

HARVEST

RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

**all sandwiches served on house
baked bread with choice of fries
or marinated vegetable salad**

HALF & HALF COMBO

*choose two: salad, soup,
or half sandwich*

*sandwich choice of cheese melt,
chicken club, or turkey avocado*

12

TURKEY AVOCADO

*smoked turkey, avocado,
bacon, lettuce, tomato, onions,
lemon-garlic aioli, sourdough bread*

11

ROASTED

CHICKEN CLUB

*grilled chicken, smoked bacon,
tomato, lettuce, red onion,
dijon-mayonnaise, ciabatta bread*

11

AVOCADO CHEESE MELT

*baby swiss, sharp cheddar, herbed
goat cheese, avocado, tomato,
fresh basil, toasted artisan bread*

9

NIMAN RANCH BURGER

*blue and swiss cheeses, tomato,
mushrooms, sauteed onions, apple
wood smoked bacon, lettuce,
harvest fries*

13

BLACKENED

SALMON SANDWICH*

*blackened salmon, baby greens,
avocado, tomato, lemon aioli,
focaccia bread*

12

BLT WITH EGG

*apple wood smoked bacon, lettuce, heirloom tomatoes, fried egg,
garlic aioli, toasted artisan bread*

12

MAIN DISHES

**side salad or soup with
sandwich or main dish 4**

PROSCIUTTO

WRAPPED SALMON*

*lemon caper cream sauce, fingerling
potatoes, sautéed spinach*

15

HOUSE MADE MEATLOAF

*sweet ketchup, yellow wax beans,
haricot verts, mashed yukon
gold potatoes*

13

HOUSE PENNE*

*grilled chicken, shrimp,
artichoke hearts, mushrooms,
spinach, semi-dried tomatoes,
parmesan cream*

15

PASTA OF THE DAY

chef's selection of seasonal pasta

15

BEEF TENDERS

WITH HARVEST FRIES*

*watercress-cilantro chimichurri,
chef's vegetables, harvest fries*

15

HALIBUT TACOS*

*tempura battered halibut, chipotle
ranch, shredded cabbage, avocado,
pico de gallo, queso fresco, fresh
lime, sour cream*

15

**Consumption of raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.*

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STARTERS

ROCK SHRIMP NACHOS*

tortilla crisps, queso fresco, pico de gallo, avocado, sweet chili sauce

12

SPINACH**ARTICHOKE DIP**

roasted artichoke dip served with seasoned pita chips

9

**GRILLED VEGETABLE
FLATBREAD**

grilled summer vegetables, goat cheese, mozzarella, watercress, tomatoes, chimichurri

9

CHEESE & FRUIT BOARD

local cheeses, fresh & dried fruits, candied walnuts, house made artisan bread

13

SOUPS

**HARVEST SEASONAL SOUP
ROASTED TOMATO**

three cheese blend, herbed croutons

7 / 4 with entrée

**CLASSIC FRENCH
ONION SOUP**

toasted crouton, local shepherd's goat cheese, swiss, gruyère

7 / 4 with entrée

SALADS

**HARVEST
SEASONAL SALAD**

butter leaf lettuce, grilled asparagus, avocado, watermelon radish, yellow pepper, lemon-pepper vinaigrette

9 / 4 with entrée

CAESAR SALAD*

local semi-dried tomatoes, three cheese blend, crouton, house caesar dressing

9 / 4 with entrée

ICEBERG WEDGE*

heirloom tomatoes, red onion, apple wood smoked bacon, blue cheese crumbles, buttermilk blue cheese dressing

9 / 4 with entrée

MAHI MAHI BAHN MI*

grilled mahi mahi, asian mixed greens, cabbage, cucumber, radish, pickled carrot, serrano peppers, cilantro, soy-sesame vinaigrette

12

SPINACH SALAD

candied walnuts, fresh pear, gorgonzola, strawberry-balsamic vinaigrette

9 / 4 with entrée

TURKEY COBB SALAD

mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette

12

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