

# PETITE PLATES

[ **CHARCUTERIE BOARD** ] 🍷  
three meats, two cheeses / 18  
served with fig preserves, garlic aioli, olives, crostini

[ **STONEFIRED CAPRESE  
FLATBREAD** ] 🍷(V)  
shredded mozzarella, fresh tomato, basil, ricotta,  
finished with arugula, pesto, and balsamic glaze / 16

[ **SHRIMP CROQUETTES** ]  
parmesan, shrimp, potato fried crisp,  
lemon caper aioli / 10

[ **TAQUITO HORNEADO** ]  
crisp flour tortilla, dark meat chicken, avocado aioli,  
cilantro, pickled onion / 12

[ **HARVEST HUMMUS** ] (V)  
roasted garlic and lemon hummus, vegetables,  
pita bread / 13  
*(vegan without feta or pita)*

[ **GINGER MUSSELS** ]  
steamed mussels, mushroom-ginger broth,  
fresh herbs / 15 *(GF without crostini)*

[ **SQUASH BLOSSOMS** ] 🍷(V)  
three cheese blend, crispy tempura,  
parsley aioli, roasted tomatoes / 15

[ **BAKED FETA** ] (V)  
roasted olives, herbs, oil, sundried tomatoes, crostini / 11

[ **CILANTRO LIME SHRIMP** ] (GF)  
chilled marinated shrimp, cilantro, pico, avocado,  
crisp tortilla / 12

[ **TUNA WONTONS** ]  
sesame seared ahi tuna, crisp wonton, seaweed salad,  
ponzu, wasabi aioli / 14

[ **FRIED RAVIOLI** ] (V)  
six cheese ravioli, Italian breadcrumbs, crisp fried,  
marinara / 11

[ **LETTUCE WRAPS** ]  
roasted dark meat tossed in peanut glaze,  
pickled vegetables, lettuce leaves, green onion, ponzu / 14

## SOUPS

[ **SEASONAL SOUP** ] 🍷 (GF/V)  
butternut squash bisque with  
coconut sour cream drizzle / 9

[ **HARVEST VEGETABLE SOUP** ] (GF/V)  
hearty roasted vegetable soup bowl  
made from scratch / 8

## 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.



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.



The Villages Grown | Proudly serving The Villages Grown ingredients in select menu items. Ask your server for more details.

# GREENS

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

## ADD PROTEIN:

dark meat chicken or roasted turkey +8  
chicken breast +9 / shrimp +10  
salmon\* +12

## [ PANZANELLA ] (V)

tomatoes, arugula, feta, cucumbers, toasted bread, house vinaigrette,  
fresh basil / 14 (GF) without bread

## [ 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 / 12

## [ CAESAR ] (GF without croutons)

romaine lettuce, shaved parmesan, caesar dressing, croutons / 13

## [ FIG AND PROSCIUTTO ] 🍴 (GF)

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

# BETWEEN THE BREAD

accompanied with crispy potatoes,  
fries or roasted vegetables

## [ CRISPY COD ] 🍴

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

## [ CHEESEBURGER\* ]

brisket-chuck blend, served all the way,  
melted cheddar / 17

## [ ROASTED TURKEY DIP ]

baguette, arugula, caramelized onions, provolone,  
garlic aioli, au jus / 16

## [ ITALIAN BEEF ]

sliced beef, pepperoncini, roasted peppers,  
provolone cheese, brown gravy,  
herb cheese focaccia / 18

## [ PRIME RIB SANDWICH ]

thinly shaved, pan-jus, caramelized onions,  
provolone, horsey cream sauce, toasted roll / 16

# PASTA

(GF with substitution of brown rice pasta)

## [ SHRIMP TAPENADE ]

seared shrimp, fettuccini, olive tapenade, spinach,  
garlic herb butter, white wine / 17

