

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

PAN SEARED SALMON GF

saffron beurre blanc, roasted red potatoes, angel hair zucchini

\$30

LEMON-ROSEMARY ROASTED CHICKEN GF

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

BRAISED SHORT RIB PIE

slow cooked black angus short rib, mushroom ragout, creamy mashed potatoes, fresh parsley

\$27

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

orecchiette, zucchini, toasted white corn, fresh basil, garlic butter cream sauce, shaved parmesan

\$23

STEAK & FRIES GF

8 oz hanger, lemon garlic remoulade, caramelized carrots, spiral cut fries

\$29

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

PORTERHOUSE PORK CHOP

13 oz. brined and pan roasted loin chop, roasted red potatoes, fresh green beans, red onion marmalade

\$27

NEW YORK STEAK GF

12 oz. prime new york, jumbo baked potato with sour cream, chef's vegetable

\$44

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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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 TOMATO BASIL

croutons, shaved italian cheeses

\$10 / \$6.50 with entrée

FRENCH ONION SOUP

*toasted crouton, goat cheese,
swiss, gruyere*

\$10 / \$6.50 with entrée

SALADS

HARVEST SEASONAL SALAD ^{GF}

*harvest mixed greens, kale, sliced
radish, red grapes, cinnamon
almonds, feta cheese, agave citrus
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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