

# Dinner at Harvest Grill



## *Small and Sharable*

*Make any salad a wrap for \$0.75, add to any salad grilled or crispy chicken for \$4, seared, blackened, or grilled salmon for \$7*

### **CRISPY CHICKEN**

romaine & field greens, crispy chicken, bacon, hard-boiled egg, cheddar cheese, tomatoes, avocado, honey mustard dressing \$9

### **CAESAR SALAD**

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

### **HARVEST GRILL FIELD GREENS (V2, GF)**

field greens, tomato, cucumber, carrot, red onion and your choice of dressing \$5.50

### **FRIED SHRIMP BASKET**

crispy shrimp, french fries, tartar & cocktail sauce \$9

### **SOUTHWEST PASTA SALAD (V)**

pasta, raw broccoli, tomatoes, black beans, corn, cheddar cheese, salsa crema, green onion, & avocado \$8

### **SHRIMP SCAMPI**

shrimp sautéed in a garlic scampi butter sauce with a side of garlic bread \$8.50

### **BAKED BRIE (V)**

warm brie cheese, served with toasted baguette and cranberry compote \$7

*House Simmered Soups* your server will tell you about this evening's selections. \$3 cup / \$4 bowl

## *Dinners*

### **3-CHEESE GRILL (V)**

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

### **BLT**

crispy bacon, lettuce, vine-ripened tomatoes and mayo, on sourdough bread \$8

### **GRILLED CHICKEN SANDWICH**

grilled chicken breast, mozzarella cheese, tomato, rv garden pesto-mayo, on a bun \$9

### **FRENCH DIP**

roast beef and swiss on baguette, served with a side of au jus \$12

### **MOLASSES BACON BLUE BURGER**

1/3 pound grass-fed beef burger with blue cheese, bacon, grilled onion, arugula, and a house-made molasses burger sauce

(dr. praeger's california vegan patty substitution available) \$9

### **BBQ CHICKEN (GF)**

bone-in chicken thighs, house-made BBQ sauce, your choice of two sides

*sub grilled chicken breast for a white meat option* \$12

### **GRILLED BISTRO STEAK (GF)**

ny strip steak with chimichurri sauce, your choice of two sides \$14

### **SEARED SALMON (GF)**

filet of salmon, maple-mustard-soy glaze, your choice of two sides \$16

### **CAVATAPPI PASTA (V)**

cavatappi pasta with zippy garlic marinara sauce & mozzarella cheese \$7

with rich italian sausage \$9

### **PEANUT CURRY (V2, GF)**

steamed vegetables, house-made peanut curry sauce, & your choice of chicken or tofu; served with brown rice \$10

### **KOREAN BOWL (V2, GF)**

brown rice, sesame sweet potatoes, bulgogi-marinated soy curls, edamame, baby bok choy, and a pickled cucumber & radish garnish, topped with house-made Korean chili vegan mayo \$9.50

**SIDES:** Daily Veggies, Steamed Veggies, Grilled Seasonal Assorted Veggies, Bok Choy, Sesame Sweet Potatoes, Seasonal Beans, Brown Rice, Mashed Potatoes, Chips, French Fries, Macaroni Salad, Cottage Cheese, Fresh Fruit, Side Salad, Loaded Baked Potato (+\$1), Cup of Soup (+\$1), Onion Rings (+\$1)

# 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
Kombucha, assorted flavors	3/btl

## 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
Moscato D'Asti, Italy	4/19

## Rose Wine

A to Z Pinot Noir Rose, Oregon	5/24
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## Red Wine

Perrin Family, Cote Du Rhone, France	4/19
Benzinger Merlot, California	4/19
A to Z Red Pinot Noir, Oregon	5/24
True Myth Cabernet Sauvignon, California	5/24

<u>Beer</u>	3/gl
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Rotating Seasonal Selection. Ask your server for current selections.

<u>Cocktails</u>	7/ea
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Manhattan  
*Rye or Bourbon, Sweet Vermouth, Bitters, Cherry*

Martini  
*Gin or Vodka, Dry Vermouth, Olives*