

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

STEAK SANDWICH*

*roasted beef medallions, tomato,
watercress, garlic herb goat cheese
aioli, french demi baguette*

13

HARVEST BURGER

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

13

BRONZED SALMON SANDWICH

*mixed greens, cilantro, watercress,
avocado, tomato, lemon cilantro
mayonnaise, sourdough boule*

13

FRENCH DIP*

*shaved prime rib, provolone
cheese, caramelized onions, au jus,
horseradish, crusty french bread*

12

ROASTED CHICKEN CLUB*

*grilled chicken, smoked bacon,
tomato, lettuce, red onion,
dijon-mayonnaise, ciabatta bread*

11

HOT ROASTED TURKEY MELT*

*hand pulled oven roasted turkey
with apple wood smoked bacon,
new york white cheddar, lettuce,
tomato, thick cut sourdough*

11

HALF & HALF COMBO

choose two: salad, soup, or half sandwich

**sandwich choice of chicken club, french dip, steak sandwich,
or turkey melt*

12

MAIN DISHES

*side salad or soup with
sandwich or main dish 4*

PAN SEARED SALMON ^{GF}

*avocado cream sauce, fingerling
potatoes, chef's vegetables*

16

HOUSE MADE MEATLOAF

*sweet ketchup, yellow wax beans,
french green beans, mashed yukon
gold potatoes*

14

STEAK & FRIES ^{GF}

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

15

SEASONAL CAVATAPPI PASTA

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

14

HALIBUT TACOS (2)

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

14

LEMON-ROSEMARY ROASTED CHICKEN ^{GF}

*chef's vegetables, roasted fingerling
potatoes, natural jus*

14

PORK BELLY MACARONI & CHEESE

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

14

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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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

7 / 4 with entrée

FRENCH ONION SOUP
toasted crouton, local shepherd's goat cheese, swiss, gruyere

7 / 4 with entrée

SALADS

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


9 / 4 with entrée

COHO SALMON SALAD
grilled coho salmon, artichoke hearts, red onion, cucumber, marinated tomatoes, kalamata olives, capers, crostini, champagne vinaigrette


14

CAESAR SALAD
local semi-dried tomatoes, three cheese blend, croutons, house caesar dressing

9 / 4 with entrée

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

12

HARVEST SEASONAL SALAD 
harvest greens, spinach, rainbow kale, apple, pear, feta cheese, toasted pecans, honey-lemon ginger vinaigrette

9 / 4 with entrée

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