

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

*side salad or soup
with main dish 4*

PROSCIUTTO WRAPPED SALMON*

*lemon caper cream sauce, fingerling
potatoes, sautéed spinach*
24

MACADAMIA HALIBUT*

*orange cream sauce, fingerling
potatoes, chef's vegetables*
28

HOUSE MADE MEATLOAF

*sweet ketchup, yellow wax bean,
haricot verts, mashed yukon
gold potatoes*
17

HERB ROASTED CHICKEN

*chef's vegetables, roasted fingerling
potatoes, herbed lemon butter*
18

BUTTERMILK FRIED CHICKEN

*country gravy, yellow wax beans,
haricot verts, mashed yukon gold
potatoes*
18

GRILLED PORK CHOP

*honey-rosemary glaze, summer
squash ribbons, heirloom tomato,
creme fraiche*
24

BEEF TENDERS WITH HARVEST FRIES*

*watercress-cilantro chimichurri,
chef's vegetables, harvest fries*
19

NIMAN RANCH BURGER

*blue and swiss cheeses, sautéed
mushrooms and onions, apple wood
smoked bacon, lettuce, tomato,
harvest fries*
15

HOUSE PENNE

*grilled chicken, shrimp, artichoke
hearts, mushrooms, spinach, semi-
dried tomatoes, parmesan cream*
18

PASTA OF THE DAY

chef's selection of seasonal pasta
15

NEW YORK STRIP STEAK*

*house made steak sauce, mashed
yukon gold potatoes, grilled
asparagus, fresh grated horseradish*
29

SLOW ROASTED AGED PRIME RIB*

*– available Friday and Saturday –
au jus, horseradish cream,
chef's vegetables, mashed
yukon gold potatoes*
29

**Consumption of raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.*

HARVEST

RESTAURANT

DINNER MENU

STARTERS

ROCK SHRIMP NACHOS*

*tortilla crisps, queso fresco,
pico de gallo, avocado,
sweet chili sauce*

12

SPINACH

ARTICHOKE DIP

*roasted artichoke dip served
with seasoned pita chips*

9

GRILLED VEGETABLE

FLATBREAD

*grilled summer vegetables, goat cheese,
mozzarella, watercress, tomatoes,
chimichurri*

9

AVOCADO TOAST

*toasted sourdough, aioli, avocado,
fried egg, cilantro*

11

CHEESE & FRUIT BOARD

*local cheeses, fresh & dried fruits, candied walnuts,
house made artisan bread*

13

SOUPS

HARVEST SEASONAL SOUP ROASTED TOMATO

*three cheese blend,
herbed croutons*

8 / 4 with entrée

CLASSIC FRENCH ONION SOUP

*toasted crouton, local shepherd's
goat cheese, swiss, gruyere*

8 / 4 with entrée

SALADS

HARVEST SEASONAL SALAD

*butter leaf lettuce, grilled asparagus,
avocado, watermelon radish, yellow
pepper, lemon-pepper vinaigrette*

9 / 4 with entrée

SPINACH SALAD

*candied walnuts, fresh pear,
gorgonzola, strawberry-
balsamic vinaigrette*

9 / 4 with entrée

ICEBERG WEDGE

*heirloom tomatoes, red onion,
apple wood smoked bacon, blue
cheese crumbles, buttermilk
blue cheese dressing*

9 / 4 with entrée

CAESAR SALAD

*local semi-dried tomatoes,
three cheese blend, croutons,
house caesar dressing*

9 / 4 with entrée

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