

# HARVEST

## RESTAURANT

### LUNCH MENU

#### HARVEST SANDWICHES

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

##### LOADED BLT <sup>GF</sup>

apple wood smoked bacon, green leaf lettuce, tomato, guacamole, chipotle mayonnaise, fried egg, sourdough boule

\$13

##### HARVEST BURGER

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

\$15

##### MONTE CRISTO\*

snake river kurobuta ham, gruyere cheese, local beehive promontory cheese, mayonnaise, house made white bread egg dipped and pan fried, raspberry preserves

\$13

##### FRENCH DIP\*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, french demi baguette

\$13

##### ROASTED CHICKEN CLUB\* <sup>GF</sup>

grilled chicken, smoked bacon, tomato, lettuce, red onion, dijon-mayonnaise, focaccia

\$13

##### HOT ROASTED TURKEY MELT\*

hand pulled house roasted turkey, apple wood smoked bacon, new york white cheddar, mayonnaise, lettuce, tomato, thick cut sourdough

\$13

##### HALF & HALF COMBO

choose two: salad, soup, or half sandwich

\*sandwich choice of chicken club, french dip, monte cristo, or turkey melt

\$14

gluten free bread available

#### MAIN DISHES

side salad or soup with  
sandwich or main dish \$4.50

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

avocado cream sauce, fingerling potatoes, chef's vegetables

\$19

##### HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$16

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

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

\$18

##### CHICKEN POT PIE

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

\$15

##### HALIBUT TACOS (2)

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

\$17

##### LEMON-ROSEMARY ROASTED CHICKEN <sup>GF</sup>

chef's vegetables, roasted fingerling potatoes, natural jus

\$16

##### SEASONAL PASTA

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

\$16

<sup>GF</sup> Gluten Free

<sup>DF</sup> 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

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### — LUNCH 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 <sup>GF</sup>**

*curried pumpkin seeds*

**\$8 / \$4.50 with entrée**

##### **FRENCH ONION SOUP**

*toasted crouton, goat cheese,  
swiss, gruyere*

**\$8 / \$4.50 with entrée**

#### SALADS

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

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

**\$10 / \$4.50 with entrée**

##### **CAESAR SALAD**

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

**\$10 / \$4.50 with entrée**

##### **MEDITERRANEAN CHICKEN SALAD**

*grilled chicken breast, spinach,  
harvest greens, heirloom tomatoes,  
cucumbers, kalamata olives,  
edamame, feta, shaved red onions,  
lemon caper vinaigrette, served with  
warm pita bread*

**\$14.50**

##### **TURKEY COBB SALAD <sup>GF</sup>**

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

**\$13**

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

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

**\$10 / \$4.50 with entrée**

**GF** Gluten Free

**DF** Dairy Free

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