

HARVEST

RESTAURANT

— DINNER MENU —

MAIN DISHES

PAN SEARED SKIN-ON SALMON ^{GF}

*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 ^{GF}

*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 ^{GF}

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

\$29

HARVEST SIGNATURE NEW YORK STEAK ^{GF}

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

\$46

SLOW ROASTED AGED PRIME RIB ^{GF}

— available Friday and Saturday —

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

\$38



Gluten Free



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*

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 ^{GF}

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

\$13 / \$7 with entrée

ICEBERG WEDGE ^{GF}

*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



Gluten Free



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