

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

LOADED BLT ^{GF}

apple wood smoked bacon, green leaf lettuce, tomato, guacamole, chipotle mayonnaise, fried egg, sourdough boule

\$15

HARVEST BURGER

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

\$17

BLACK BEAN DOUBLE

double black bean patties, sauteed mushrooms, grilled onions, butter lettuce, tomato, pepper jack cheese

\$14

FRENCH DIP*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, french demi baguette

\$15

ROASTED

CHICKEN CLUB* ^{GF}

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

\$15

CRISPY HALIBUT

SANDWICH

open faced breaded halibut, butter lettuce, cabbage slaw, tomato, chipotle tartar sauce, focaccia

\$16

HALF & HALF COMBO

choose two: salad, soup, or half sandwich

*sandwich choice of chicken club or french dip

\$16

gluten free bread available \$0.50

MAIN DISHES

PAN SEARED SALMON ^{GF}

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

\$23

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$18

STEAK & FRIES ^{GF} ^{DF}

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

\$24

CHICKEN POT PIE

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

\$17

HALIBUT TACOS (2)

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

\$19

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

chef's vegetables, roasted red potatoes, natural jus

\$19

SEASONAL PASTA

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

\$19

^{GF} Gluten Free

^{DF} 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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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 fraiche

\$8.50 / \$5 with entrée

FRENCH ONION SOUP

toasted crouton, goat cheese, swiss, gruyere

\$8.50 / \$5 with entrée

SALADS

ICEBERG WEDGE ^{GF}

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

\$11 / \$5.50 with entrée

CAESAR SALAD

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

\$11/ \$5.50 with entrée

MEDITERRANEAN CHICKEN SALAD

grilled chicken breast, spinach, harvest greens, heirloom tomatoes, cucumbers, kalamata olives, edamame, feta, shaved red onions, lemon caper vinaigrette, served with warm pita bread

\$16.50

TURKEY COBB SALAD ^{GF}

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

\$15

HARVEST SEASONAL SALAD ^{GF}

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

\$11 / \$5.50 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9

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DF Dairy Free

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