

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

SPRING 2023

SMALL PLATES

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

CARROT GINGER SOUP Raisin Pecan Croutons, Micro Cilantro 9.95 GF V

NEW ENGLAND CLAM CHOWDER Smoked Paprika Croutons, Bacon Lardons, Chives 9.95 GF

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

OSAKA STYLE SUSHI Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce *Limited* 15.95 GF

SHRIMP SPRING ROLLS Lime Miso Vinaigrette, Sweet Chili Vinaigrette 15.95

YELLOWFIN TUNA TARTARE Avocado, Crispy Sesame Wontons, Ponzu, Wasabi Cream, Pickled Ginger 16.95

LIONI BURATTA Campari Tomatoes, Pea Shoot Salad, Garlic Ciabatta, Basil Pesto 14.95 V

CHICKEN PARM MEATBALLS NJ Tomato Sauce, Basil Pesto, Mozzarella, Parmesan 14.95

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

SPINACH ARTICHOKE DIP Blue Corn Tortilla Chips 16.95 GF V

SALADS

BABY ICEBERG WEDGE Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 13.95

CHOPPED SPRING FARMERS Baby Spinach, Avocado, Cucumber, Garbanzo Beans, Spring Radish, Carrot Ribbons, Asparagus, Snap Peas, Pickled Red Onion, Wonton Strips, Toasted Sesame Vinaigrette 14.95

CAESAR Romaine, Parmesan Croutons, Shaved Parmesan, Caesar Dressing 12.95

ROTISSERIE PULLED CHICKEN Tuscan Kale, Green Cabbage, Quinoa, Peanuts, Parmesan, Cilantro, Peanut Vinaigrette 22.95 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, Dill Spätzle, Port Wine Reduction 30.95

(A Guest Favorite Over 20 Years!)

FILET MIGNON Whipped Potatoes, Grilled Asparagus, Red Wine Shallots, Demi Glaze 42.95 GF

PAN SEARED SALMON Orange Soy Glaze, Spring Vegetable Stir Fry, Jasmine Rice, Crispy Wontons 32.95

BARNEGAT BAY SEA SCALLOPS Potato Leek Soubise, Snap Peas, Spring Carrots, Chimichurri 34.95 GF

RHODE ISLAND FLOUNDER PICCATA Spinach, Cherry Tomatoes, Asparagus, Fried Capers, Meyer Lemon Confit 30.95

LEMON THYME ROTISSERIE SPRING CHICKEN spun over a Savory Hen of the Wood-Leek Bread Pudding, Natural Jus (Goffle Road Poultry Farm) 29.95

“FRENCH ONION” MEDALLIONS OF BEEF TENDERLOIN Caramelized Onion, Melted Gruyere, Puff Pastry Whipped Potatoes 34.95

LO RÉ “CRESTE DE GALLO” PASTA Sweet Shrimp, Asparagus, Cipollini Onions, Spring Peas, Basil Pesto, Meyer Lemon Confit 24.95

3W CHEDDAR BURGER (DOUBLE PATTY) Ribeye Blend, Pickle, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Frites 19.95

SIDES

MAC & CHEESE 8.95

ANGRY SNAP PEAS Sambal Chili, Maple Vinaigrette 10.95 GF

DILL SPÄTZLE 10.95

YUKON WHIPPED POTATOES 8.95 GF V

FRITES/TRUFFLE PARM 8.95/9.95 V

GRILLED ASPARAGUS 10.95 GF V

MISO GLAZED SHISHITO PEPPERS Tagarashi 10.95 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.