

Harvest Table Dinner Menu

Appetizers/Shareables

Classic Shrimp Cocktail ^{GF}

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

House-made Hummus*

Roasted Garbanzo Beans blended with Sesame Butter (Tahini), Lemon and fresh Garlic served with a Caper, Kalamata 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 12.99

Fried Green Tomatoes

Thick-cut and Hand-breaded, served with shaved Angel Hair Parmesan, Sprouts, Lemon and our House-made Remoulade 7.99

Spinach Artichoke Dip*

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

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 7.99

From the Field

Indulge in your own creative **Salad Masterpiece** from our **Harvest Bar** ^{GF}:

Over 45 Item Salad Bar including our House-made dressings, lots of Composed Salads including Kale & Quinoa plus our fresh Bread Bar (with flatbreads, fresh Roasted Garlic & Apple Butter! 13.99

Substitute a Single Trip to our 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 garnished with fresh Italian Parsley & shaved Angel Hair Parmesan 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 to a Golden Brown and served with our Buttermilk Country Gravy on the side 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 32.99

*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 25.99

Crab Cake

Jumbo Lump Crab Cake topped with a Lemon Beurre Blanc, Roasted Corn & Tomato Concassé 25.99

Jersey Style Baked Cod*

Fresh Cod baked in a Casserole dish with Tomato, Onion, Fennel, Bacon & Lemon Zest topped with a Captain's Wafer crust and served with a side of our "Chowda" sauce 22.99

Coconut Shrimp

Jumbo Butterflied White Shrimp are Hand-breaded in Coconut & Panko, fried to a Golden Brown and served with our Sweet Thai Chili Sauce 24.99

Linguine with Clam Sauce

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

Out to Pasture

Iron-Seared Liver & Onions^{GF}

Veal Calves Liver is Iron-seared, cooked to your liking and topped with Grilled Onions, Hickory-Smoked Bacon & a Balsamic Demi-glace 22.99

House-Roasted Prime Rib^{GF}

Calgary Crusted, Slow-Roasted to perfection and served with au jus! Served Thursday-Saturday only...while it lasts! 10 oz. 28.99 or 14 oz. 35.99

"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 29.99

Chargrilled Chopped Sirloin^{GF}

Fine Ground Chopped Sirloin topped with grilled Sweet Onions & Brown Gravy 18.99

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 & shaved Angel Hair Parmesan cheese 19.99

Mrs. C's Amazing Meatloaf

Family Recipe Meatloaf Baked with House Tomato Jam 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 then topped with our House-made Apple Butter BBQ sauce 21.99

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, Au Gratin Potatoes, Vegetable du Jour, Rice Pilaf or our fresh, All-natural, Hand-cut Fries

Dinner Entrees include assorted rolls, 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*