

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

PAN SEARED SALMON GF

tarragon honey mustard, rosemary roasted red potatoes, angel hair zucchini

\$30

LEMON-ROSEMARY GF

ROASTED CHICKEN

half roasted chicken, chef's vegetables, roasted red potatoes, natural jus

\$24

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$23

CHICKEN POT PIE

hand pulled chicken, carrots, onions, peas, mashed potatoes, house-made crust

\$23

HALIBUT TACOS (3)

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

\$25

SEASONAL PASTA

rigatoni, butternut squash, roasted tomatoes, lemon alfredo, shaved parmesan, basil, fresh arugula

\$23

STEAK & FRIES GF

marinated 8 oz bavette, caramelized carrots, spiral cut fries, lemon garlic remoulade

\$28

HARVEST BURGER

prime blend of chuck and brisket, butter lettuce, tomato, red onion, apple wood smoked bacon, tillamook smoked cheddar, spiral cut fries

—substitute double black bean patties at no additional charge—

\$19

ST. LOUIS PORK RIBS

full rack, chipotle mango bbq glaze, rosemary roasted red potatoes, apple slaw

\$29

16 OZ RIBEYE STEAK GF

lemon rosemary butter, roasted red potatoes, chef's vegetable

\$42

SLOW ROASTED AGED PRIME RIB GF

— available Friday and Saturday —

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

\$38

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*

full \$16/ half \$12

SPINACH ARTICHOKE DIP

roasted artichoke dip, pita chips

\$13

CHEESE & FRUIT BOARD

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

full \$16 / half \$12

SOUPS

HARVEST SEASONAL SOUP CARROT GINGER

crème fraîche

\$10 / \$6.50 with entrée

FRENCH ONION SOUP

*toasted crouton, goat cheese,
swiss, gruyere*

\$10 / \$6.50 with entrée

SALADS

HARVEST SEASONAL SALAD ^{GF}

*kale, five grain mix, roasted sweet
potatoes, toasted walnuts, raisins,
mandarin oranges, tahini yogurt
vinaigrette*

\$13 / \$7 with entrée

ICEBERG WEDGE ^{GF}

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

\$13 / \$7 with entrée

CAESAR SALAD

*local semi-dried tomatoes, shaved italian cheese,
herbed croutons, house caesar dressing*

\$13 / \$7 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9

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