

HARVEST

RESTAURANT

LUNCH MENU

STARTERS

TUSCAN FLATBREAD
*grilled chicken, artichoke, spinach, seville
tomatoes and pesto spread*
\$8.75

ROCK SHRIMP NACHOS
*house-made tortilla crisps, queso fresco, pico de
gallo, avocado and sweet chili sauce*
\$9.50

GRILLED WINTER PEAR AND
CARAMELIZED ONION
FLATBREAD
with yukon gold potatoes, gorgonzola cheese
\$8.50

HUMMUS
*roasted garlic, tahini, chick-peas, olive oil and
spices served with grilled pita, carrots, bell
peppers, celery and cucumbers*
\$8.00

ASSORTED CHEESE PLATE
*chef's selection of imported and domestic cheese,
with dried and fresh fruits, assorted nuts and a warm baguette*
\$12.50

SOUPS & SALADS

HARVEST SEASONAL SOUP
BUTTERNUT SQUASH
with curried toasted pepitas
\$5.50

SOUP OF THE DAY
\$5.50

ICEBERG WEDGE
with heirloom tomatoes, blue cheese dressing
\$7.50

MANGO CAPRESE
*ripe mango with fresh mozzarella cheese,
basil and a sweet chili-rice wine vinaigrette*
\$9.75

CAESAR SALAD
*chopped romaine, anchovies, parmesan crisp,
semi-dried tomatoes and baked croutons*
\$8.50

ROASTED TURKEY SALAD
*with sliced apple, dried cranberry, toasted
pecans, belgian endive and mixed greens
with a creamy cranberry dressing*
\$10.50

THANKSGIVING POINT
SPINACH SALAD
*candied walnuts, dried pear, gorgonzola,
with a strawberry-balsamic vinaigrette*
\$8.00

MIXED GREEN SALAD
*with roasted beets, goat cheese crostini,
red onion and raspberry vinaigrette*
\$9.50

HARVEST COBB SALAD
*roast chicken, hard-boiled egg, avocado, bacon,
gorgonzola, tomato, on romaine lettuce,
served with lemon vinaigrette*
\$10.75

Side salad or soup with sandwich or entrée \$3.50

Please add an 18% gratuity to parties of six or more

SANDWICHES

*All sandwiches served with
choice of house fries or marinated vegetable salad*

TUSCAN CHICKEN
ON HOUSE FOCACCIA
*fresh spinach, tomato and roasted red bell
peppers, served with an artichoke and
semi-dry tomato-parmesan spread*
\$9.25

BLT
*hickory smoked bacon, lettuce, tomato,
mayonnaise, served on toasted sourdough*
\$8.50

TURKEY AND AVOCADO
*smoked turkey, avocado, bacon, lettuce, tomato,
served on sourdough*
\$9.50

HARVEST VEGETABLE BURGER
*house-made patty with lentils, bulgur wheat,
leeks, cashews and crimini mushrooms,
with a honey-dijon spread*
\$8.75

DELUXE GRILLED CHEESE
*grilled sour dough with aged fontina, gruyère,
new york white cheddar, served with a side of
green-goddess dressing*
\$8.50

FRENCH DIP
*swiss cheese, creamed horseradish
served with au jus*
\$8.75

BUTTER-STUFFED BURGER
*fresh ½ pound burger stuffed with lemon-herb
butter, melted brie, sweet and sour red onions
and mixed greens*
\$8.75

OPEN-FACED NEW YORK
STEAK SANDWICH
*grilled 6 oz. new york steak with
sautéed onions and mushrooms*
\$10.50

SOUP AND ½ SANDWICH
*choice of soup and half sandwich
tuscan chicken, blt, turkey-avocado, grilled cheese or french dip*
\$10.50

MAIN COURSES

ROASTED CHICKEN POT PIE
traditional baked crust with carrots, celery, onions, yukon gold mashed potatoes \$12.50

HOT BROWN
roast turkey on toasted sourdough with a parmesan-gruyère cream, bacon and house fries..... \$10.50

HALIBUT AND CHIPS
batter-fried halibut with tartar sauce, lemon and fries..... \$13.50

PASTA FLORENTINE
grilled chicken, shrimp, artichoke hearts, mushrooms, spinach, semi-dry tomatoes, parmesan cream..... \$13.50

BAKED ITALIAN CHEESE WITH PENNE
with fontina, mascarpone and asiago, pancetta, green peas and garlic \$11.75

THREE-CHEESE RAVIOLI
with tomato-pomodoro and basil pesto, sautéed red onions, spinach, mushrooms \$12.00

SEAFOOD SCAMPI
shrimp, scallops, garlic, lemon, white wine, butter, chef's vegetable and jasmine rice \$14.50

PAN SEARED ALASKAN HALIBUT
with pistachio-pesto sauce, orange confit, chef's vegetable and yukon gold mashed potatoes \$15.50

BRONZED SALMON FILET
served with a creamed vegetable gratin and jasmine rice \$14.50

Side salad or soup with sandwich or entrée \$3.50