

LUNCH at *Harvest Grill*



Rose Villa Garden Salads

add grilled or crispy chicken for \$4 or seared, blackened, or grilled salmon for \$7

MEDITERRANEAN VEGETABLE SALAD (V, GF)

a gathering of greens highlighted by roasted & grilled vegetables, chickpeas, kalamata olives & currants, tossed with garlic-lemon vinaigrette and topped with feta \$9.50

CURRIED CHICKEN AND FRUIT SALAD (GF)

a sweet-savory curried chicken salad on a bed of greens tossed in red wine vinaigrette, garnished with cucumbers & pickled red onions \$8

CAESAR SALAD

crisp romaine, herbed croutons, parmesan cheese and caesar dressing \$6

HARVEST GRILL FIELD GREEN SALAD (V2, GF)

our house green salad featuring field greens, tomato, cucumber, carrot, red onion and your choice of dressings \$5.50

Hearty Sandwiches

choice of daily vegetable, french fries, side salad, or fruit. +\$1 for onion rings or cup of soup

SALMON BLT

a pacific nw-inspired blt of seared blackened salmon, herbed mayo, bacon, tomato and field greens on sourdough bread \$12

RUEBEN

hot corned beef, sauerkraut and swiss cheese on rye bread with thousand island \$10

3-CHEESE GRILL (V)

sharp cheddar, provolone and muenster, toasted on your choice of bread \$6

BBQ BURGER

1/3 pound grass-fed beef burger, cheddar, kansas city bbq sauce, onion ring, bacon & pickle slices (house-made, soy-free quinoa veggie burger substitution available) \$9

House-Simmered Soups

your server will tell you about this afternoon's selections \$3 Cup / \$4 Bowl

Combo

Pick any 2: half deli sandwich, a small caesar or green salad, cup of soup \$7

Hot Features

MICHELLE'S MACARONI & CHEESE (V)

elbow macaroni with a creamy cheddar, smoked gouda & parmesan sauce \$7

MOROCCAN CURRY (V2)

a warming bowl of roasted squash and root vegetables, in a mild sauce of tomato & sweet spices, with chickpeas, almonds, raisins, apricot and preserved lemon; served with cous cous \$9.50

WHOLE GRAIN HARVEST BOWL (V2)

hearty whole grain medley, sautéed rv garden greens, black beans & smoky sweet potato, topped with pumpkin seeds, avocado, crisp vegetables, and savory sauce \$9.50

CRISPY CHICKEN TENDERS

paired with golden french fries and honey-mustard dipping sauce \$7/\$8.50

Beverages



Non-Alcoholic

Martinelli's Sparkling Cider	1/gl
Coffee & Tea (unlimited free refills)	1/gl
Lemonade & Iced Tea (unlimited free refills)	1/gl
Juice	2/gl
Milk	1/gl
Soda	1/gl

White Wine

gl/btl

Washington Hills Sauvignon Blanc, Washington	4/19
Balancing Act Chardonnay, Oregon	4/24
A to Z Pinot Gris, Oregon	5/24
Domino Moscato, California	4/19

Red Wine

Barnard Griffin, "Rob's Red" Blend, Washington	4/19
Benzinger Merlot, California	4/19
A to Z Red Pinot Noir, Oregon	5/24
True Myth Cabernet Sauvignon, California	5/24

Beer

3/gl

Rotating Seasonal Selection. Ask your server for current selections.

Cocktails

7/ea

Manhattan

Bourbon, Sweet Vermouth, Bitters, Cherry

Martini

Gin, Dry Vermouth, Olives

Lemon Drop

Vodka, Triple Sec, Lemon Juice, Simple Syrup