

HARVEST RESTAURANT

Food, Wine, Enjoyment



DINNER MENU

SUMMER 2023

## SMALL PLATES

- CHEDDAR BISCUITS** Maple chili butter (2 pc, 3.95 / 4 pc, 4.95 / 6 pc, 5.95)
- NEW ENGLAND CLAM CHOWDER** Smoked Paprika Croutons, Bacon Lardons, Chives 9.95<sup>GF</sup>
- SUMMER VEGETABLE MINISTRONE** Pesto Croutons, Basil 9.95<sup>V</sup>
- BAKED BRIE WITH FIG JAM** Toasted Pecan Raisin Bread 14.95<sup>V</sup>
- OSAKA STYLE SUSHI** Spicy Tuna, Avocado, Wasabi, Pickled Ginger, Sriracha Aioli, Eel Sauce \*Limited\* 15.95<sup>GF</sup>
- 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
- PETITE MAINE LOBSTER GRATINS** Lemon Garlic, Beurre Blanc, Gruyere, Bread Crumbs 22.95
- LIONI BURATTA** Campari Tomatoes, Pea Shoot Salad, Garlic Ciabatta, Basil Pesto 14.95<sup>V</sup>
- CHICKEN PARM MEATBALLS** NJ Tomato Sauce, Basil Pesto, Mozzarella, Parmesan 14.95
- MISO GLAZED SHISHITO PEPPERS** Togarashi 10.95<sup>V</sup>
- PIGS IN A BLANKET** Whole Grain Mustard 14.95
- CRISPY RHODE ISLAND CALAMARI** Giardiniera Vegetable, Pea Shoots, Pickled Jalapeño, Lemon Basil Aioli 15.95
- SPINACH ARTICHOKE DIP** Blue Corn Tortilla Chips 16.95<sup>GF V</sup>
- PEI MUSSELS** White Wine and Garlic, Chorizo, Pesto, Toasted Filone 16.95

## SALADS

- BABY ICEBERG WEDGE** Tomato, Blue Cheese, Bacon Lardons, Pickled Red Onion, Parmesan Croutons, Blue Cheese Dressing 13.95
- CHOPPED SUMMER FARMERS** Baby Spinach, Avocado, Cucumber, Garbanzo Beans, Radish, Carrot Ribbons, Asparagus, Summer Corn, 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<sup>GF</sup>
- 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** Summer Vegetable Fried Rice, Grilled Pineapple, Mongolian Mustard Sauce 30.95<sup>GF</sup>  
*(A Guest Favorite Over 20 Years!)*
- FILET MIGNON** Roasted Marble Potatoes, Grilled Asparagus, Red Pepper Romesco 42.95
- PAN SEARED FAROE ISLAND SALMON** Orange Soy Glaze, Summer Vegetable Stir Fry, Jasmine Rice, Crispy Wontons 32.95
- SEAFOOD CIOPPINO** Shrimp, PEI Mussels, Barnegat Scallops, Chorizo, Corn, Caramelized Cipollini Onion, Basil Pesto 32.95
- LOBSTER ROLL** House Made Old Bay Chips, Herb Salad 24.95
- RHODE ISLAND FLOUNDER PICCATA** Spinach, Cherry Tomatoes, Asparagus, Fried Capers, Meyer Lemon Confit 30.95
- LEMON THYME ROTISSERIE CHICKEN** spun over a Savory Hen of the Wood-Leek Bread Pudding, Natural Jus 29.95  
*(Goffle Road Poultry Farm)*
- MEDALLIONS OF BEEF TENDERLOIN** Beefsteak Tomato, Arugula Blue Cheese Salad, Sherry Vinaigrette, House-made Crispy Onion Rings 34.95
- LO RÉ "CRESTE DE GALLO" PASTA** Sweet Shrimp, Asparagus, Shiitake Mushrooms, Cipollini Onions, 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 <sup>V</sup>	YUKON WHIPPED POTATOES	8.95 <sup>GF,V</sup>
RATATOUILLE Bouchée Hotelier, Basil Pesto	10.95 <sup>V</sup>	FRITES/TRUFFLE PARM	8.95/9.95 <sup>V</sup>
SUMMER VEGETABLE FRIED RICE	10.95 <sup>V</sup>	GRILLED ASPARAGUS	10.95 <sup>GF,V</sup>

*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.*