISH

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

SEA SCALLOPS

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

STEAK

12 oz Prime NY Strip, Roasted Broccoli, Loaded Baked Potato

ROASTED CHICKEN

Cauliflower Salad, Fennel, Fondue Potatoes, Natural Jus

BRAISED SHORT RIB

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



COCKTAILS

Charged Based on Consumption

OLD FASHIONED

George Dickel No. 8, Demerara, Spiced Orange 18

MANHATTAN

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters 18

GIN THYME

Botanist Gin, Grand Poppy Amaro, Fresh Lime 16

SUN WILL COME OUT AMARO

Mi Campo Blanco, Roasted Jalapeño Agave, Ginger, Amaro 15

MOSCOW MULE

Watershed Vodka, Lime Juice, Fresh Ginger, FeverTree Ginger Beer 16

MOJITO

Bacardi Superior Rum, Muddled Blueberries & Mint 15

THE CURE

Ketel One Peach & Orange Blossom,
Guava Passionfruit, Mint, Cava 15

Punch Bowl for 4 56

PALOMA PUNCH

Espolón Blanco Tequila,
Fresh Grapefruit & Lime, Agave 14

Punch Bowl for 4 52

MARGARITA

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt 17

DUKE OF PEARL

Old Forester, Dry Vermouth, Lemon, Earl Grey, Black Pepper 14

BOURBON. BACON. BOOZY.

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters,
Candied Bacon 18



WINE LIST

SPARKLING

- Brut Rosé Spumante**, Scarpetta, “Timido,” Italy 60
Brut Rosé, J Sparkling, Russian River Valley, California 96
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy 44
Cava, Brut, Codorníu, “Anna,” Catalonia, Spain 48
Blanc de Blancs, Piper Sonoma, “Select Cuvée,”
Sonoma County, California 52

WHITES

- Riesling**, Chateau Ste. Michelle & Dr. Loosen, “Eroica,”
Columbia Valley, Washington 52
Pinot Grigio, Benvolio, Friuli-Venezia Giulia, Italy 44
Soave Classico, Pieropan, Veneto, Italy 56
Sauvignon Blanc, The Infamous Goose, Marlborough, New Zealand 60
Sauvignon Blanc, Hanna, Russian River Valley, California 56
Rosé, Château de Campuget “Tradition,” Costières de Nîmes,
Rhône, France 40
Pinot Gris, The Four Graces, Willamette Valley, Oregon 48
Chablis, Drouhin Vaudon, Burgundy, France 72
Chardonnay, St. Francis, Sonoma County, California 48
Chardonnay, Girlan, Südtirol-Alto Adige, Italy 60
Chardonnay, Patz & Hall, Sonoma Coast, California 64

REDS

- Pinot Noir**, La Crema, Monterey, California 56
Pinot Noir, Cloudline Cellars, Willamette Valley, Oregon 68
Toscana, Antinori, “Villa Antinori,” Tuscany, Italy 56
Malbec, Tamarí, “Reserva,” Mendoza, Argentina 52
Rioja, Cune, “Crianza,” Rioja, Spain 40
Zinfandel, Zanon, “Old Vine,” Dry Creek Valley, California 52
Proprietary Red, Smith & Hook, Central Coast, California 52
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington 60
Cabernet Sauvignon, The Prisoner Wine Company,
“Unshackled,” California 68
Cabernet Sauvignon, Quilt, Napa Valley, California 80

The Perfect Location

For Any Event

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

We look forward to helping you create something special.

Contact our team at 614.227.0151 to start planning today.



Dining Room C