

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

**TURKEY,
BLACKBERRY, & BRIE***
*apple wood smoked bacon, spinach,
blackberry spread, toasted
7-grain bread*

11

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

13

**BLACKENED
SALMON SANDWICH**
*blackened salmon, baby greens,
avocado, tomato, lemon aioli,
focaccia bread*

12

FRENCH DIP
*shaved prime rib, provolone
cheese, caramelized onion, au jus,
horseradish, crusty french bread*

12

**ROASTED
CHICKEN CLUB***
*grilled chicken, smoked bacon,
tomato, lettuce, red onion,
dijon-mayonnaise, ciabatta bread*

11

**AVOCADO
CHEESE MELT***
*baby swiss, sharp cheddar, herbed
goat cheese, avocado, tomato,
fresh basil, toasted artisan bread*

9

HALF & HALF COMBO
*choose two: salad, soup, or half sandwich
sandwich choice of avocado cheese melt,
chicken club, or turkey & brie*

12

MAIN DISHES

*side salad or soup with
sandwich or main dish 4*

PAN SEARED SALMON **GF**
*avocado cream sauce, fingerling
potatoes, chef's vegetables*

15

HOUSE MADE MEATLOAF
*sweet ketchup, yellow wax beans,
french green beans, mashed yukon
gold potatoes*

13

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

15

STEAK & FRIES **GF**
*8 oz top sirloin, watercress-cilantro
chimichurri, chef's vegetables,
harvest fries*

15

CHICKEN POT PIE
*carrots, onions, peas, mashed
potatoes, house-made crust*

13

HALIBUT TACOS (2)
*tempura battered halibut,
chipotle ranch, shredded
cabbage, avocado, pico de
gallo, queso fresco,
fresh lime, sour cream,
lemon-jasmine rice*

14

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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STARTERS

ROCK SHRIMP NACHOS

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

12

SPINACH

ARTICHOKE DIP

roasted artichoke dip served with grilled pita chips

9

SEASONAL FLATBREAD

chef's selection of seasonal flatbread

9

CHEESE & FRUIT BOARD

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

13

STUFFED MUSHROOMS

sausage & cream cheese stuffed mushrooms, garlic butter, shaved asiago, grilled crostini

10

SOUPS

SOUP OF THE DAY

chef's selection of seasonal soup

7 / 4 with entrée

FRENCH ONION SOUP

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

7 / 4 with entrée

SALADS

ICEBERG WEDGE ^{GF}

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

9 / 4 with entrée

ROASTED CHICKEN & MIXED GREENS SALAD

edamame, shredded carrot, tomatoes, cucumber, bell pepper, cilantro, green onion, toasted almond, ginger-soy dressing

12

CAESAR SALAD

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

9 / 4 with entrée

TURKEY COBB SALAD ^{GF}

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

12

HARVEST SEASONAL SALAD ^{GF}

pistachio encrusted goat cheese, golden beets, field greens, shaved brussel sprouts, greek yogurt, local honey, orange vinaigrette, sunflower seeds

9 / 4 with entrée

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