

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

CHICKEN POT PIE

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

17

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

HARVEST

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

BRIE & WILD MUSHROOMS

soft brie served with wild mushrooms sautéed with garlic, shallots, thyme and butter, toasted crostini

12

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

CARROT GINGER ^{GF}

crème fraiche, scallions

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

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