

## Soup & Salad

**Soup du Jour or French Onion** cup 6 | bowl 8

**Harvest Salad** – bibb lettuce, red peppers, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette - large 14 | small 7 (gs)

**Caesar\*** – traditional preparation - large 14 | small 7

**Seasonal Salad**- arugula, fresh watermelon, honey whipped ricotta, red onion, balsamic glaze 14 (gs)

**Beet Salad** – arugula, ricotta, crushed pistachios, pistachio vinaigrette 14 (gs)

Add-ons: Salmon 15 - 4 oz. Filet 22 - Chicken 10 - Shrimp 14

## Small Plates

**Seasonal Appetizer** - Chef's selection mkt

**Southwest Crab Cake** – elote salad, chipotle aioli 17

**Deviled Eggs** – Benton's bacon jam, sumac 14 (gs) - add caviar 12

**Charcuterie & Fromage Board** – house pickled vegetables, seasonal jam, grilled sourdough 29

**Beef Tartare\***- traditional preparation, Dijon, capers, shallots, egg yolk, and house made chips 24 (gs)

## Oysters of the Day\*

**raw on the half shell** - \$3 per shell seasonal mignonette, cocktail sauce (gs)  
add caviar 12

## Caviar\*

Paddlefish- 60  
Osetra-80

(gs) gluten sensitive (v) vegetarian (vg) vegan

## Harvest Specialties

**Chef's Pasta** – daily pasta and sauce preparation (available after 5:00) mkt

**Crispy Summer Gnocchi**- shrimp, creamy sundried tomato pesto, onion, spinach, shaved parmesan and lemon zest 32

**Cauliflower Quinoa Bowl** –roasted cauliflower, swiss chard, quinoa, pickled red onion, romesco, topped with almonds 24 (vg) (gs)

**Blackened Jumbo Shrimp** – Carolina Gold rice grit cake, field peas, chow chow, wilted chard, roasted garlic 28 (gs)

**BBQ Chicken Thighs**- duck confit chicken thighs, buffalo-Colby Jack mac and cheese, summer slaw 30

## Steaks & Seafood\*

**Filet Mignon\*** – bordelaise, potato purée, haricots verts 6 oz. 40 8 oz. 49 (gs)

**Ribeye\*** – jalapeno compound butter, loaded mashed potatoes, broccolini topped with Manchego and lemon zest 16 oz. 52 (gs)

**Australian Jerk Lamb Chops\*** – grilled, Jamaican jerk seasoned, dirty rice with red peas, topped with grilled pineapple 50 (gs)

**Grilled Salmon\***- yellow coconut curry sauce, basmati rice, pineapple pico 30 (gs)

**Branzino\*** –Swiss chard and Mediterranean vegetable salad, fresh lemon oil and Za'atar spice 30 (gs)

**Smoked Prime Rib\*** – (available Friday and Saturday after 5:00)  
choice of two sides, au jus and creamy horseradish 12 oz. 45 16 oz. 56

**Harvest ½ lb. Burger** – Noble Springs chèvre, Benton's bacon jam, strawberry jalapeno compote, arugula, red onion on a toasted brioche bun 21

## Sides

Yukon Gold Potato Purée 6 – Truffle Parmesan Pommes Frites 10

Asparagus 7 – Haricots Verts 7 – Crispy Soy Brussels Sprouts 7

Loaded Baked Potato 10 – Loaded Yukon Gold Potato Purée 10

Broccolini - 7

Add a House or Caesar Salad 7