The PEARL
RESTAURANT • TAVERN • OYSTER ROOM

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.

Chicken Wing Confit

Old Fashioned Deviled Eggs

Shrimp and Grits

Great Lakes Fish and Chips

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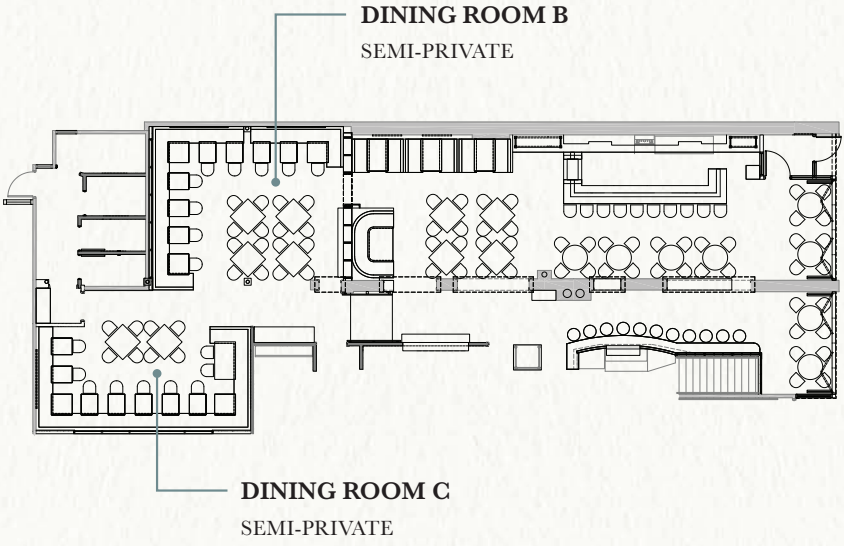
GROUP DINING CAPACITIES

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



Room minimums may apply.

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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 $19 *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

GRAIN SALAD $6 *per person*
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

DESSERT

BROWN SUGAR PIE BITES $3 *per piece*

CINNAMON ROLLS $4 *per piece*

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APPETIZER PACKAGE ADDITIONS

PACKAGE A

$9 PER PERSON

OLD FASHIONED DEVILED EGGS
Pickle Relish, Mustard

TAVERN FRIES
Malt Vinegar Salt

SMOKED WHITEFISH SPREAD
Brioche Toast

PACKAGE B

$14 PER PERSON

CHICKEN WING CONFIT
Arbol Chile Sauce, Blue Cheese Dip

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 Poke, Chilled Lobster Tail,
House Made Cocktail Sauce and Pickled Horseradish

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LUNCH MENU

$55 PER PERSON *excluding tax and gratuity*

STARTER

Your choice of one of the following:

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers

GRAIN SALAD
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

ENTRÉE

Choose three of the following to customize your menu:

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

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries

BRICK CHICKEN
Charred Red Cabbage, Celery Root Purée, Pickled Fresno Gremolata

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

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BRUNCH MENU

$45 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD
OLD FASHIONED DEVILED 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
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens

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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

GRAIN SALAD
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

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
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens

BRICK CHICKEN
Charred Red Cabbage, Celery Root Purée, Pickled Fresno Gremolata

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES

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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

GRAIN SALAD
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

ENTRÉE

Choose three of the following to customize your menu:

BRICK CHICKEN
Charred Red Cabbage, Celery Root Purée, Pickled Fresno Gremolata

ATLANTIC SALMON
Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

SHRIMP AND GRITS
Kielbasa, Poblano Peppers, Gouda Cheese Grits

BIRRIA BRAISED SHORT RIB
Corn Purée, Guajillo Reduction, Blue Corn Chips

REDFISH
Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES

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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

GRAIN SALAD
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

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

STEAK
12 oz Prime NY Strip, Charred Broccoli, Loaded Baked Potato

BRICK CHICKEN
Charred Red Cabbage, Celery Root Purée, Pickled Fresno Gremolata

BIRRIA BRAISED SHORT RIB
Corn Purée, Guajillo Reduction, Blue Corn Chips

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES

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COCKTAILS

Charged Based on Consumption

BARREL AGED OLD FASHIONED
Four Roses Bourbon, Demerara, Spiced Orange 18

MAN O' WAR
E.H. Taylor Barrel Aged Corazón Reposado, Grand Marnier, Carpano Antica, Lemon Juice 19

GIN THYME
Botanist Gin, Grand Poppy Amaro, Fresh Lime 16

SPICY PALOMA
Mi Campo Reposado, Fresh Grapefruit & Lime, Jalapeño Agave, Grapefruit Soda 16

MOSCOW MULE
Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer 16

FIGHTER PILOT
Old Forester, Aperol, Amaro Nonino, Lemon Juice 16

THE CURE
Ketel One Peach & Orange Blossom, Guava Passionfruit, Mint, Cava 15
Punch Bowl for 4 56

TROPICAL DAIQUIRI
Leblon Cachaça, Banana, Fresh Pineapple, Lime 14
Punch Bowl for 4 52

MARGARITA
Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt 17

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon 18

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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
Sauvignon Blanc, Nautilus, Marlborough, New Zealand 56
White Blend, Copain, "Daybreak," Sonoma County, California 52
Sauvignon Blanc, Frog's Leap, Napa Valley, California 60
Rosé, The Beach by Whispering Angel, Côtes de Provence, France 48
Pinot Gris, The Four Graces, Willamette Valley, Oregon 48
Chablis, Drouhin Vaudon, Burgundy, France 72
Chardonnay, St. Francis, Sonoma County, California 48
Chardonnay, Flowers, Sonoma Coast, California 88

REDS

Pinot Noir, La Crema, Monterey, California 56
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Willamette Valley, Oregon 64
Toscana, Antinori, "Villa Antinori," Tuscany, Italy 56
Malbec, Tamarí, "Reserva," Mendoza, Argentina 52
Tempranillo, Triton, Toro, Spain 56
Zinfandel, Zanon, "Old Vine," Dry Creek Valley, California 52
Red Blend, Ridge Vineyards, Three Valleys, Sonoma County, California 80
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington 60
Cabernet Sauvignon, Clos du Val, Napa Valley, California 96

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