

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

POTATO CRUSTED ^{GF} CHICKEN

*RedBird Farms organic chicken
Broccoli | Yukon gold mashed
potatoes | Creamy pan sauce*
\$27

HARVEST BURGER

*Utah raised wagyu | Lettuce | Tomato
Onion | Daily's applewood smoked
bacon | Tillamook white cheddar*
(Substitute a black bean patty +4)
\$19

PAN-SEARED SALMON ^{GF}

*Chef's mix mushrooms | Spring peas
Chili crisp vinaigrette | Chive oil*
\$35

MEATLOAF

*Green beans | Sweet ketchup
Yukon gold mashed potatoes*
\$25

GREEN GODDESS FETTUCCINI

*Fresh spinach fettuccini | Blistered
heirloom tomato | Asparagus
Spring peas | Pistachio | Burrata
Basil pesto cream sauce*
\$26

BRISKET SHEPARD'S PIE

*Smoked brisket | Sautéed vegetables
Yukon gold mashed potatoes
Gruyère | Chives*
\$24

SNAKE RIVER FARMS ^{GF} WAGYU NY STRIP

*Snake River Farms wagyu New York
strip loin | Brown butter mashed
potatoes | Mushroom ragout | Choice
of house compound butter*
\$50

SNAKE RIVER FARMS ^{GF} WAGYU FILET

*Snake River Farms wagyu filet
mignon | Roasted heirloom carrot
Glazed pearl onions | Brown butter
mashed potatoes | Smoked rosemary
demi glace*
\$55

10 OZ. WASATCH ^{GF} PORK CHOP

*Smoked Gruyère polenta | Chipotle
honey brussels sprouts | Charred
green onion salsa verde | Toasted
pepitas*
\$35

CHILEAN SEA BASS

*Spring pea risotto | Roasted cherry
tomato | Seasonal mushrooms
Miso honey*
\$48

PRIME RIB ^{GF}

– available Friday and Saturday –

*Garlic green beans | Yukon gold mashed potatoes
Au jus | Horseradish cream*

\$42

SIDES

**YUKON GOLD ^{GF} ^V
MASHED POTATOES**
\$6

**LEMON AND ^{GF} ^V
HERB RICE**
\$5

FRIES ^{GF} ^V
\$4

**GARLIC ^{GF} ^V
GREEN BEANS**
\$4

BROCCOLI ^{GF} ^V
\$4

**GARLIC PARMESAN
TRUFFLE FRIES ^{GF} ^V**
\$4

HOUSE SALAD ^{GF} ^V
\$6

**CHIPOTLE HONEY ^{GF} ^V
BRUSSELS SPROUTS**
\$6

^{GF} Gluten Free ^V Vegetarian ^{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

HARVEST

RESTAURANT

DINNER MENU

STARTERS

SWEET CHILI SHRIMP NACHOS

*Shrimp | Queso fresco | Pico de gallo
Guacamole | Sweet chili sauce
Toasted tortilla crisps*
full \$18/ half \$13

SEASONAL WHIPPED GOAT CHEESE

*Honey whipped goat cheese | Fig
Pistachio | Mike's Hot Honey*
\$14

CHARCUTERIE BOARD

*Chef's selection of local Beehive
cheeses and artisan cured meats
Jalapeño bacon jam | Seasonal fruits
Honeycomb | Dried fruit | Crostini*
\$21

HEIRLOOM TOMATO BRUSCHETTA

*Pesto | Mozzarella | Seville slow-
roasted tomatoes | Garlic | Shallots
Balsamic glaze*
\$12

CAST IRON BRUSSELS SPROUTS

*Crispy brussels sprouts | Pickled
red onion | Carrot purée | Spiced
pepitas | Honey chipotle glaze*
\$14

SPINACH ARTICHOKE DIP

*Spinach | Artichoke | Cream cheese
Parmesan | Toasted tortilla crisps*
\$16

SOUPS

TOMATO BASIL

*\$9 / \$6 with entrée
with Grow Tech basil*

FRENCH ONION SOUP

\$9 / \$6 with entrée

SALADS

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK SALAD

*Arugula | Heirloom tomatoes
Grilled peaches | Torn burrata
Pistachio | Red pesto vinaigrette*
\$16 / \$7 with entrée

ICEBERG WEDGE

*Heirloom tomatoes | Red onion
Daily's applewood smoked bacon
Blue cheese crumbles | Buttermilk
blue cheese dressing*
\$13 / \$7 with entrée

CAESAR SALAD

Shaved Italian cheese | Herbed croutons | House Caesar dressing
\$13 / \$7 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9

GF Gluten Free

V Vegetarian

DF Dairy Free

At Harvest we believe the best meals start close to home. That's why we started growing our own greens at **Curiosity Farms**.

Growing fresh herbs, vegetables, and lettuces just 100 yards away. By sourcing so close to our kitchen we bring you produce that is harvested at peak freshness.

**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