

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

AUTUMN 2022

SMALL PLATES

- CHEDDAR BISCUITS** Maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95)
- BUTTERNUT SQUASH SOUP** Raisin Pecan Croutons, Candied Pumpkin Seeds 8.95 GF V
- NEW ENGLAND CLAM CHOWDER** Smoked Paprika Croutons, Bacon Lardons, Chives 8.95 GF
- COLOSSAL LUMP CRABCAKE** Harvest Slaw, Sweet Fennel Puree, Red Vein Sorrel 23.95 GF
- BAKED BRIE WITH FIG JAM** Toasted Pecan Raisin Bread 14.95 V
- SZECHUAN PULLED PORK SLIDERS** Rainbow Slaw, Cilantro, Scallion, Sesame Aioli 14.95
- 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 Vinaigrette 14.95
- YELLOWFIN TUNA TARTARE** Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 15.95
- LIONI BURATTA** Campari Tomatoes, Caramelized Fennel, Sundried Tomato Pesto, Arugula, 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
- SPINACH ARTICHOKE DIP** Blue Corn Tortilla Chips 16.95 GF

SALADS

- BABY ICEBERG WEDGE** Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 12.95
- 3WEST FARMERS** Shaved Brussels, Arugula, Apples, Fennel, Spiced Butternut, Pomegranates, Candied Pumpkin Seeds, Rosemary Manchego, Lemon Vinaigrette 16.95 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

HOUSE SPECIALTIES

- HARVEST PORK CHOP** Braised Red Cabbage, Pommery Mustard Chive Whipped Potatoes, Plum-Wine BBQ Sauce 30.95
(A Guest Favorite Over 20 Years!)
- FILET MIGNON** Whipped Garlic Chive Potatoes, Forest Mushrooms, Marsala Demi 42.95
- PAN SEARED SALMON** Miso Chili Crunch Glaze, Vegetable Grain Pilaf 29.95 GF
- PAN SEARED BARNEGAT BAY SCALLOPS** Barley Risotto, Spiced Butternut Puree, Fresh Herb Salad, Pomegranate Seeds 32.95
- 3W GOLDEN BBQ ROTISSERIE CHICKEN** (Goffle Road Poultry Farm) Yukon Whipped Potato, Broccoli 25.95 GF
- RHODE ISLAND FLOUNDER FRANCESE** Caramelized Fennel, Sautéed Broccoli, Sweet Fennel Puree, Lemon Beurre Blanc 30.95
- 3W BEEF MEDALLIONS** Tender Filet Mignon, Whipped Potatoes, Wilted Spinach, Au Poivre Sauce 34.95 GF
- LO RÉ KALE RAVIOLI** Creamy Spinach Pesto, Sundried Tomato & Pinenut Chutney, Broccoli, Shaved Parmesan 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	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
BARLEY RISOTTO	10.95 V	BROCCOLINI & GARLIC	10.95 GF V
CRISPY ASIAN BRUSSELS Miso Glaze, Sweet Chili Aioli	10.95 V	FOREST MUSHROOMS	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.