

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

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

LOADED BLT ^{DF}

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* ^{DF}

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 ^{DF}

jasmine rice, sautéed spinach, garlic mango sauce

\$24

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$18

STEAK & FRIES ^{GF}

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

^{GF} Gluten Free

^{DF} 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

— 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, 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

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 ^{GF}

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 ^{GF}

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

\$15

HARVEST SEASONAL SALAD ^{GF}

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*

DF *Dairy Free*

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