

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

*side salad or soup
with main dish 4*

PAN SEARED SALMON ^{GF}

avocado cream sauce, fingerling potatoes, chef's vegetables

25

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

herbed citrus glaze, chef's vegetables, roasted fingerling potatoes, garlic butter

18

HOUSE MADE MEATLOAF

sweet ketchup, yellow wax bean, french green beans, mashed yukon gold potatoes

17

HALIBUT TACOS (3)

tempura battered halibut, chipotle ranch, shredded cabbage, avocado, pico de gallo, queso fresco, fresh lime, sour cream, lemon-jasmine rice

20

GRILLED VEGETABLE CAVATAPPI PASTA

grilled summer vegetables, lemon-pesto sauce, pine nuts, garlic crostini

16

BAKED PENNE PASTA

grilled chicken, shrimp, prosciutto, caramelized onion, scallion cream sauce, baked with mozzarella & provolone cheeses

18

STEAK & FRIES ^{GF}

8 oz top sirloin, watercress-cilantro chimichurri, chef's vegetables, harvest fries

19

HARVEST PRIME BURGER

lettuce, tomato, red onion, apple wood smoked bacon, smoked cheddar, harvest fries

15

16 OZ BONE-IN ANGUS RIBEYE ^{GF}

herbed butter, potato gratin, heirloom carrots, broccolini, with a side of bacon jam

36

SLOW ROASTED AGED PRIME RIB ^{GF}

– available Friday and Saturday –

au jus, horseradish cream, chef's vegetables, mashed yukon gold potatoes

30

ADD A SIDE 4

mashed yukon gold potatoes

roasted fingerling potatoes

potato gratin

chef's vegetables

harvest fries

^{GF} **Gluten Free**

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

We may add an 18% gratuity to parties of 6 or more

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RESTAURANT

DINNER MENU

STARTERS

SWEET CHILI

SHRIMP NACHOS

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

13

SPINACH

ARTICHOKE DIP

*roasted artichoke dip served
with grilled pita chips*

9

GRILLED SUMMER

VEGETABLE FLATBREAD

*grilled squash, heirloom tomatoes,
mozzarella cheese, balsamic glaze*

9

CHEESE & FRUIT BOARD

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

13

FRENCHED BUFFALO DRUMSTICKS

*free-range chicken, mild buffalo sauce, blue cheese dressing,
gorgonzola crumbles*

12

SOUPS

HARVEST SEASONAL SOUP

ROASTED TOMATO

*shaved pecorino romano,
herbed croutons*

8 / 4 with entrée

FRENCH ONION SOUP

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

8 / 4 with entrée

SALADS

HARVEST

SEASONAL SALAD ^{GF}

*field greens, rainbow kale, fresh
strawberries & blackberries, feta
cheese, toasted walnuts, honey
balsamic vinaigrette*

9 / 4 with entrée

ICEBERG WEDGE ^{GF}

*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,
herbed croutons, house caesar dressing*

9 / 4 with entrée

UPGRADE YOUR SALAD

Salmon 8

Steak 10

Chicken 5

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