

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} ^{DF}

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

\$18

HOUSE MADE MEATLOAF

sweet ketchup, 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

hand pulled chicken, carrots, onions, peas, mashed potatoes, house-made crust

\$17

SEASONAL PASTA

baked five cheese macaroni, pulled natural cured pit ham, peas, cipolini onions, fontina, provolone, mozzarella, white cheddar, gruyere cheese, served with a side of roasted broccoli

\$16

STEAK & FRIES ^{GF} ^{DF}

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

\$19

HARVEST BURGER

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

\$15

PORK OSSO BUCO ^{DF}

snake river farms braised pork shank, roasted fingerling potatoes, root vegetables

\$19

16 OZ BONE-IN ANGUS RIBEYE

herbed butter, mashed yukon gold potatoes, chef's vegetables

\$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** ^{DF} **Dairy 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, pita chips

\$9

WILD MUSHROOM SAUTÉ

*wild mushroom blend, cippolini onions,
thyme demi-glace, chev goat cheese,
grilled baguette*

\$9

CHEESE & FRUIT BOARD

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

\$13

BRAISED BEEF SHORT RIB

*rich red wine demi, creamy polenta, sautéed wild mushrooms,
horseradish cream*

\$12

SOUPS

HARVEST SEASONAL SOUP

CARROT GINGER

crème fraîche

\$8 / \$4 with entrée

FRENCH ONION SOUP

*toasted crouton, goat cheese,
swiss, gruyere*

\$8 / \$4 with entrée

SALADS

HARVEST

SEASONAL SALAD ^{GF}

*apple, pear, spinach, rainbow kale,
feta, 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, italian shaved cheese,
herbed croutons, house caesar dressing*

\$9 / \$4 with entrée

UPGRADE YOUR SALAD

Salmon \$10

Steak \$10

Chicken \$5

GF Gluten Free **DF** Dairy 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