

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

SUMMER 2022

SMALL PLATES

CHEDDAR BISCUITS Maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95)

ROTISSERIE CHICKEN, KALE & CHICKPEA SOUP Tomato, Vegetables, Parmesan Cheese 8.95 GF

NEW ENGLAND CLAM CHOWDER Smoked Paprika Croutons, Bacon Lardons, Chives 8.95 GF

BAKED BRIE WITH STRAWBERRY COMPOTE Toasted Pecan Raisin Bread 14.95 V

OSAKA STYLE SUSHI Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce *Limited* 14.95 GF

SHRIMP SPRING ROLLS Lime Miso Vinaigrette, Sweet Chili Aioli 14.95

BÁNH MÌ SLIDERS House Cured Pork Belly, Pickled Carrot, Cucumber, Watermelon Radish, Jalapeños, Cilantro, Sriracha Aioli 14.95

YELLOWFIN TUNA TARTARE Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 15.95

LIONI BURATTA Balsamic Marinated Campari Tomatoes, Basil Pesto, Garlic Ciabatta 14.95 V

ROTISSERIE CHICKEN WINGS Sweet Heat Glaze, Ranch Dressing 13.95 GF

CRISPY RHODE ISLAND CALAMARI Hot Cherry Peppers, Chives, Marinara 15.95

PEI MUSSELS White Wine and Garlic, Andouille Sausage, Fresh Basil 16.95 GF

SALADS

BABY ICEBERG WEDGE Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 12.95

THE 3 WESTERN Blackened Shrimp, Chopped Iceberg lettuce, Blue Corn Tortilla Strips, Summer Corn, Black Beans, Cherry Tomatoes, Cilantro, Avocado, Chipotle Ranch 23.95 GF

CAESAR Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 11.95

ROTISSERIE PULLED CHICKEN Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 21.95 GF

THAI STEAK & NOODLE Marinated Filet Mignon Tips, Baby Spinach, Cabbage, Orange, Avocado, Tomatoes, Crispy Wontons, Peanuts, Miso Vinaigrette 22.95

LOBSTER Baby Greens, Tomato, Bacon Lardons, Avocado, Grana Padano, Sherry Vinaigrette 24.95

HOUSE SPECIALTIES

HARVEST PORK CHOP Braised Red Cabbage, Pommery Mustard Chive Whipped Potatoes, Plum-Wine BBQ Sauce 28.95
(A Guest Favorite Over 20 Years!)

FILET MIGNON Grilled Marinated Summer Vegetables, Parmesan Potato Cakes, Romesco Sauce 42.95

PAN SEARED SALMON Miso Chili Crunch Glaze, Vegetable Grain Pilaf 29.95 GF

SUMMER SHELLFISH BOIL Shrimp, PEI Mussels, Barnegat Scallops, Andouille Sausage, Yukon Gold Potatoes, Summer Corn, White Wine Tomato Broth 32.95 GF

3W GOLDEN BBQ ROTISSERIE CHICKEN (Goffle Road Poultry Farm) Yukon Whipped Potato, Wilted Spinach 25.95 GF

TERIYAKI GLAZED MEDALLIONS OF BEEF TENDERLOIN Summer Vegetable Fried Rice, Grilled Pineapple, Scallion 34.95 GF

RHODE ISLAND FLOUNDER FRANCESE Garden Vegetable Ratatouille, Basil Pesto, Grilled Lemon 30.95

LO RÉ CAMPANELLE PASTA Crispy Italian Eggplant, Roasted Pepper, Shiitake Mushroom, Spinach, Lemon Pepper Ricotta 24.95 V

3W CHEDDAR BURGER (DOUBLE PATTY) Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 18.95

SIDES

MAC & CHEESE

8.95

GARDEN VEGETABLE RATATOUILLE Basil Oil 10.95 GF V

YUKON WHIPPED POTATOES

8.95 GF V

ANGRY KALE Bacon Lardons, Sambal Chili 10.95 GF

FRITES/TRUFFLE PARM

8.95/9.95 GF V

SUMMER FRIED RICE 10.95 GF V

BLISTERED SHISHITO PEPPERS 10.95 GF V

We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed! We are obligated to tell you that consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.