

HARVEST

Steak & Seafood Restaurant

FROM SCRATCH

French Onion Soup – \$7
Provolone, Swiss, & Asiago Crostini

Yukon Gold Potato & Leek Soup – \$6
Applewood Bacon & Chives

FRESH HARVEST

Farmers Wedge – \$10
Boston Bibb, Crispy Pork Belly, Maytag Blue, Heirloom Tomatoes, & Homemade Croutons

Spinach & Kale – \$9
Herb Goat Cheese, Bermuda Onion, Caramelized Pecans, Shaved Radish, Heirloom Tomatoes, Homemade Croutons, & Sherry Vinaigrette

Caesar Salad – \$9
Crisp Romaine, Shaved Romano Cheese, Homemade Croutons, Anchovies, & House Caesar Dressing

HARVEST SHARE & BOARDS

Drunken Clams – \$12
Garlic Bread, Fresh Herbs, & Yuengling Butter Sauce

Meat and Dairy – \$14
Smoked Chorizo, Prosciutto, Soppressata, Maytag Blue, Brie, Gouda, & Warm Baked Bread

Tenderloin Tips – \$12
Horseradish Cream & Maytag Blue Cheese

Shrimp Cocktail – \$12
5 - Large Chilled Shrimp & Tito's Cocktail Sauce

Pork & Dates – \$10
Applewood Bacon, Dates, Chorizo, Goat Cheese, & Apricot Glaze

Warm Crab & Artichoke Spread – \$14
Crostini & Crackers

Grilled Flatbread – \$10
Spinach, Heirloom Tomatoes, Caramelized Red Onions, Goat Cheese, Prosciutto, & Balsamic Reduction

Deviled Eggs 3 Ways – \$9
Classic, Horseradish Dill, Bacon, & Ranch

ENTREES

BEEF / CHICKEN / LAMB / VEAL

French Cut Chicken – \$23
French Chicken Breast, Wild Mushrooms, Pancetta, Carrots, Burgundy Wine Sauce, & Parslied Potatoes

***Rack of Lamb** – \$34
Choose – Asiago or Horseradish Crusted with Creamy Parmesan Risotto, Asparagus, & Mint Demi Glaze

***New York Strip** – 10 oz. \$26 or 12 oz. \$30
Blue Cheese, Asiago, OR Classic Grilled, Chef's Select Vegetables

Center Cut - 8 oz. Beef Filet – \$32
8 oz. Filet, Broccolini, Baby Carrots, Wild Mushroom, Garlic Mashed Potatoes, & Madeira Sauce

***Braised Pork Belly** – \$ 24
Yukon Gold Potato Sticks, Red Cabbage Pickled Slaw, & Cauliflower Mash

Teres Major Steak – \$24
Sweet Corn Mash, Broccolini, Baby Carrots, & Chimichurri

Harvest Burger – \$18
Angus Sirlain & Filet Mignon Beef, Brie Cheese, Applewood Bacon, Frisee Greens, Black Raspberry Jam, Slaw, & Hand Cut Sweet Potato Fries

***18 oz. Porterhouse** – \$44
Hand Battered Onion Rings, Peppadew Aioli, & Broccolini

Roasted Prime Rib – 8 oz. \$23, 12 oz. \$26
Au Jus, Garlic Mashed Potatoes, & Chef's Select Vegetables

Veal Saltimbocca – \$26
Prosciutto, Sage, Warm Burrata Cheese, Parslied Potatoes, & Broccolini

SEAFOOD & PASTA

***Baja Bass** – \$26
Mixed Berry, Mango and Raw Honey Relish, Risotto, & Grilled Asparagus

Lobster Ravioli – \$24
Lobster Cream Sauce, Heirloom Tomato Relish, & Garlic Crostini

***Jumbo Lump Crab Cakes** – \$24
2 Maryland Style Crab Cakes, Hand Cut Sweet Potato Fries, Old Bay Aioli, & Pickled Slaw

***Shrimp & Scallops** – \$26
Linguini, Prosciutto, Portobello Mushroom, Roasted Sweet Tomato Broth, & Fresh Basil

Crusted Halibut – \$30
7 oz. Halibut Fillet, Walnut, Macadamia, Panko, Risotto, Chef's Select Vegetables, & Carrot Puree

Citrus Crusted Salmon – \$24
Panko Citrus Crust, Soy Maple Glaze, & Chef's Select Vegetables

Fettuccini Alfredo – \$18
Avocado, Garlic, Roasted Tomatoes, Wild Mushrooms, Zucchini, & Eggplant **Vegan & Gluten Free Friendly**

SIDES

Sweet Corn Mash – \$6

Munster Gouda, Brie Mac & Cheese – \$7

Wild Rice & Orzo – \$6

Creamed Spinach – \$6

Hand Cut Sweet Potato Fries – \$5

Truffle Asparagus – \$6

DESSERTS

Warm Apple Cobbler Skillet – \$7
Streusel & Vanilla Bean Ice Cream

Warm Chocolate Lava Cake – \$7
Nutella Filled, Toasted Walnuts, & Powdered Sugar

Deep Fried Oreos – \$7
Frangelico Anglaise & Cappuccino Ice Cream

Key Lime Cheesecake – \$7
Fresh Key Lime & Raspberries

