

# 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*

24

#### **APPLE CIDER ROASTED CHICKEN** <sup>GF</sup>

*apple cider glaze, chef's vegetables, roasted fingerling potatoes*

18

#### **HOUSE MADE MEATLOAF**

*sweet ketchup, yellow wax bean, 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*

19

#### **CHICKEN POT PIE**

*carrots, onions, peas, mashed potatoes, house-made crust*

17

#### **BAKED PENNE PASTA**

*grilled chicken, shrimp, prosciutto, caramelized onion, scallion cream sauce, baked with mozzarella & provolone cheeses*

18

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

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

19

#### **NIMAN RANCH BURGER**

*blue and swiss cheeses, sautéed mushrooms and onions, apple wood smoked bacon, lettuce, tomato, harvest fries*

15

#### **16 OZ BONE-IN ANGUS RIBEYE** <sup>GF</sup>

*herbed butter, potato gratin, heirloom carrots, broccolini, with a side of bacon jam*

35

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

*– available Friday and Saturday –  
au jus, horseradish cream, chef's vegetables, mashed yukon gold potatoes*

29

#### ADD A SIDE 4

*mashed yukon gold potatoes*

*roasted fingerling potatoes*

*potato gratin*

*chef's vegetables*

*harvest fries*

<sup>GF</sup> *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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### DINNER MENU

#### STARTERS

##### ROCK SHRIMP NACHOS

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

12

##### SPINACH

##### ARTICHOKE DIP

*roasted artichoke dip served with grilled pita chips*

9

##### SEASONAL FLATBREAD

*chef's selection of seasonal flatbread*

9

##### CHEESE & FRUIT BOARD

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

13

##### STUFFED MUSHROOMS

*sausage & cream cheese stuffed mushrooms, garlic butter, shaved asiago, grilled crostini*

10

#### SOUPS

##### SOUP OF THE DAY

*chef's selection of seasonal soup*

8 / 4 with entrée

##### FRENCH ONION SOUP

*toasted crouton, local shepherd's goat cheese, swiss, gruyere*

8 / 4 with entrée

#### SALADS

##### HARVEST

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

*pistachio encrusted goat cheese, golden beets, field greens, shaved brussel sprouts, greek yogurt, local honey, orange vinaigrette, sunflower seeds*

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, three cheese blend, herbed croutons, house caesar dressing*

9 / 4 with entrée

#### UPGRADE YOUR SALAD

Salmon 8

Steak 10

Chicken 5

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