

# HARVEST

## RESTAURANT

### DINNER MENU

#### MAIN DISHES

*side salad or soup  
with main dish \$5*

#### **PAN SEARED SALMON** GF

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

**\$26**

#### **LEMON-ROSEMARY** GF

#### **ROASTED CHICKEN**

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

**\$19**

#### **HOUSE MADE MEATLOAF**

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

**\$18**

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

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

**\$21**

#### **CHICKEN POT PIE**

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

**\$18**

#### **SEASONAL PASTA**

*penne, spring vegetables, asparagus, squash, zucchini, heirloom tomatoes, shaved cheese blend, creamy pesto sauce, toasted pine nuts*

**\$17**

**add chicken \$5**

#### **STEAK & FRIES** GF

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

**\$20**

#### **HARVEST BURGER**

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

**\$16**

#### **16 oz BONE-IN ANGUS RIBEYE** GF

*grilled marinated certified black angus, rosemary garlic butter, mashed yukon gold potatoes, chef's vegetables*

**\$36**

#### **SLOW ROASTED AGED PRIME RIB** GF

*– available Friday and Saturday –*

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

**\$32**

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

**mashed yukon  
gold potatoes**

**roasted fingerling  
potatoes**

**chef's vegetables**

**house cut 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*

**full \$13 / half \$9**

##### SPINACH ARTICHOKE DIP

*roasted artichoke dip, pita chips*

**\$10**

##### CHEESE & FRUIT BOARD

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

**full \$13 / half \$9**

#### SOUPS

##### HARVEST SEASONAL SOUP TOMATO BASIL

*croutons and shaved italian cheeses*

**\$8 / \$5 with entrée**

##### FRENCH ONION SOUP

*toasted crouton, goat cheese,  
swiss, gruyere*

**\$8 / \$5 with entrée**

#### SALADS

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

*harvest greens, seasonal berries,  
golden raisins, candied almonds,  
goat cheese, blackberry vinaigrette*

**\$10 / \$5 with entrée**

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

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

**\$10 / \$5 with entrée**

##### CAESAR SALAD

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

**\$10 / \$5 with entrée**

#### UPGRADE YOUR SALAD

**Salmon \$10**

**Steak \$10**

**Chicken \$5**

**GF** *Gluten Free*

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