

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

*side salad or soup
with main dish \$6*

PAN SEARED SALMON ^{GF}

avocado cream sauce, fingerling potatoes, chef's vegetables

\$26

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

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

\$21

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$20

HALIBUT TACOS (3)

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

\$23

CHICKEN POT PIE

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

\$20

SEASONAL PASTA

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

\$19

STEAK & FRIES ^{GF}

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

\$22

HARVEST BURGER

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

\$17

PORK OSSO BUCO

braised pork shank, roasted fingerling potatoes, root vegetables

\$24

16 oz BONE-IN ANGUS RIBEYE ^{GF}

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

\$38

SLOW ROASTED AGED PRIME RIB ^{GF}

- available Friday and Saturday -

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

\$34

^{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

HARVEST

RESTAURANT

DINNER MENU

STARTERS

SWEET CHILI SHRIMP NACHOS

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

full \$14 / half \$10

SPINACH ARTICHOKE DIP

roasted artichoke dip, pita chips

\$11

CHEESE & FRUIT BOARD

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

full \$14 / half \$10

SOUPS

HARVEST SEASONAL SOUP BUTTERNUT SQUASH

curried pumpkin seeds

\$9 / \$6 with entrée

FRENCH ONION SOUP

*toasted crouton, goat cheese,
swiss, gruyere*

\$9 / \$6 with entrée

SALADS

HARVEST SEASONAL SALAD ^{GF}

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

\$11 / \$6 with entrée

ICEBERG WEDGE ^{GF}

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

\$11 / \$6 with entrée

CAESAR SALAD

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

\$11 / \$6 with entrée

UPGRADE YOUR SALAD

Salmon \$11

Steak \$11

Chicken \$6

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