RESTAURANT

— LUNCH MENU —

HARVEST SANDWICHES

all sandwiches served on house made bread with choice of house fries or side salad

SUNRISE AVOCADO BLT @

local Daily's applewood bacon, lettuce, tomato, avocado, habanero aïoli, fried egg

\$17

HARVEST BURGER

Utah raised wagyu, lettuce, tomato, onion, applewood smoked bacon, Tillamook smoked cheddar

\$18

VEGETARIAN BURGER*

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

\$20

PRIME RIB SANDWICH*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, French demi baguette

\$17

HOT TURKEY BACON AVOCADO SANDWICH*

smoked roasted turkey, avocado, local Daily's applewood smoked bacon, Swiss cheese, green leaf lettuce, tomato, mustard aïoli, house focaccia

\$17

HALF & HALF COMBO

choose two: salad, soup, or half sandwich *sandwich choice of Prime Rib Sandwich, Turkey Bacon, or Sunrise Avocado BLT

\$18

gluten free bread available \$0.50

MAIN DISHES

APRICOT TUXEDO SALMON

sesame seed seared salmon, apricot glaze, coconut rice, heirloom carrots

\$26

HARVEST STREET TACOS (2)

cornmeal flash fried halibut, firecracker slaw, roasted corn & bean salsa, queso fresco, guacamole

\$21

POTATO CRUSTED CHICKEN

RedBird Farms organic chicken, broccoli, mashed Yukon gold potatoes, creamy pan sauce

\$21

SEASONAL PASTA CAVATAPPI CHICKEN

blackened chicken thigh, mushroom, pepper, celery, onion, chicken demi butter sauce

\$21

BLACKENED HALIBUT @

coconut jasmine rice, zucchini and squash, lemon beurre blanc, seasonal fruit salsa

\$33

STEAK & FRIES @

8 oz. teres major, roasted carrots, sidewinder fries, jalapeño chimichurri

\$26





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

RESTAURANT

LUNCH 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 @ Ø

roasted heirloom carrots, coconut-ginger carrot puree, turmeric toasted carrot chips \$12

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SOUPS

HARVEST SEASONAL SOUP TOMATO BASIL @ 0

shaved Italian cheeses

\$9 / \$5.50 with entrée

FRENCH ONION SOUP

toasted crouton, goat cheese, Swiss, gruyère

\$9 / \$5.50 with entrée

SALADS

featuring greens from Curiosity Farms

ICEBERG WEDGE @

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

\$13 / \$7 with entrée

CAESAR SALAD

Sevillo slow-roasted tomatoes, shaved Italian cheese, herbed croutons, house Caesar dressing

\$13/ \$7 with entrée

TURKEY COBB SALAD @

mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette

\$17

HARVEST SEASONAL © SALAD

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

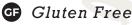
\$13 / \$7 with entrée

UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9





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