RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

LOADED BLT @

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

\$15

HARVEST BURGER

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

\$17

GRILLED PORTOBELLO SANDWICH*

roasted red peppers, fresh basil, sliced tomatoes, goat cheese aioli, focaccia

\$14

FRENCH DIP*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, french demi baguette \$15

ROASTED CHICKEN CLUB* ©

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

\$15

HALIBUT FISH & CHIPS

crispy onions, cilantro tartar sauce, chipotle aioli, shoestring fries

\$19

HALF & HALF COMBO

choose two: salad, soup, or half sandwich *sandwich choice of chicken club, french dip, or grilled portobello sandwich

\$16

gluten free bread available \$0.50

MAIN DISHES

PAN SEARED SKIN-ON SALMON ©

jasmine rice, sautéed spinach, garlic mango sauce

\$24

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$18

STEAK & FRIES @

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

\$25

HALIBUT TACOS (2)

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

\$19

POTATO CRUSTED CHICKEN

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

\$19

SEASONAL PASTA

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

\$19





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

RESTAURANT

LUNCH MENU

STARTERS

SWEET CHILI SHRIMP NACHOS

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

full \$16 / half \$12

CHEESE & FRUIT BOARD

local beehive cheeses, fresh & dried fruits, candied walnuts, housemade artisan bread

full \$16 / half \$12

BRIE & WILD MUSHROOMS

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

\$14

SPINACH ARTICHOKE DIP

roasted artichoke dip, pita chips

\$13

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 @

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 @

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

\$15

HARVEST SEASONAL SALAD @

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

\$11 / \$5.50 with entrée

UPGRADE YOUR SALAD

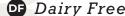
Salmon \$13

Steak \$13

Chicken \$9



GF Gluten Free



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We may add an 18% gratuity to parties of 6 or more