

Summer "Lighter Side" Menu

Salads

Seared Ahi Tuna Salad*

Seared Ahi Tuna on a bed of Asian SuperSlaw with Edamame and Pickled Ginger garnished with a Vegetable Spring Roll and topped with a Wasabi Sesame Créma 17.99

Pickled Goat & Candied Kale^{GF}

Pickled Beets & Hard-boiled egg, Goat Cheese, Kale Chiffenade, Candied Fennel & Lemon with our House Vinaigrette 14.99

Harvest Medley Spinach Salad*

Fresh Spinach leaves, Quinoa Tabouleh, Pomegranate, Artichoke hearts and Vine-ripe Tomato with our House Vinaigrette, garnished with Spanakopita 12.99

Caesar Salad*

*Romaine Hearts, shaved Parmesan and Garlic-toasted croutons tossed with Caesar dressing, garnished with a fresh Parmesan crisp 10.99
(Add Anchovies 1.50)*

Salad Add-Ons:

All-natural Harvestland™ Grilled Chicken Breast 5.00^{GF}

Catch of the Day (ask your Server) Market Price^{GF}

Jumbo Chilled Shrimp 2.99 each^{GF}

Add a Skewer of Grilled Shrimp 8.99^{GF}

Flatbreads

Rustic Italian Flatbread: *Sausage, Pancetta, Meat sauce, Fontina & fresh Basil 12.99*

NY Everything Bagel Flatbread: *Shaved Corned Beef, Silver Floss Sauerkraut & Swiss drizzled with Thousand Island on an Everything Bagel Seasoned crust 12.99*

Burger Bar

Classic: *Lettuce, Tomato, Onion & American Cheese 11.99*

Southern: *Fried Green Tomato, Crispy Kale, Pimento cheese & Remoulade 12.99*

Big Smokey: *Bacon, Dr. Pepper BBQ sauce, Pepper-jack cheese & Frizzled Onions 13.99*

Mac Daddy: *Cheddar cheese, Bacon & Griddled Mac & Cheese 13.99*

Hand-helds

Smoked BBQ Brisket

Our Hickory-smoked Beef Brisket, Cherry Dr. Pepper BBQ sauce, Grilled Onions, Provolone & Fontina 13.99

Trapper Dip

House-roasted, shaved Roast Beef with Provolone on a toasted Hoagie roll served with au jus for dipping 12.99

Add Grilled Onions, Mushrooms, Peppers or Frizzled Onions \$1 ea.

New York Reuben

Shaved Corned Beef Brisket, Silver Floss Sauerkraut, Swiss & Thousand Island on Grilled Thick-cut Rye 12.99

Classic Big Dawg

Chargrilled Jumbo ¼ lb. Hebrew National All Beef Hot Dog served with Silver Floss Sauerkraut, chopped Red Onion and Relish on the side 10.99

Black Bean Burger

House-made Black Bean Burger topped with Tomato, Avocado, Hummus, Sprouts & Chipotle Aioli 12.99

Harvestland® Grilled Chicken Sandwich

All-natural Grilled Chicken Breast with Lettuce, Tomato & Onion on toasted Brioche bun 11.99

Burgers & Hand-helds served with House-made Coleslaw, Potato Salad or Fresh Fruit

Add a Bucket of our All-natural, Hand-cut fries for \$3

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 Dinner Entrée for \$5. Sorry, No Sharing or Doggie Bags!

Appetizers/Shareables

Classic Shrimp Cocktail ^{GF}

Four (4) Jumbo Chilled Shrimp served with our House-made Belvedere sauce (Kicked up Cocktail sauce) and Lemon 11.99

House-made Hummus with Tapenade*

Roasted Garbanzo Beans blended with Sesame Butter (Tahini), Lemon & fresh Garlic, served with a Caper, Olive & Red Pepper Tapenade and grilled Pita chips 9.99

Vegetable Spring Rolls

Served with our Sweet Thai Chili sauce over a Sesame & Ginger Superslaw 9.99

Escargot Fricassee*

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

Fried Green Tomatoes

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

Coconut Chicken Fingers

All-natural Chicken breast is Hand-breaded in Coconut & Panko, fried golden brown & served with our Pineapple Thai Chili Sauce 9.99

Spinach Artichoke Dip*

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

Swedish Meatballs

House-made Swedish Meatballs topped with a Creamy Red Wine Demi & Pickled Red Onion 9.99

Pigs in a Blanket

100% Beef Hebrew National Jumbo Dog wrapped in Puff Pastry & Baked to Perfection!
Dipping sauce: Gulden's Spicy Mustard, French's Yellow Mustard, Heinz Ketchup or Chipotle aioli 8.99

Coconut Shrimp

Jumbo White Shrimp Butterflied and Hand-breaded in Coconut & Panko, fried to a Golden Brown and served with our Pineapple Thai Chili Sauce 12.99

Margherita Flatbread

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

*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