

HARVEST

RESTAURANT

— DINNER MENU —

MAIN DISHES

APRICOT TUXEDO SALMON ^{GF}

sesame seed seared salmon,
apricot glaze, coconut rice,
heirloom carrots, ginger
\$32

HARVEST STREET TACOS (3)
cornmeal flash fried halibut,
firecracker slaw, roasted corn & bean
salsa, queso fresco, guacamole
\$27

POTATO CRUSTED CHICKEN
RedBird Farms organic chicken,
broccoli, mashed yukon gold
potatoes, creamy pan sauce
\$26

**SEASONAL PASTA
CAVATAPPI CHICKEN**
blackened chicken thigh, mushroom,
pepper, celery, onion, chicken demi
butter sauce
\$26

HARVEST BURGER
Utah raised wagyu, lettuce, tomato,
onion, local Daily's applewood
smoked bacon, Tillamook smoked
cheddar
\$20

VEGETARIAN BURGER* ^V
Beyond Meat plant-based patty,
Tillamook smoked cheddar, lettuce
tomato, onion, wasabi aioli
\$22

BLACKENED HALIBUT ^{GF}
coconut jasmine rice, zucchini and
squash, lemon beurre blanc, seasonal
fruit salsa
\$35

HOUSE MADE MEATLOAF
sweet ketchup, buttered green beans,
mashed Yukon gold potatoes
\$25

PRIME NEW YORK STEAK ^{GF}
10 oz. prime New York steak,
raspberry balsamic demi, heirloom
carrots, roasted fingerling potatoes
\$46

PRIME RIBEYE STEAK ^{GF}
13 oz prime ribeye steak, herbed
blue cheese butter, green beans,
roasted heirloom carrots, Yukon
mashed potatoes
\$48

PRIME RIB ^{GF}
— available Friday and Saturday —
au jus, horseradish cream, broccoli,
mashed Yukon gold potatoes
\$39

^{GF} **Gluten Free** ^V **Vegetarian**

**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

tortilla crisps, queso fresco,
pico de gallo, guacamole,
sweet chili sauce

full \$17/ half \$13

FRIED GNOCCHI

spicy San Marzano sauce,
parmesan crisp, fresh parsley

\$15

SPINACH ARTICHOKE DIP

spinach, artichoke, cream cheese,
parmesan, with toasted tortilla crisps

\$16

CHARCUTERIE BOARD

local Beehive cheeses, jalapeno bacon
jam, wild boar sausage, soppressata,
Genoa salami, smoked almonds,
dried apricots, fig, crostini

\$21

HEIRLOOM TOMATO BRUSCHETTA

pesto, mozzarella, Seville slow-
roasted tomatoes, garlic,
shallots, balsamic reduction

\$12

CARROT TRIO

roasted heirloom carrots,
coconut-ginger carrot puree,
turmeric toasted carrot chips

\$12

SOUPS

HARVEST SEASONAL SOUP TOMATO BASIL

shaved Italian cheeses

\$10 / \$6.50 with entrée

FRENCH ONION SOUP

toasted crouton, goat cheese,
Swiss, gruyère

\$10 / \$6.50 with entrée

SALADS

featuring greens from Curiosity Farms

HARVEST

SEASONAL SALAD

strawberries, blueberries, heirloom
tomato, goat cheese, smoked
almonds, lemon balsamic vinaigrette

\$15 / \$8 with entrée

ICEBERG WEDGE

heirloom tomatoes, red onion,
local Daily's applewood smoked
bacon, blue cheese crumbles,
buttermilk blue cheese dressing

\$15 / \$8 with entrée

CAESAR SALAD

Seville slow-roasted tomatoes, shaved italian cheese,
herbed croutons, house Caesar dressing

\$15 / \$8 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9



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