



HARVEST
KITCHEN + BAR



APPETIZERS

Roasted Tomato Flat bread

Crispy flatbread topped with grilled chicken, roasted tomato, melted mozzarella, and basil. Finished with a light balsamic glaze. 14

Cheese Curds

Crispy Wisconsin cheese curds, fried and served with our house ranch. 9

Queso & Guac Duo

Our house-made white cheese sauce and Freshly made to order guacamole, served with crispy tortilla chips. 11

Garlic Parmesan Fries

Golden fries tossed in our house-made garlic parmesan seasoning with a hint of chipotle, served with cheese dip on the side. 9

Corn Ribs

Fried corn ribs tossed in Cajun seasoning, served with our house-made chipotle ranch. 7

Jalapeno Poppers

Crispy breaded jalapeños stuffed with a creamy cheese blend, served with chipotle ranch. 9

SALADS

Harvest Citrus Salad

Grilled chicken fillet on a bed of spring mix, tomatoes, mandarins, tortilla strips, corn & feta cheese. Balsamic vinaigrette on the side. 16

Mango Avocado Salad

Sautéed shrimp, fresh avocado, mango, roasted corn, mixed greens, and feta cheese, House Citrus Vinaigrette on the side. 18

Strawberry Pecan Salad

Spinach topped with strawberries, toasted pecans, feta, bacon onion & mandarin, drizzled with balsamic glaze. 13
Add Grilled Chicken +5

Grilledhouse Trio Salad

Grilled chicken, steak, and shrimp with peppers, onions, cheese, pico de gallo, sour cream and fresh lettuce. 18

Classic Caesar Salad

Crisp romaine tossed in our house Caesar dressing, finished with parmesan cheese and herb croutons.
Choose One:

Grilled Chicken 17

Blackened Salmon 23

DRESSINGS

THOUSAND ISLAND | HOUSE RANCH FRENCH
CAESAR | CHIPOTLE RANCH
ITALIAN | BLUE CHEESE
BALSAMIC VINAIGRETTE

SIDES

FRENCH FRIES \$4

AVOCADO \$3.5

MIXED GREENS \$3

SOUR CREAM \$2

BAKED WHITE RICE \$4

VEGETABLE OF THE DAY \$5

SOUP OF THE DAY CUP \$4 BOWL \$8



ENTRÉES

All entrées come with house salad or soup of the day.

Surf & Turf Ribeye

10 oz Black Angus ribeye topped with sautéed shrimp and finished with garlic herb butter. Served with creamy mashed potatoes and vegetable of the day. 34

T-Bone Supreme

A char-grilled T-bone steak finished with roasted garlic herb butter. Served with creamy mashed potatoes and vegetable of the day. 25

Honey Mustard Pork Chop

Frenched bone-in pork chop glazed with our house honey mustard sauce, served with roasted potatoes and vegetable of the day. 22

Blackened Salmon

Salmon seasoned with our signature blackened spice blend. Served with seasoned rice and vegetable of the day. 23

Florentine Salmon ★

Salmon finished in a creamy parmesan Florentine sauce with sautéed spinach and mushrooms. Served with your choice of mashed potatoes, seasoned rice, or vegetable of the day. 24

Shrimp Scampi

Sautéed shrimp in garlic-herb butter & white wine, served with baked white rice and garlic bread. \$22

Tuscan Chicken

Grilled chicken breast finished in a creamy parmesan sauce with sautéed mushrooms, sun-dried tomatoes, and fresh spinach. Served with your choice of mashed potatoes, seasoned rice, or vegetable of the day. 22

Street Corn Chicken Skillet

Grilled chicken breast served sizzling in a cast-iron skillet, topped with roasted sweet corn, our house-made white cheese sauce and parmesan. Served with baked white rice on the side. 20

Trio Fajitas

Grilled chicken, steak, and shrimp sautéed with bell peppers and onions. Served with flour tortillas, baked white rice, fresh pico de gallo, lettuce, and sour cream. 21

Harvest Chicken Horseshoe

Your choice of a Black Angus beef patty or grilled chicken breast layered with Black Forest ham on toasted garlic brioche, topped with crispy French fries and our signature white cheese sauce. 20



PASTA

Fettuccine Alfredo

Fettuccine tossed in our creamy Alfredo sauce with your choice of grilled chicken or shrimp (+2), finished with fresh parsley and served with garlic bread. 18

Spicy Rose Rigatoni

Rigatoni tossed in a creamy tomato rosé sauce with a touch of vodka and a hint of spice, topped with blackened shrimp, parmesan cheese, and fresh herbs. Served with garlic bread. 23

Harvest Chicken Pasta

Fettuccine tossed in a creamy parmesan sauce with grilled chicken, roasted corn, roasted tomatoes, and fresh parsley. Served with garlic bread. 20

HANDHELDS

Bacon Jam Burger

100% Black Angus beef topped with cheddar cheese, bacon, lettuce, tomato, red onion, pickles and our house bacon hot jam on a toasted brioche bun. Served with French fries. 18

Tokyo Burger ★

Half-pound Black Angus burger topped with melted American cheese and spicy candied bacon, served over our signature cheese dip skillet and paired with garlic parmesan fries. 19

Mango Shrimp Tacos

Two flour tortillas filled with grilled shrimp and fresh mango pico. Served with made-to-order guacamole and seasoned black beans. 18

Fish Sandwich

Crispy fried fish topped with honey chipotle sauce, coleslaw and pickles on a toasted brioche bun. Served with French fries. 16

Golden Basket

Your choice of crispy chicken tenders, boneless chicken thigh or Alaskan pollock. Served with French fries and your choice of house chipotle aioli or tartar sauce. 16

Chicken Quesadilla

Grilled chicken and melted mozzarella cheese folded inside a golden toasted flour tortilla. Served with lettuce, tomato, and sour cream. 16

Cheese Burger

Black Angus burger topped with melted American cheese and served with lettuce, tomato, red onion, and pickles on a toasted brioche bun. Served with French fries. 15

Fish Fry Tacos

Two tortillas with beer battered Alaskan Pollock, topped with red cabbage and tartar sauce. Served with white rice 13

GREEN

Vegan Flautas

3 fried tortillas stuffed with potatoes, peppers, & vegan chorizo, served over green sauce & topped with vegan sour cream & vegan feta cheese. loaded black beans on the side. \$15

Veggie Fajitas

Sautéed California vegetables, green peppers, onions & mushrooms. Served with flour tortillas, sour cream, pico de gallo, & white baked rice. \$18

Tofu Tacos

Two flour tortillas with marinated tofu, lettuce, pico de mango, avocado & vegan sour cream. Served with chips & salsa and loaded black beans. \$15

  [harvestkitchen.bar](https://www.harvestkitchen.bar)

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department. GF – Gluten Free items are prepared with care, but cross-contact may occur. Please inform your server of any food allergies or dietary restrictions before ordering.