

# HARVEST

## RESTAURANT

### DINNER MENU

#### MAIN DISHES

*side salad or soup  
with main dish 4*

#### PAN SEARED SALMON <sup>GF</sup>

*avocado cream sauce, fingerling potatoes, chef's vegetables*

25

#### LEMON-ROSEMARY ROASTED CHICKEN <sup>GF</sup> <sup>DF</sup>

*half roasted chicken, chef's vegetables, roasted fingerling potatoes, natural jus*

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

#### CHICKEN POT PIE

*carrots, onions, peas, mashed potatoes, house-made crust*

17

#### SEASONAL PENNE PASTA

*asparagus spears, cherry heirloom tomatoes, cipollini onion, snap peas, squash, zucchini, pine nuts, italian shaved cheeses, house made pesto*

16

#### STEAK & FRIES <sup>GF</sup> <sup>DF</sup>

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

19

#### HARVEST BURGER

*prime blend of chuck and brisket, lettuce, tomato, red onion, apple wood smoked bacon, smoked cheddar, harvest fries*

15

#### PORK OSSO BUCO <sup>DF</sup>

*braised pork shank, roasted fingerling potatoes, summer vegetables*

19

#### 16 OZ BONE-IN ANGUS RIBEYE

*herbed butter, mashed yukon gold potatoes, chef's vegetables*

36

#### SLOW ROASTED AGED PRIME RIB <sup>GF</sup>

*- 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*

*chef's vegetables*

*harvest fries*

<sup>GF</sup> *Gluten Free* <sup>DF</sup> *Dairy 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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### 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**

##### **SEASONAL BEET PLATTER**

*red and yellow beets served with a yogurt lime dill sauce, watercress, micro greens*

**9**

##### **CHEESE & FRUIT BOARD**

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

**13**

##### **ROASTED PORK BELLY**

*blackberry port reduction, stoneground white polenta*

**12**

#### SOUPS

##### **HARVEST SEASONAL SOUP TOMATO BASIL**

*croutons and shaved italian cheeses*

**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**

*seasonal berries, harvest greens, watercress, dried apricots, golden raisins, goat cheese, blackberry 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, croutons, house caesar dressing*

**9 / 4 with entrée**

##### **UPGRADE YOUR SALAD**

**Salmon 8**

**Steak 10**

**Chicken 5**

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