

RESTAURANT

– DINNER MENU –

MAIN DISHES

HARVEST BURGER

Utah raised wagyu | lettuce | tomato | onion | local Daily's applewood smoked bacon | Tillamook smoked cheddar

(Substitute a Beyond Meat plant-based patty +4)

POTATO CRUSTED CHICKEN

RedBird Farms organic chicken | broccoli | Yukon gold mashed potatoes | creamy pan sauce \$26

MEATLOAF

Green beans | Yukon gold mashed potatoes | sweet ketchup \$25

RIBEYE STEAK

13 oz Prime ribeye steak | green beans | heirloom carrots | herbed blue cheese butter | Yukon gold mashed potatoes

\$48

PAN-SEARED SALMON

Citrus herb rice | sauteed garlic spinach | cauliflower | roasted red pepper pesto cream sauce \$34

PRIME RIB

– available Friday and Saturday -

Broccoli | Yukon gold mashed potatoes | au jus | horseradish cream \$39

SEASONAL SPECIALS

HARVEST GNOCCHI

Butternut squash gnocchi | spinach | Italian sausage | crispy sage | brown butter cream sauce

\$25

BEEF FILET

8 oz Hand-cut 1855 beef filet | roasted asparagus | charred cippolini onion | sweet potatoes puree | red wine demi \$48

SHORT RIB

Slow braised bone-in beef short rib | roasted asparagus | pickled radish | chive | Yukon gold mashed potatoes | caramelized onion demi

\$42

\$6

10 OZ NIMAN RANCH **PORK CHOP**

Bone-in pork chop | sweet chili brussels sprouts | Yukon gold mashed potatoes | seasonal apple demi \$35

HARVEST FAMOUS CHICKEN POT PIE

Hand pulled chicken | sauteed vegetables | house made pastry crust \$24

SOUTHERN STYLE HALIBUT Sweet cornbread puree | BBQ toasted almonds | roasted corn succotash | chorizo vinaigrette

\$40

SIDES

YUKON GOLD **MASHED** POTATOES @ 0

LEMON AND HERB RICE 🚭 🗸

FRIES 🗗 🗸

GARLIC GREEN BEAN 🙃 🛭

ROASTED ASPARAGUS 🙃 🗸 \$4

HOUSE SALAD 🚭 🗸 \$6

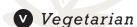
GRILLED VEGETABLE MEDLEY @ 0

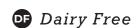
SWEET CHILI BRUSSEL SPROUTS @ O \$6

\$5



G Gluten Free





*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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– DINNER MENU –

STARTERS

SWEET CHILI SHRIMP NACHOS

Tortilla crisps | queso fresco | pico de gallo | guacamole | sweet chili sauce full \$18/ half \$13

STREET TACOS

Carne Asada | queso fresco | pickled onion | roasted jalapeno | corn salsa \$20

MUSHROOM ARANCINI •

Fried risotto | parmesan | seasonal mushrooms | roasted parsnip | truffle aioli

SPINACH ARTICHOKE DIP •

Spinach | artichoke | cream cheese | parmesan | with toasted tortilla crisps \$16

CHARCUTERIE BOARD

Chef's selection of local Beehive cheeses and artisan cured meats | jalapeno bacon jam | seasonal fruits | honeycomb | dried fruit | crostini \$21

HEIRLOOM TOMATO BRUSCHETTA O

Pesto | mozzarella | Sevillo slowroasted tomatoes | garlic | shallots | balsamic reduction \$12

CARROT TRIO © Ø

Roasted heirloom carrots | coconut-ginger carrot puree | turmeric toasted carrot chips \$12

SOUPS

Carrot Ginger Soup @ 0 \$9 / \$6 with entrée

FRENCH ONION SOUP \$9 / \$6 with entrée

SALADS

featuring greens from Curiosity Farms

FARM TO FORK SALAD &

Roasted beets | arugula | green apple | maple glazed walnut | goat cheese | white balsamic vinaigrette crispy carrot and parsnip ribbons

\$16 / \$7 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 O

Shaved italian cheese | herbed croutons | house Caesar dressing

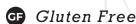
\$15 / \$8 with entrée

UPGRADE YOUR SALAD

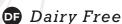
Salmon \$13

Steak \$13

Chicken \$9



Vegetarian



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.

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We may add an 18% gratuity to parties of 6 or more