

# HARVEST

## RESTAURANT

### DINNER MENU

#### MAIN DISHES

*side salad or soup  
with main dish \$4*

#### **PAN SEARED SALMON** <sup>GF</sup>

*avocado cream sauce, fingerling  
potatoes, chef's vegetables*

**\$25**

#### **LEMON-ROSEMARY** <sup>GF</sup>

#### **ROASTED CHICKEN**

*half roasted chicken, chef's  
vegetables, roasted fingerling  
potatoes, natural jus*

**\$18**

#### **HOUSE MADE MEATLOAF**

*sweet ketchup, french green beans,  
mashed yukon gold potatoes*

**\$17**

#### **HALIBUT TACOS (3)**

*tempura battered halibut, chipotle  
ranch, shredded cabbage, avocado,  
pico de gallo, queso fresco,  
fresh lime, sour cream,  
lemon-jasmine rice*

**\$20**

#### **CHICKEN POT PIE**

*hand pulled chicken, carrots, onions,  
peas, mashed potatoes, house-made  
crust*

**\$17**

#### **SEASONAL PASTA**

*butternut squash filled ravioli, sage  
cream, pure maple syrup, roasted  
butternut squash, shallots, toasted  
pecans, italian shaved cheeses*

**\$16**

#### **STEAK & FRIES** <sup>GF</sup>

*8 oz top sirloin, watercress-cilantro  
chimichurri, chef's vegetables,  
house cut fries*

**\$19**

#### **HARVEST BURGER**

*prime blend of chuck and brisket,  
lettuce, tomato, red onion, apple  
wood smoked bacon, tillamook  
smoked cheddar, harvest fries*

**\$15**

#### **SLOW ROASTED AGED PRIME RIB** <sup>GF</sup>

*- available Friday and Saturday -*

*au jus, horseradish cream, chef's vegetables,  
mashed yukon gold potatoes*

**\$30**

#### **ADD A SIDE \$4**

*mashed yukon  
gold potatoes*

*roasted fingerling  
potatoes*

*chef's vegetables*

*harvest fries*

**GF** *Gluten 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*

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## RESTAURANT

### DINNER MENU

#### STARTERS

##### SWEET CHILI SHRIMP NACHOS

*tortilla crisps, queso fresco,  
pico de gallo, guacamole,  
sweet chili sauce*

**\$13**

##### SPINACH ARTICHOKE DIP

*roasted artichoke dip, pita chips*

**\$9**

##### CHEESE & FRUIT BOARD

*local beehive cheeses, fresh & dried fruits,  
candied walnuts, house-made  
artisan bread*

**\$13**

#### SOUPS

##### HARVEST SEASONAL SOUP CARROT GINGER

*crème fraîche*

**\$8 / \$4 with entrée**

##### FRENCH ONION SOUP

*toasted crouton, goat cheese,  
swiss, gruyere*

**\$8 / \$4 with entrée**

#### SALADS

##### HARVEST SEASONAL SALAD <sup>GF</sup>

*harvest mixed greens, apples,  
pears, raisins, candied walnuts, feta  
cheese, citrus vinaigrette*

**\$9 / \$4 with entrée**

##### ICEBERG WEDGE <sup>GF</sup>

*heirloom tomatoes, red onion,  
apple wood smoked bacon, blue  
cheese crumbles, buttermilk  
blue cheese dressing*

**\$9 / \$4 with entrée**

##### CAESAR SALAD

*local semi-dried tomatoes, italian shaved cheese,  
herbed croutons, house caesar dressing*

**\$9 / \$4 with entrée**

#### UPGRADE YOUR SALAD

**Salmon \$10**

**Steak \$10**

**Chicken \$5**

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