

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

All sandwiches served on house-baked bread with choice of fries or marinated vegetable salad

SOUP OR SALAD AND HALF SANDWICH

choice of side salad or soup and half sandwich: choice of croque-monsieur, chicken club, or turkey avocado

12

TURKEY AVOCADO

smoked turkey, avocado, bacon, lettuce, tomato, onions, lemon-garlic aioli, sourdough bread

11

ROASTED CHICKEN CLUB

grilled chicken, smoked bacon, tomato, lettuce, red onion, dijon-mayonnaise, ciabatta bread

11

CROQUE-MONSIEUR

snake river farms kurobuta ham, gruyere cheese, béchamel sauce, sliced boule, house-cut fries

11

MEATBALL GYRO

lamb-pork meatballs, hummus, smoked gouda, shaved red onion, roasted red pepper, tzatziki, grilled flatbread

11

BLACKENED SALMON SANDWICH*

blackened salmon, baby greens, avocado, tomato, lemon aioli, focaccia bread

12

NIMAN STEAK SANDWICH*

grilled prime skirt steak, bleu cheese, caramelized onion, lettuce, tomato, ciabatta bread

12

MAIN DISHES

side salad or soup with sandwich or main dish 4

HOUSE-MADE MEATLOAF

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

13

CHICKEN POT PIE

carrots, onions, peas, mashed potatoes, pie crust

13

HOUSE PENNE*

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

15

PROSCIUTTO WRAPPED SALMON*

almond-pepita pesto, baby potato, roasted butternut squash

15

PRIME SKIRT STEAK & FRITTES*

watercress-cilantro chimichurri, chef's vegetables, house-cut fries

15

NIMAN RANCH BURGER*

bleu and swiss cheeses, mushrooms, sautéed onions, apple wood smoked bacon, lettuce, tomato, house-cut fries

13

HALIBUT TACOS*

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

15

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

An 18% gratuity will be added to parties of six or more

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STARTERS

WILD MUSHROOM CASSOLETTE

shiitake, cremini, and oyster mushrooms, brie, grilled crostini
10

ROCK SHRIMP NACHOS*

tortilla crisps, queso fresco, pico de gallo, avocado, sweet chili sauce
12

SPINACH

ARTICHOKE DIP

house-made crackers
9

SNAKE RIVER FARMS FRIED PORK BELLY*

cider-bacon jam, pickled apples, wild baby kale, caramel glaze
12

PEAR AND PROSCIUTTO FLATBREAD

caramelized onion, torn basil, provolone, mozzarella, pistachios, balsamic reduction
12

CHEESE & FRUIT BOARD

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

13

SOUPS

HARVEST SEASONAL SOUP BUTTERNUT SQUASH

curried pumpkin seeds
7 / 4 with entrée

CLASSIC FRENCH ONION SOUP

toasted crouton, local shepherd's goat cheese, swiss, gruyère
7 / 4 with entrée

SALADS

HARVEST SEASONAL SALAD

baby kale, apples, feta cheese, toasted pecans, pomegranate, golden raisins, apple vinaigrette
9 / 4 with entrée

ROASTED BEET AND GOAT CHEESE SALAD

roasted beets, field greens, local shepherd's goat cheese, strawberries, sunflower seeds, yogurt dressing, slide ridge honey
9 / 4 with entrée

ICEBERG WEDGE*

heirloom tomatoes, red onion, apple wood smoked bacon, bleu cheese crumbles, buttermilk bleu cheese dressing
9 / 4 with entrée

CAESAR SALAD*

local semi-dried tomatoes, uintah sea hive cheese, crouton, house caesar dressing
9 / 4 with entrée

SPINACH SALAD

candied walnuts, fresh pear, gorgonzola, strawberry-balsamic vinaigrette
9 / 4 with entrée

PRIME SKIRT STEAK SALAD*

grilled hearts of romaine, radish, shaved red onion, grilled baguette, uintah sea hive cheese, champagne vinaigrette
12

TURKEY COBB SALAD

mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette
12

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