

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

SUNRISE AVOCADO BLT ^{GF}

local Daily's applewood bacon,
lettuce, tomato, avocado,
habanero aioli, 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 aioli

\$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 aioli,
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 ^{GF}

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

\$33

STEAK & FRIES ^{GF}

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

\$26



Gluten Free



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

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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 GF V

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

\$12

CARROT TRIO GF V

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

\$12

SOUPS

HARVEST SEASONAL SOUP

TOMATO BASIL GF V

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 GF

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

\$13 / \$7 with entrée

TURKEY COBB SALAD GF

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

\$17

CAESAR SALAD

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

\$13/ \$7 with entrée

HARVEST SEASONAL GF 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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