

PETITE PLATES

BAVARIAN PRETZEL

CHARCUTERIE

salami, smoked sausage, apricot goat cheese, jalapeno jack cheese, pickled peppers and onions, olives, spicy brown mustard / 18

HARVEST HUMMUS (V)

roasted garlic and lemon hummus, vegetables, pita bread / 13 (vegan without feta or pita)

SQUASH BLOSSOMS 🍂 (V)

three cheese blend, crispy tempura, parsley aioli, roasted tomatoes / 15

FRIED RAVIOLI (V)

six cheese ravioli, Italian breadcrumbs, crisp fried, marinara / 14

THAI CHICKEN LETTUCE WRAPS

roasted dark meat tossed in peanut glaze, pickled vegetables, lettuce leaves, green onion, ponzu / 15

BARBACOA BAKER (GF)

slow braised beef, pickled onion, mozzarella cheese, potato, ancho aioli / 12

BUTTERNUT SQUASH BISQUE 🍂 (GF/V)

butternut squash bisque with coconut sour cream drizzle / 9

GLAZED PORK BELLY

pineapple chipotle glazed roasted pork belly, citrus tossed arugula, shaved pickled fennel / 15

GREENS

caesar, ranch, bleu cheese, house vinaigrette, white balsamic vinaigrette

FIELD FRESH HOUSE (GF/V)

field greens, mushrooms, onion, heirloom tomatoes, house vinaigrette / 10

WEDGE SALAD 🍁 (GF)

crisp iceberg, bleu cheese crumbles, tomatoes, bacon, green onion, bleu cheese dressing / 13

CAESAR

romaine lettuce, shaved parmesan, caesar dressing / 13 (GF without croutons)

FIG AND PROSCIUTTO 🍁 (GF)

chopped kale blend, fig, prosciutto, apricot goat cheese, roasted walnuts, white balsamic vinaigrette / 16

STEAK COBB* (GF)

roasted tenderloin, bleu cheese crumbles, tomatoes, boiled eggs, pickled onions, ranch dressing / 19

ADD PROTEIN: dark meat chicken +8 / chicken breast +9 / shrimp +10 / salmon* +12 / ahi tuna* +12 / seared scallops* +16

HARVEST
RESTAURANT & BAR

HARVEST FAVORITES 🍁
HARVEST SEASONAL ITEMS 🍂
(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food-borne illness.

HANDELDs

accompanied with fries or roasted vegetables

CRISPY COD

crisp cod, lemon dill aioli, lettuce, tomato, pickled onion, capers, brioche bun / 21

WAGYU BURGER*

grilled wagyu beef, melted cheddar, lettuce, tomato, red onion / 20
(veggie burger available upon request)

ITALIANO SANDWICH

salami, prosciutto, burratta, arugula, tomato, pepperoncini, garlic aioli, baked cheddar roll / 18

FRENCH DIP

slow braised beef, pan-jus, caramelized onions, provolone, horsey cream sauce, toasted roll / 17

PASTA

(GF with substitution of brown rice pasta)

SHRIMP AND SAUSAGE RAVIOLI

cheese ravioli, shrimp, sausage, corn, tomatoes, herb butter sauce, parsley aioli / 19

SCALLOP COGNAC FETTUCCINI

cognac cream sauce, fettuccini, roasted tomatoes, seared scallops / 25

RUSTIC BOLOGNESE

ground italian sausage, beef, tomato, carrots, celery, onion, herbs, cream, fettuccini pasta, parmesan / 23

THE PROUD VEGETARIAN (GF/V)

fettuccini, roasted zucchini, squash, carrots, tomatoes, kale, shaved brussels sprouts, lemon parmesan butter, fresh oregano, shaved parmesan / 19
(vegan) sub oil instead of butter - GF pasta available upon request

BOWLS

ALASKAN BOWL*

grilled salmon, soba noodles, pickled cucumber, carrots, kale blend, green onions, cilantro, apricot glaze, house made ponzo / 22
(vegan) sub salmon for extra vegetables or avocado

