

SMALL PLATES

FLATBREAD

Roasted sweet potatoes, Caramelized onions, house-cured bacon, swiss cheese, fried sage \$7

-add-

3 grilled jumbo shrimp \$6

Grilled chicken \$4

MAC + CHEESE

Herbed panko, skillet baked

Small \$5 Large \$10

-add-

3 grilled jumbo shrimp \$6

Grilled chicken \$4

House-cured bacon \$2

COWBOY NACHOS

House-fried tortilla chips, smoked brisket chili, Harvey's cheese sauce, sweet corn jalapeno salsa, cowboy cream

Small \$8 Large \$14

JALAPENO CRACK-CORN DIP

White cheddar and pepper jack cheese dip, sweet corn, candied jalapeno, house-cured bacon, house-fried tortilla chips \$12
substitute house-made crisps (GF) \$2

SEARED AHI TUNA STEAK*

Soy sesame seared ahi tuna steak, greens, spicy mayo \$12

CHICKEN FRIED ONION RINGS

← OUR FAVORITE!

Buttermilk battered, w/ranch

Small \$6 Large \$12

STICKY PORK RIBS

Spicy maple glaze, peanuts \$12

GREENS

FARM GREENS

Mixed greens, sun-dried tomato, carrots, pumpernickel croutons, white cheddar, poppy seed dressing \$4

HOTEL SALAD

Mixed greens, apples, candied walnuts, parmesan shavings, curry cider vinaigrette \$5

-add-

3 grilled jumbo shrimp \$6

Grilled chicken \$4

House-cured bacon \$2

THE WEDGE

Crisp wedge, sun-dried tomato, house bacon, bleu cheese crumbles, chicken fried onion rings, bleu cheese dressing \$6

-add-

3 grilled jumbo shrimp \$6

Grilled chicken \$4

AHI TUNA SALAD*

Soy sesame marinated seared ahi tuna steak, farm greens, carrots, cucumber, red onion, lemon, honey, ginger dressing \$14



OPEN DAILY 7AM-9PM
DINNER SERVED 5PM-9PM

SUPPER

FRIED CHICKEN

Buttermilk fried, sweet corn pudding, quick pickles \$12

CHICKEN POT PIE

Roasted chicken, broccoli, white cheddar potpie, puff pastry "crust" \$14

MEAT + POTATOES*

Filet mignon, potato cake, creamed spinach, red wine bordelaise, green onions \$26

BRAISED BEEF SHORT RIBS

Stout braised beef short ribs, wild mushroom risotto, root beer stout glaze \$20

HARVEY'S SMOKED BRISKET

House-smoked beef brisket, sea salt and cracked pepper rub, sweet corn chili, honey molasses BBQ sauce, house-made crisps \$16

SHEPHARD'S PIE

Beef and smoked brisket, sautéed carrots, peas, corn, onions, house made tots, mozzarella cheese \$12

SMOKED PORK CHOP*

House-smoked chop, fried potato wedges, brown sugar, bourbon roasted carrots, apple chutney \$16

BACON WRAPPED PORK TENDERLOIN*

Bacon wrapped pork tenderloin, parmesan orzo, parmesan shavings, maple-chili glaze \$16

LOBSTER "CARBONARA"

Butter poached lobster, bucatini pasta, house-cured bacon, sautéed spinach, cream, egg, parmesan \$22

SCALLOP CAVATELLI*

Cavatelli pasta, sautéed sea scallops, house-cured bacon, peas, parmesan cream, parmesan shavings, green onions \$18

FORKLESS

THE "BURGER"*

Harvey's house-chopped sirloin blend, white cheddar, onion ring, sage mayo, fries \$12

-add-

house-cured bacon \$2

TENDERLOIN

Hand-breaded pork tenderloin, fried, "quick" pickles, mustard, fries \$12

SIDES

CRISPS – house-made potato crisps, sea salt \$2

FRIES – house-made \$3

TOTS – sweet corn, sour cream and chive "tots", parmesan garlic mayo \$5

SWEET POTATO FRIES – tempura battered sweet potato fries, house-made ranch \$5