

# HARVEST

## RESTAURANT

### DINNER MENU

#### MAIN DISHES

##### **PAN SEARED SALMON** GF

*tarragon honey mustard, rosemary roasted red potatoes, angel hair zucchini*

**\$30**

##### **LEMON-ROSEMARY** GF **ROASTED CHICKEN**

*half roasted chicken, chef's vegetables, roasted red potatoes, natural jus*

**\$24**

##### **HOUSE MADE MEATLOAF**

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

**\$23**

##### **CHICKEN POT PIE**

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

**\$23**

##### **HALIBUT TACOS (3)**

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

**\$25**

##### **SEASONAL PASTA**

*rigatoni, butternut squash, roasted tomatoes, lemon alfredo, shaved parmesan, basil, fresh arugula*

**\$23**

##### **STEAK & FRIES** GF

*marinated 8 oz bavette, caramelized carrots, spiral cut fries, lemon garlic remoulade*

**\$28**

##### **HARVEST BURGER**

*prime blend of chuck and brisket, butter lettuce, tomato, red onion, apple wood smoked bacon, tillamook smoked cheddar, spiral cut fries*

*—substitute double black bean patties at no additional charge—*

**\$19**

##### **ST. LOUIS PORK RIBS**

*full rack, chipotle mango bbq glaze, rosemary roasted red potatoes, apple slaw*

**\$29**

##### **16 OZ RIBEYE STEAK** GF

*lemon rosemary butter, roasted red potatoes, chef's vegetable*

**\$42**

##### **SLOW ROASTED AGED PRIME RIB** GF

*— available Friday and Saturday —*

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

**\$38**

**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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### DINNER MENU

#### STARTERS

##### SWEET CHILI SHRIMP NACHOS

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

**full \$16/ half \$12**

##### SPINACH ARTICHOKE DIP

*roasted artichoke dip, pita chips*

**\$13**

##### CHEESE & FRUIT BOARD

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

**full \$16 / half \$12**

#### SOUPS

##### HARVEST SEASONAL SOUP CARROT GINGER

*crème fraîche*

**\$10 / \$6.50 with entrée**

##### FRENCH ONION SOUP

*toasted crouton, goat cheese,  
swiss, gruyere*

**\$10 / \$6.50 with entrée**

#### SALADS

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

*kale, five grain mix, roasted sweet  
potatoes, toasted walnuts, raisins,  
mandarin oranges, tahini yogurt  
vinaigrette*

**\$13 / \$7 with entrée**

##### ICEBERG WEDGE <sup>GF</sup>

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

**\$13 / \$7 with entrée**

##### CAESAR SALAD

*local semi-dried tomatoes, shaved italian cheese,  
herbed croutons, house caesar dressing*

**\$13 / \$7 with entrée**

#### UPGRADE YOUR SALAD

**Salmon \$13**

**Steak \$13**

**Chicken \$9**

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