ANGUS BOWL* (GF)

blackened steak, over parmesan basil risotto, spinach and tomatoes / 25

CALI BOWL (GF)

roasted dark meat chicken, seasoned corn, onion, tomatoes, avocado, cilantro lime rice, salsa verde / 19

SWEET CHILI SHRIMP BOWL

teriyaki glazed shrimp, cilantro lime rice, edamame, cucumber, pineapple salsa, sweet chili aioli / 20

GYRO CHICKEN BOWL (GF)

greek marinated chicken, seasoned rice, fresh tomato, cucumber, red onion, kalamata olives, crumbled feta, tzatziki sauce / 20

HOT HONEY CHICKEN BOWL

hot honey glazed dark meat chicken, cilantro lime rice, roasted corn, avocado, kale blend, red onion, parsley aioli / 18

THAI TUNA BOWL*

seared ahi, diced mango, cucumber, edamame, pickled onion, sweet peppers, rice, sweet thai chili sauce / 22

CURRY CHICKEN BOWL

dark meat chicken, soba noodles, peppers, broccoli, kale blend, red coconut curry sauce, cashews, green onion, lime / 18

CHEF ENTREES

interchangeable sides available upon request

HARVEST SHRIMP & GRITS (GF)

chorizo, sautéed vegetables,
three cheese grits, pan jus / 23

TUSCAN SALMON* (GF)

tomatoes, olives, artichokes,
guests choice of two sides / 25

SCALLOP RISOTTO* (GF)

roasted tomatoes, parmesan basil risotto / 30

PARMESAN HERB HALIBUT*

parmesan herb crusted, seared crisp, parmesan basil
risotto, sautéed vegetables / 41

SHRIMP TEMPURA

crisp shrimp, apricot chili glaze,
cilantro lime rice and roasted veggies / 24

CHEF'S FEATURE*

a seasonal, chef-inspired creation highlighting fresh,
locally sourced ingredients / MKT

ISLAND CHICKEN

teriyaki chicken, cilantro lime rice, pineapple salsa,
pickled onion, cilantro / 18

BAKED COD

coconut- curried cod over cilantro lime rice,
basil and roasted vegetables / 26

DOUBLE BONE-IN PORK CHOP*

16oz double bone-in pork chop, cherry balsamic reduction,
apricot goat cheese, guests choice of two sides / 29

ROASTED TENDERLOIN*

finished with mushroom bordelaise, garlic mashed potatoes,
and sautéed vegetables / 30

STUFFED CHICKEN CAPRESE

lightly dusted, stuffed with pesto-marinated mozzarella,
finished with bruschetta topping and balsamic glaze,
garlic mashed potatoes, sautéed vegetables / 24

BARBOCOA (GF)

slow braised beef, cilantro lime rice, roasted corn,
pickled onion, cilantro / 24

FILET MIGNON* (GF)

6oz angus 21 day aged, two sides and accompanied with
steak accoutrement: truffle butter, bordelaise,
béarnaise or pan jus / 44

NY STRIP* (GF)

12oz center cut angus, two sides and accompanied with
steak accoutrement: truffle butter, bordelaise,
béarnaise or pan jus / 42

[STEAK ENHANCEMENTS]

Grilled Shrimp +10 / Seared Sea Scallops* +16

SIDES

baked potato
(available after 4pm)
garlic mashed potatoes
fries

parmesan basil risotto
cilantro lime rice
roasted vegetables

asparagus
sautéed mushrooms
sautéed spinach & tomato

HARVEST SIGNATURE WINE SERIES

CHARDONNAY

PASO ROBLES, CA

On the nose, this wine has aromas of
toasted oak, caramel and buttered popcorn,
with vanilla and spice notes on the palate.
Combined with a bright crisp mouthfeel we
recommend pairing with seafood dishes,
salads or chicken.

CABERNET SAUVIGNON

PASO ROBLES, CA

This cabernet sauvignon has flavors of ripe
berry fruit and dark cherry with a hint of
tobacco leaf & 'cigarbox' notes.
The palate is rich & the finish is quite firm but
balanced. We recommend pairing with steak,
pork or spicy entrées.

