

# HARVEST

## RESTAURANT

### LUNCH MENU

#### HARVEST SANDWICHES

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

##### LOADED BLT <sup>GF</sup>

apple wood smoked bacon, green leaf lettuce, tomato, guacamole, chipotle mayonnaise, fried egg, sourdough boule

\$15

##### HARVEST BURGER

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

\$17

##### BLACK BEAN DOUBLE

double black bean patties, sauteed mushrooms, grilled onions, butter lettuce, tomato, pepper jack cheese

\$14

##### FRENCH DIP\*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, french demi baguette

\$15

##### ROASTED

##### CHICKEN CLUB\* <sup>GF</sup>

grilled chicken, smoked bacon, tomato, lettuce, red onion, dijon-mayonnaise, focaccia

\$15

##### CRISPY HALIBUT

##### SANDWICH

open faced breaded halibut, butter lettuce, cabbage slaw, tomato, chipotle tartar sauce, focaccia

\$16

##### HALF & HALF COMBO

choose two: salad, soup, or half sandwich

\*sandwich choice of chicken club or french dip

\$16

gluten free bread available \$0.50

#### MAIN DISHES

##### PAN SEARED SALMON <sup>GF</sup>

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

\$23

##### HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$18

##### STEAK & FRIES <sup>GF</sup> <sup>DF</sup>

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

\$24

##### CHICKEN POT PIE

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

\$17

##### HALIBUT TACOS (2)

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

\$19

##### LEMON-ROSEMARY ROASTED CHICKEN <sup>GF</sup>

chef's vegetables, roasted red potatoes, natural jus

\$19

##### SEASONAL PASTA

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

\$19

<sup>GF</sup> Gluten Free

<sup>DF</sup> 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

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### LUNCH 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 BUTTERNUT SQUASH

*curried pumpkin seeds*

**\$8.50 / \$5 with entrée**

##### FRENCH ONION SOUP

*toasted crouton, goat cheese, swiss, gruyere*

**\$8.50 / \$5 with entrée**

#### SALADS

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

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

**\$11 / \$5.50 with entrée**

##### CAESAR SALAD

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

**\$11/ \$5.50 with entrée**

##### MEDITERRANEAN CHICKEN SALAD

*grilled chicken breast, spinach, harvest greens, heirloom tomatoes, cucumbers, kalamata olives, edamame, feta, shaved red onions, lemon caper vinaigrette, served with warm pita bread*

**\$16.50**

##### TURKEY COBB SALAD <sup>GF</sup>

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

**\$15**

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

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

**\$11 / \$5.50 with entrée**

#### UPGRADE YOUR SALAD

**Salmon \$13**

**Steak \$13**

**Chicken \$9**

<sup>GF</sup> **Gluten Free**

<sup>DF</sup> **Dairy Free**

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