

Harvest Table Dinner Menu

Appetizers/Shareables

House-made Hummus with Tapenade*

House-made Hummus with Roasted Garbanzo Beans, Sesame Butter, Lemon and fresh Garlic served with a Caper, Kalamata Olive and Red Pepper Tapenade and grilled Pita chips 9.99

Escargot Fricassee*

Sautéed with White Wine, Mushrooms, Garlic, Lemon and Cream with a Fontina Panko Parmesan crust served with Garlic bread 11.99

Vegetable Spring Rolls

Served with a Sweet Thai Chili sauce garnished with a Sesame & Pickled Ginger Superlaw 9.99

Fried Green Tomatoes

Thick-cut and Hand-breaded, served with Sprouts, Lemon and our House-made Remoulade sauce 6.99

Classic Shrimp Cocktail ^{GF}

Four Jumbo Shrimp served with House-made Belvedere sauce and Lemon 11.99

Spinach & Artichoke Dip*

Sautéed Spinach, Artichokes & Herb Cream Cheese topped with a Panko Parmesan Crust served with House-made Crostini 10.99

Margherita Flatbread

Topped with fresh Mozzarella, Vine-ripe Tomato and fresh Basil 9.99

From the Kettle

Chilled Garden Gazpacho...simply the best ^{GF}

(add Jumbo Chilled Shrimp 2.99 each)

NE Clam Chowder (secret recipe)...a house favorite!

Soup du Jour (Chef's daily creation)

Cup 4.99 Bowl 6.99

From the Field

Create your own **Salad Masterpiece** from our **Harvest Bar ^{GF}**:

Over 45 Item Salad Bar including our House-made dressings, many Composed Salads including Kale & Quinoa Tabouleh plus our fresh Bread Bar (with flatbreads, fresh Roasted Garlic & Apple Butter! 12.99

Substitute a Single Trip Harvest Bar with your Entrée for \$5. Sorry, No Sharing or Doggie Bags!

Grilled Eggplant Stack ^{GF}

Fresh Grilled Eggplant with Spinach, Portabella Mushrooms & Mozzarella cheese garnished with Julienne Zucchini & Squash, House-cured Tomato & drizzled with Balsamic reduction, Red Pepper Coulis & Arugula Pesto 17.99

Pasta Primavera

Fresh Seasonal Vegetables tossed in a Cremini Mushroom Alfredo Sauce with Cavatappi pasta 17.99

Add a Grilled Chicken Breast for \$5 or Fresh Catch (Market Price)

Flew the Coop

7-Herb Chicken Dijon

Harvestland™ All-natural (cage free) Chicken Breast is coated with Dijon Mustard & Herbes de Provence, crusted with Captain's Wafers, Panko & Parmesan, Baked and topped with a Dijon Lemon Beurre Blanc 21.99

Southern Style Honey-stung Fried Chicken

Harvestland™ All-natural (cage free) Chicken Breast is Honey Breaded and fried until Golden Brown and topped with our Buttermilk Country Gravy 20.99

Roasted Duck ^{GF}

Maple Leaf Farms Half Duck roasted to perfection served atop a Dark Cherry Chipotle Bigarade sauce garnished with Pickled Scallions 27.99

*GF=Gluten Free *May be made Gluten Free upon request with exceptions (Ask your server)*

From the Pond

Scallops St. Jacques*

Fresh Sea Scallops topped with a Mushroom & Lemon Beurre Blanc and Panko Pecorino crust 24.99

Crab Cake

Jumbo Lump Crab Cake topped with fresh Roasted Corn, Tomato Concassé and Lemon Butter Sauce (Market Price)

Jersey Style Baked Cod*

Fresh Cod with Tomato, Onion, Fennel, Hickory-Smoked Bacon & Lemon zest topped with a Captain's Wafer crust, baked to perfection & served with a side of "Chowda" sauce 22.99

Coconut Shrimp

Butterflied White Shrimp are hand-breaded in Coconut & Panko and fried until Golden Brown, served with our Sweet Thai Chili Sauce 23.99

Linguine with Clam Sauce

Chopped Ocean Clams sautéed with fresh Garlic, Shallots & White Wine finished with a Lemon Beurre Blanc, served over Linguini and topped with fresh Italian Parsley & Angel Hair Parmesan 19.99

Out to Pasture

Iron-Seared Liver & Onions^{GF}

"World Famous Plume De Veau Veal" Calves Liver is Iron-seared and cooked to your liking then topped with grilled Sweet Onions, Hickory-Smoked Bacon & a Balsamic Demi-glace 22.99

House-Roasted Prime Rib^{GF}

Calgary Crusted, Slow-Roasted in House and served with au jus 10 oz. 26.99 or 14 oz. 33.99

"Cattlemen's Reserve" Choice New York Strip Steak^{GF}

12 oz. Choice New York Strip Steak cooked to your liking and topped with Demi-glace 27.99

Chargrilled Chopped Sirloin^{GF}

Fine Ground Chopped Sirloin topped with grilled Sweet Onions & Brown Gravy 17.99

Scott's Famous Bolognese with Cavatappi Pasta

Our Secret Recipe Meaty Red Gravy with Pancetta and a hint of fresh Cream served over Cavatappi Pasta topped with Pecorino Romano cheese, served with Garlic bread 19.99

Mrs. C's Amazing Meatloaf

Family Recipe Meatloaf with House Tomato Jam, Baked and topped with Demi-glace 18.99

Out of the Pen

Apple Butter Baby Back Rib Stack^{GF}

Melt in your mouth Meaty Baby Back Ribs dusted with dried Ancho chili powder, cooked Low & Slow to perfection then topped with our House-made Apple Butter BBQ sauce and a Spiced Apple Ring 18.99

Stuffed Pork Loin^{GF}

Stuffed with Spinach, Tomato, Boursin cheese, Pine Nuts and ground Fennel, Hand-rolled and Tied, then roasted to perfection! Served with a Brunoise of Aromatic Vegetables and Pan Jus 21.99

Gramma Schaaf's Schnitzel a la Holstein

Boneless Pork Chop pounded thin, Panko breaded and fried until Golden Brown, topped with an Over-easy Egg, Capers and Lemon Butter Sauce 19.99

Sides

Baked Potato, Baked Sweet Potato, Starch du Jour, Au Gratin Potatoes, Vegetable du Jour, All-natural Hand-cut Fries or Rice Pilaf

Dinner Entrees include fresh Bread, Cup of Soup or House Salad & Choice of Side (All Pasta Dishes & Eggplant served with Garlic Bread/No Side). Substitute a Single Trip to our Harvest Bar with your entrée for \$5 or a Caesar Salad for \$1.50

GF=Gluten Free *May be made Gluten Free upon request with exceptions (Ask your server)
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness