

HARVEST

RESTAURANT

DINNER MENU

MAIN DISHES

*side salad or soup
with main dish 4*

PAN SEARED SALMON ^{GF}

avocado cream sauce, fingerling potatoes, chef's vegetables

25

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

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

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

20

SEASONAL CAVATAPPI PASTA

roasted butternut squash, shallots, hardwood smoked bacon, italian shaved cheeses, sage cream

18

PORK BELLY

MACARONI & CHEESE

seared pork belly, large elbow macaroni, sharp white, yellow, provolone, mozzarella and goat cheese sauce

16

STEAK & FRIES ^{GF}

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

19

HARVEST BURGER

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

15

PORK OSSO BUCO

braised pork shank, roasted fingerling potatoes, root vegetables

19

16 OZ BONE-IN ANGUS RIBEYE

herbed butter, mashed yukon gold potatoes, chef's vegetables, with a side of bacon jam

36

SLOW ROASTED AGED PRIME RIB ^{GF}

- available Friday and Saturday -

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

30

ADD A SIDE 4

*mashed yukon
gold potatoes*

*roasted fingerling
potatoes*

chef's vegetables

harvest 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
13

SPINACH ARTICHOKE DIP
roasted artichoke dip served with grilled pita chips
9

SEASONAL ROASTED VEGETABLE PLATTER
roasted cauliflower, butternut squash, shaved italian cheeses, pine nuts
9

CHEESE & FRUIT BOARD
local cheeses, fresh & dried fruits, candied walnuts, house-made artisan bread
13

BRAISED BEEF SHORT RIB
veal thyme reduction, creamy stone ground white polenta, horseradish
12

SOUPS

HARVEST SEASONAL SOUP BUTTERNUT SQUASH
curried pumpkin seeds
8 / 4 with entrée

FRENCH ONION SOUP
toasted crouton, local shepherd's goat cheese, swiss, gruyere
8 / 4 with entrée

SALADS

HARVEST SEASONAL SALAD ^{GF}
harvest greens, spinach, rainbow kale, apple, pear, feta cheese, toasted pecans, honey-lemon ginger vinaigrette
9 / 4 with entrée

ICEBERG WEDGE ^{GF}
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, croutons, house caesar dressing
9 / 4 with entrée

UPGRADE YOUR SALAD

Salmon 8

Steak 10

Chicken 5

^{GF} **Gluten Free**

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