



Soups and Appetizers

Grilled Beef Tenderloin & Artichoke Crostinis 12

Topped with Tomato Relish and Smoked Gouda Cheese

BBQ Chicken and Cheese Quesadilla 11

*With Caramelized Onions, Cheddar and Monterey Cheese
Garnished with Homemade Avocado Salsa*

Moonlit Shrimp Cocktail 13

*Served with Marinated Celery Root and
Hand Stuffed Iowa Maytag Bleu Cheese Olives*

Baked Vidalia Onion Soup 5

*Caramelized Sweet Georgia Onions and Roasted Garlic
Flavored with Brandy and Topped with Gruyere,
Smoked Mozzarella and Parmesan Cheeses*

Seafood Gumbo 7

*Shrimp, Crawfish, Andouille and Okra
Cast Iron simmered in a Rich Seafood Broth with Dirty Rice*

Soup of the Day Cup 3 Bowl 4

Made From Fresh Harvest Ingredients

Salads

Chicken and Spinach 14

*Nut Crusted Chicken Set on a Bed of Spinach, Tossed with a Raspberry Dijon Vinaigrette
And Accompanied by Maytag Bleu Cheese, Candied Pecans, Onions and Fresh Raspberries*

Chicken Caesar 13

*Hearts of Romaine Tossed with Chef's Home Style Caesar Dressing and Grated Parmesan Cheese
Served with Tomato Basil Crostinis*

Bleu Moon Steak Salad 14

*Grilled Tenderloin Set on a Bed of Mesculin Greens and Garnished with Roasted Corn and Black Bean Relish,
Sautéed Onions and Roma Tomatoes and Served with Pepper Crème Bleu Cheese Dressing*

Asian Seafood Salad 14

*Pan Roasted Shrimp, Scallop & Mussels marinated in Soy, Ginger and Rice Vinegar
Set on a Bed of Mesculin Greens, Drizzled with Wasabi Soy Vinaigrette*

Cobb Salad 14

Grilled Chicken, Mixed Greens, Avocado, Onions, Crispy Apple Bacon, Hard Cooked Egg, Bleu Cheese and Tomato

Grilled Vegetable Tower 13

Grilled Portobello Mushroom, Zucchini, Asparagus, Red Pepper and Eggplant Layered Between Asiago Crisps

The Butcher Block

Your Choice of Freshly Sliced Meat and Cheese on Rye, White, Whole Wheat or a Tuscan Roll

One Meat and Cheese 11

Additional Meat or Cheese 1.50

Half Sandwich and Crock of Soup 9 or Gumbo 11

Served with Lettuce and Tomato and Accompanied by Red Skin Potato Salad or Coleslaw

Roast Beef Smoked Ham Turkey Breast Tuna Salad Chicken Salad Salami Corn Beef

American Cheese Cheddar Cheese Provolone Swiss Smoked Gouda

***Please inform your server of any food allergies.
It would be our pleasure to accommodate your specific dietary needs.***



Sandwiches

All Sandwiches Served with Dill Pickle and Choice of Harvest Fries or Cottage Cheese

Grilled Herb Chicken Wrap 11

*Lettuce, Tomato, Avocado and Smoked Apple Bacon
With Jack Cheese and Herb Mayonnaise*

Harvest Style Pulled Pork Panini 10

Served on Grilled Onion Pocket with Smoked Mozzarella Cheese Garnished with Fried Onion Strings & Pineapple

Tenderloin & Portobello Mushroom Sandwich 14

Topped with Caramelized Onions and Provolone Cheese Served on a Grilled Tuscan Roll

Club Sandwich 10

*Triple Decker Sandwich filled with Honey Roasted Ham, Oven Baked Turkey,
Applewood Smoked Bacon, Lettuce and Tomato on Fresh Harvest White Bread*

Crab Cake Sandwich 13

*Pan Seared Maryland Lump Crab Cakes with Jicama and Chayote Slaw served on Grilled Asiago Herb Bread
Accompanied with Remoulade Sauce*

Grilled Vegetable Wrap 10

*Grilled Asparagus, Portobello Mushroom, Zucchini, Carrot and Roasted Beet Layered with Tomatoes,
Cucumbers and Chipotle Cream Cheese served with Fresh Fruit*

Burgers

*All Our Burgers are Certified Angus served with your Choice of Harvest Fries or Cottage Cheese
We Proudly Serve our Burgers Medium, Medium Well or Well Done*

Harvest 10

Topped with Your Choice of Cheese

Turkey 10

Topped with Avocado Relish and Wisconsin Colby

Heartland 11

Topped with Smoked Apple Bacon and Aged Wisconsin Cheddar

Route 64 11

Topped with Baby Smoked Swiss, Sautéed Mushrooms and Grilled Onions

Entrées

Grilled Beef Tenderloin and Vegetable Napoleon 16

*Layers of Beef Tenderloin and Potato Apple Pancakes and
Garnished with Grilled Vegetables with a Cabernet Reduction*

Seafood Roast 16

*Salmon, Scallops & Mussels Pan Roasted & Set on Timbale of Jicama, Chayote & Fresh Spinach
Sauced with a Saffron Shellfish Broth accompanied with Roasted Fingerling Potatoes*

Pecan Crusted Tilapia 15

Soy Maple Glazed Tilapia Set on Spinach and Served with Lyonnaise Potatoes

Pan Seared Chicken Linguini 14

*Set on a Tuft of Baby Spinach Garnished with Asparagus, Shiitake Mushrooms and Sun Dried Tomatoes
Sauced with Tomato Asiago Broth*

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