RESTAURANT

DINNER MENU

MAIN DISHES

APRICOT TUXEDO SALMON G

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

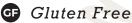
\$20

PRIME RIB

– available Friday and Saturday –

au jus, horseradish cream, broccoli, mashed Yukon gold potatoes

\$39





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

VEGETARIAN BURGER* 🛛

Beyond Meat plant-based patty, Tillamook smoked cheddar, lettuce tomato, onion, wasabi aïoli \$22

BLACKENED HALIBUT

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 @

10 oz. prime New York steak, raspberry balsamic demi, heirloom carrots, roasted fingerling potatoes \$46

PRIME RIBEYE STEAK 🚭

13 oz prime ribeye steak, herbed blue cheese butter, green beans, roasted heirloom carrots, Yukon mashed potatoes \$48

HARNESTAURANT

- 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, Sevillo slowroasted 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 © O shaved Italian cheeses \$10 / \$6.50 with entrée FRENCH ONION SOUP toasted crouton, goat cheese, Swiss, gruyère \$10 / \$6.50 with entrée



featuring greens from Curiosity Farms

HARVEST SEASONAL SALAD © O

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

\$15 / \$8 with entrée

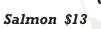
ICEBERG WEDGE @

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

\$15 / \$8 with entrée

CAESAR SALAD Sevillo slow-roasted tomatoes, shaved italian cheese, herbed croutons, house Caesar dressing

\$15 / \$8 with entrée



UPGRADE YOUR SALAD Steak \$13

Chicken \$9





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