## [ SCALLOP COGNAC FETTUCINI ]

cognac cream sauce, fettuccini, roasted tomatoes,  
seared scallops / 24

## [ RUSTIC BOLOGNESE ]

ground italian sausage, beef, tomato, carrots, celery,  
onion, herbs, fettuccini pasta, parmesan / 22

## [ THE PROUD VEGETARIAN ] 🌱 (GF/V)

brown rice pasta, roasted zucchini, squash, carrots,  
tomatoes, kale, brussels, lemon parmesan butter,  
fresh oregano, shaved parmesan / 19  
(vegan) sub oil instead of butter

## [ FRUITTI DE MARE\* ]

gnocchi, mussels, shrimp, scallops, tomatoes,  
fresh herbs, white wine garlic butter sauce / 25

# SIDES

baked potato  
(available after 4pm)  
garlic mashed potatoes  
crispy potatoes  
french fries  
parmesan basil risotto  
seasoned rice

thai rice  
roasted vegetables  
asparagus  
sautéed mushrooms  
sautéed spinach and  
tomatoes

# STEAKS

*our steaks are fire-grilled to your requested temperature and served with guests choice of two sides and accompanied with your choice of steak accoutrement: truffle butter, bordelaise, béarnaise, pan jus*

[ FILET MIGNON\* ] (GF)  
6oz angus center cut 21 day aged / 40

[ COWBOY RIBEYE\* ] (GF)  
16oz angus bone-in ribeye / 62

[ NY STRIP\* ] (GF)  
12oz center cut 21 day aged / 48

[ PRIME DELMONICO\* ] (GF)  
12 oz prime center cut 21 day aged / 60

## STEAK ENHANCEMENTS

BLEU CHEESE CRUST / 6

GARLIC HERB SHRIMP / 10

LEMON BRANDY SCALLOPS\* / 18

BUTTER BRAISED COLD WATER LOBSTER TAIL / 25

# CHEF ENTREES

*interchangeable sides available upon request*

## SEA

[ HARVEST SHRIMP & GRITS ] 🍷(GF)  
chorizo, sautéed vegetables, three cheese grits, pan jus / 22

[ TUSCAN SALMON\* ] 🍷(GF)  
tomatoes, olives, artichokes, guests choice of two sides / 22

[ BAKED COD FLORENTINE ] (GF)  
lemon brandy beurre blanc, wilted spinach,  
seasoned rice, roasted vegetables / 24

[ SCALLOP RISOTTO\* ] 🍷(GF)  
roasted tomatoes, parmesan basil risotto / 30

[ PARMESAN HERB HALIBUT\* ]  
parmesan herb crusted, seared crisp, seasoned rice,  
sautéed vegetables / 39

[ TWIN COLD WATER LOBSTER TAILS\* ]  
drawn butter, seasoned rice, roasted vegetables / 48

[ SHRIMP TEMPURA ] 🍷  
crisp shrimp, apricot chile glaze, thai rice / 22

[ MARKET CATCH\* ] 🍷  
chef selected catch, paired with sauce to compliment,  
guests choice of two sides / MKT

## LAND

[ CHURRASCO\* ] 🍷(GF)  
chimichurri rubbed tenderloin, cooked medium,  
over seasoned rice and roasted vegetables / 26

[ CAROLINA GOLD CHICKEN ]  
Carolina gold glazed chicken, topped with  
roasted corn salad, garlic mashed potatoes / 20

[ CHERRY GLAZED PORK CHOP\* ] 🍷  
8oz bone-in pork chop, cherry balsamic reduction,  
apricot goat cheese, guests choice of two sides / 29

[ STUFFED CHICKEN CAPRESE ]  
lightly dusted, stuffed with pesto-marinated mozzarella,  
finished with bruschetta topping and balsamic glaze,  
garlic mashed potatoes, sautéed vegetables / 20

[ ANGUS BOWL\* ] (GF)  
blackened steak over parmesan basil risotto,  
spinach and tomatoes / 23

[ THAI PORK ]  
ginger soy roasted pork loin, thai rice, mushrooms,  
ponzu, green onion / 22