### RESTAURANT

## $oldsymbol{---}$ DINNER MENU $oldsymbol{--}$

### MAIN DISHES



### PAN SEARED SKIN-ON SALMON @

jasmine rice, sautéed spinach, garlic mango sauce

\$30

#### HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$23

#### **BRAISED SHORT RIB PIE**

slow cooked black angus short rib, mushroom ragout, creamy mashed potatoes, fresh parsley

\$27

#### 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

spinach pappardelle, wild mushrooms, roasted tomatoes, pecorino cheese, pine nuts, fresh pesto sauce

\$23

#### STEAK & FRIES @

8 oz choice sirloin steak, shoestring fries, fresh chimichurri, chef's vegetables

\$29

#### HARVEST BURGER

utah raised wagyu, butter lettuce, tomato, red onion, apple wood smoked bacon, tillamook smoked cheddar, shoestring fries

—substitute double black bean patties at no additional charge—

\$19

# POTATO CRUSTED CHICKEN

red bird organic chicken, creamy mashed potato, buttered broccoli, brown gravy

\$24

#### BRAISED PORK SHANK @

niman ranch pork, creamy mashed potato, sautéed green beans, red wine jus

\$29

### HARVEST SIGNATURE NEW YORK STEAK @

12 oz. prime new york, creamy mashed potato, buttered spinach, rosemary butter on side

\$46

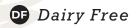
### SLOW ROASTED AGED PRIME RIB @

– available Friday and Saturday –

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

\$38





\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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## $oldsymbol{--}$ DINNER MENU $oldsymbol{--}$

### **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

#### **BRIE & WILD MUSHROOMS**

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

\$14

### SOUPS

### HARVEST SEASONAL SOUP BUTTERNUT SQUASH

curried pumpkin seeds

\$10 / \$6.50 with entrée

#### FRENCH ONION SOUP

toasted crouton, goat cheese, swiss, gruyere

\$10 / \$6.50 with entrée

### SALADS

#### HARVEST SEASONAL SALAD @

harvest mixed greens, roasted butternut squash, red onion, pomegranate seeds, goat cheese, lemon basil vinaigrette

\$13 / \$7 with entrée

#### ICEBERG WEDGE @

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

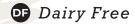
### UPGRADE YOUR SALAD

Salmon \$13

Steak \$13

Chicken \$9





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