



HARVEST

Soups and Appetizers

Panko Crusted Fresh Mozzarella Crostinis 10
Roasted Mushrooms, Artichokes, Olive Relish, Melted Gouda
with Asiago Dipping Sauce

BBQ Chicken and Cheese Quesadilla 11
Caramelized Onions, Cheddar and Monterey Cheese
With House made Avocado Salsa

Moonlit Shrimp Cocktail 13
Served with Marinated Celery Root and
Hand Stuffed Iowa Maytag Bleu Cheese Olives

Baked Vidalia Onion Soup 5
Brandied Enhanced Broth, Caramelized Lower Lake Onions
with Gruyere, Smoked Provolone & Parmesan Cheeses

Seafood Gumbo 7
Shrimp, Crawfish, and Andouille Sausage
With Rich Seafood Broth
In a Fresh Bread Bowl add 2

Soup of the Day Cup 3 Bowl 4
Made From Fresh Harvest Ingredients

Entrée Salads

Sesame Seared Yellow Fin Tuna Salad 15
Cold Seared Rare, Roasted Wasabi Fingerling Potato Salad, Seared Tofu, Won Ton Threads with Ponzu Vinaigrette

Caesar Salad 9
Hearts of Romaine, Grated Parmesan Cheese with Tomato Basil Crostinis
With Chicken 4, Salmon 5, Sesame Seared Yellow Fin Tuna 6

Bleu Moon Steak Salad 14
Grilled Tenderloin, Mesculin Greens, Roasted Corn & Black Bean Relish with Pepper Crème Bleu Cheese Dressing

Cobb Stack 14
Mixed Greens, Apple Bacon, Avocado, Boiled Egg, Bleu Cheese with Grilled Chicken

Seared Spicy Shrimp Spiedini & Tropical Fruit Salad 14
Mixed Greens, Candied Pecans, Goat Cheese Crostinis with Maple Citrus Vinaigrette

Curry Crusted Salmon Salad 14
Spinach, Chayote & Jicama Slaw, Spicy Salmon Bacon, Spicy Marcona Almonds with Mango and Pineapple Vinaigrette

Soup and Salad Combinations

Choice of Soup du jour, Baked French Onion or Seafood Gumbo and one of the Following Salad Selections

Field Greens 9
Mixed Greens, Roma Tomatoes, Cucumber Moons, Shaved Red Onion and Garlic Croutons

Caesar 9
Hearts of Romaine, Roma Tomatoes Grated Parmesan and Garlic Croutons

Caprese 10
Fresh Mozzarella, Roma Tomatoes, Fresh Basil with Aged Balsamic Syrup and Extra Virgin Olive Oil

Butcher Block

One Meat and Cheese 11 Additional Meat or Cheese 1.50

Half Sandwich and Bowl of Soup du Jour 9 or Gumbo 11

Meat	Cheese	Bread
Roast Beef	Cheddar	Rye
Smoked Ham	Swiss	Honey Wheat
Turkey Breast	Smoked Provolone	Sourdough White
Salami	American	Hoagie Roll
Corned Beef	Dill Havarti	
Tuna Salad		
Asian Chicken Salad		



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Sandwiches

All Sandwiches served with a Choice of Harvest Fries or Cottage Cheese

Grilled Herb Chicken Wrap 12

Lettuce, Tomato, Avocado & Apple Bacon with Jack Cheese and Herb Aioli

BBQ Pork Sandwich 11

Slow Cooked Pulled Pork, Grilled Pineapple, Smoked Gouda, Tobacco Onions on a Toasted Sourdough Roll

Prime Rib & Portobello Sandwich 14

Shaved Roasted Prime Rib, Provolone Cheese with Beef Au jus, Horseradish Dipping Sauce on a Sourdough Roll

Tuscan Chicken Sandwich 12

Pancetta & Tomato Tapenade, Provolone Cheese, Herb Aioli on Focaccia Bread

Harvest Trios

Mix and Match to Create your Own Gourmet Trio! 13

Petit Filet & Boursin Cheese with Roasted Mushrooms and Artichoke Tapenade 5

Pan Seared Crab Cake with Jicama & Chayote Slaw with Remoulade Sauce 4

Asian Chicken Salad with Roasted Pineapple, Ginger, Cilantro with Wasabi Aioli 4

Burgers

All our Burgers are Certified Angus Ground Fresh Daily
We Proudly Serve our Burgers Medium, Medium Well or Well Done

Harvest 10

Topped with Your Choice of Cheese

Heartland 11

Apple Bacon and Aged Wisconsin Cheddar

Route 64 11

Smoked Swiss, Seared Mushrooms & Caramelized Onions

Turkey 10

Olive Relish, Smoked Provolone, Sundried Tomato Aioli served on Herb Focaccia

Crispy Caprese & Portobello Burger 11

Panko Seared Fresh Mozzarella, Roasted Mushroom & Artichokes and Fresh Tomato Bruschetta
On Herb Focaccia

Entrées

Seared Citrus Honey Glazed Salmon 15

Spicy Shrimp Spiedinis, Fingerling Potatoes with Seared Asian Style Vegetables

Wild Mushroom Crusted Beef Medallions 16

Seared Spinach, Garlic Mashed Potatoes with Brandy Red Wine Reduction

Parmesan Crusted Chicken and Risotto 14

Asparagus, Wild Mushrooms, Sundried Tomatoes with Seared Zucchini and Pesto Risotto

BBQ Black Angus Meatloaf Stack 14

Pepper and Apple Relish, Garlic Mashed Potatoes with House Made BBQ

Roasted Vegetable Pasta 14

Orecchiette Pasta, Sundried Tomato Broth and Goat Cheese

Please inform your server of any food allergies.

It would be our pleasure to accommodate your specific dietary needs.

There will be an 18% gratuity added to parties of 6 or more