

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

PEPPER CRUSTED

BEEF TENDERLOIN*

arugula, fresh mango,
caramelized onion, brie cheese,
spicy mustard aioli, ciabatta bread

13

HARVEST PRIME BURGER

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

PULLED PORK BANH MI

braised pork with sriracha,
cucumber, daikon radish,
pickled carrot, cilantro,
green onion, crusty bread

12

HALF & HALF COMBO

choose two: salad, soup, or half sandwich

*sandwich choice of chicken club, french dip,
or pepper crusted tenderloin

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

16

HOUSE MADE MEATLOAF

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

14

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

16

GRILLED VEGETABLE

CAVATAPPI PASTA

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

14

HALIBUT TACOS (2)

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

14

LEMON-ROSEMARY

ROASTED CHICKEN ^{GF}

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

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

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

10

SOUPS

HARVEST SEASONAL SOUP ROASTED TOMATO
shaved pecorino romano, herbed croutons

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

COHO SALMON SALAD
6oz grilled coho salmon, artichoke hearts, red onion, cucumber, marinated tomatoes, kalamata olives, capers, lemon-basil vinaigrette, garlic toasted naan

14

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

9 / 4 with entrée

GF *Gluten Free*

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