

# HARVEST

## RESTAURANT

### DINNER MENU

#### MAIN DISHES

##### POTATO CRUSTED CHICKEN

*RedBird Farms organic chicken  
Broccoli | Yukon gold mashed  
potatoes | Creamy pan sauce*  
**\$27**

##### HARVEST BURGER

*Utah raised wagyu | Lettuce | Tomato  
Onion | Daily's applewood smoked  
bacon | Tillamook white cheddar*  
*(Substitute a black bean patty +4)*  
**\$19**

##### PAN-SEARED SALMON GF

*Garlic Spinach | Chef's Blend  
Mushrooms | Lemon Herb Rice |  
Chili Crisp Vinaigrette*  
**\$35**

##### MEATLOAF

*Green beans | Sweet ketchup  
Yukon gold mashed potatoes*  
**\$25**

##### GREEN GODDESS FETTUCCINI

*Fresh spinach fettuccini | Blistered  
heirloom tomato | Asparagus  
Spring peas | Pistachio | Burrata  
Basil pesto cream sauce*  
**\$26**

##### BRISKET SHEPARD'S PIE

*Smoked brisket | Sautéed vegetables  
Yukon gold mashed potatoes  
Gruyère | Chives*  
**\$24**

##### SNAKE RIVER FARMS GF

##### WAGYU NY STRIP

*Snake River Farms wagyu New York  
strip loin | Brown butter mashed  
potatoes | Mushroom ragout | Choice  
of house compound butter*  
**\$50**

##### SNAKE RIVER FARMS GF

##### WAGYU FILET

*Snake River Farms wagyu filet  
mignon | Roasted heirloom carrot  
Glazed pearl onions | Brown butter  
mashed potatoes | Smoked rosemary  
demi glace*  
**\$55**

##### 10 OZ. WASATCH GF

##### PORK CHOP

*Smoked Gruyère polenta | Chipotle  
honey brussels sprouts | Charred  
green onion salsa verde | Toasted  
pepitas*  
**\$35**

##### BLACKENED HALIBUT

*Asparagus | Caramelized Pineapple  
Pico de Galo | Southwest Style Rice |  
Lemon Garlic Butter Sauce*  
**\$48**

##### PRIME RIB GF

– available Friday and Saturday –

*Garlic green beans | Yukon gold mashed potatoes  
Au jus | Horseradish cream*

**\$42**

#### SIDES

##### YUKON GOLD GF V

**MASHED POTATOES**  
**\$6**

##### LEMON AND GF V

**HERB RICE**  
**\$5**

##### FRIES GF V

**\$4**

##### GARLIC GF V

**GREEN BEANS**  
**\$4**

##### BROCCOLI GF V

**\$4**

##### GARLIC PARMESAN

**TRUFFLE FRIES GF V**  
**\$5**

##### HOUSE SALAD GF V

**\$6**

##### CHIPOTLE HONEY GF V

**BRUSSELS SPROUTS**  
**\$6**



Gluten Free



Vegetarian



Dairy Free

*\*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

*Shrimp | Queso fresco | Pico de gallo  
Guacamole | Sweet chili sauce  
Toasted tortilla crisps*  
**full \$18/ half \$13**

##### SEASONAL WHIPPED GOAT CHEESE

*Honey whipped goat cheese | Fig  
Pistachio | Mike's Hot Honey*  
**\$14**

##### CHARCUTERIE BOARD

*Chef's selection of local Beehive  
cheeses and artisan cured meats  
Jalapeño bacon jam | Seasonal fruits  
Honeycomb | Dried fruit | Crostini*  
**\$21**

##### HEIRLOOM TOMATO BRUSCHETTA

*Pesto | Mozzarella | Seville slow-  
roasted tomatoes | Garlic | Shallots  
Balsamic glaze*  
**\$12**

##### CAST IRON BRUSSELS SPROUTS

*Crispy brussels sprouts | Pickled  
red onion | Carrot purée | Spiced  
pepitas | Honey chipotle glaze*  
**\$14**

##### SPINACH ARTICHOKE DIP

*Spinach | Artichoke | Cream cheese  
Parmesan | Toasted tortilla crisps*  
**\$16**

#### SOUPS

##### TOMATO BASIL

*\$9 / \$6 with entrée  
with Grow Tech basil*

##### FRENCH ONION SOUP

*\$9 / \$6 with entrée*

#### SALADS

Featuring Grow Tech Greens From Curiosity Farms

##### FARM TO FORK SALAD

*Arugula | Heirloom tomatoes  
Grilled peaches | Torn burrata  
Pistachio | Red pesto vinaigrette*  
**\$16 / \$7 with entrée**

##### ICEBERG WEDGE

*Heirloom tomatoes | Red onion  
Daily's applewood smoked bacon  
Blue cheese crumbles | Buttermilk  
blue cheese dressing*  
**\$13 / \$7 with entrée**

##### CAESAR SALAD

*Shaved Italian cheese | Herbed croutons | House Caesar dressing*  
**\$13 / \$7 with entrée**

##### UPGRADE YOUR SALAD

**Salmon \$13**

**Steak \$13**

**Chicken \$9**



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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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