

APPETIZERS

HOT CRAB DIP *

Atlantic coast blue crab, served with toast points
18

BROILED ESCARGOT ^{GF}

with garlic butter, fresh herbs, white wine
15

JUMBO SHRIMP ^{GF}

Tiger shrimp, bloody Mary cocktail sauce
18

IMPERIAL OYSTERS

Oysters topped with a fusion of house-made
pimento cheese and lump crab cake mix,
broiled to perfection, with bloody Mary cocktail sauce
28



CALAMARI *

served with Queensland sauce
19

YELLOWFIN TUNA *

sliced tuna, wasabi crema,
spiraled cucumbers, microgreens
18

AUSSIE KANGAROO * ^{GF}

wild Australian kangaroo braised in bacon confit,
root hash, house balsamic glaze
24

HOT SOUP

Smoked tomato bisque with lobster
Cup 9 / Bowl 16

FROM THE OCEAN

LOBSTER RAVIOLI

with slipper lobster meat chunks,
roasted red peppers, scallions,
Parmesan cheese, lobster cream sauce
45



FOSTER'S SHARK PLATE *

Foster's beer-battered haddock, Foster's beer-battered
shrimp, potato petals, tartar sauce, creamy coleslaw
40
add scallops 55

FROM THE GARDEN

CAESAR *

chopped romaine heart, parmesan cheese,
herbed croutons, house-made Caesar dressing
small 7 large 12

THE HARVEST SIGNATURE ^{GF}

Artison lettuce, herbed feta cheese, heirloom tomatoes,
dried apricots, sliced almonds, house vinaigrette
small 9 large 16



NEWCASTLE SALAD ^{GF}

Chopped romaine lettuce, shredded fontina & gruyere
cheese, bacon, cherry tomatoes
creamy blue cheese dressing or buttermilk ranch
small 7 large 12

ADD ANY OF THE FOLLOWING TO A SALAD:

Chicken 10
Shrimp * 14 Salmon * 14

Share Salad Plate charge \$5

*Contains Ingredients that may be raw or undercooked.
Consuming raw or undercooked meat, poultry, seafood,
shellfish, or eggs may Increase your risk of foodborne illness.

^{GF} indicates Gluten-Free

KIDS MENU (FOR AGES 12 & UNDER)

CHICKEN TENDERS 12
KID BURGER 15

PASTA WITH BUTTER 12
HADDOCK STICKS 15



Shared Entrée or A la Carte Charge \$25

SLOW-ROASTED U.S.D.A.
28-DAY-AGED PRIME RIB ^{GF}

au jus, loaded baked potato
12 oz – 50 14 oz – 56 20 oz – 68



AUSTRALIAN **PRIME WAGYU**
asparagus

RIBEYE 14 OZ * 100
FILET 8 OZ * 100

VALENTINE'S DAY SPECIALS

ANTARCTIC SALMON *

*whipped mashed potatoes with a creamy succotash
of fire roasted corn, lima beans, onions and peppers*
38

FRESH CATCH

*Citrus marinated Chilean Sea Bass,
sweet jalapeno rice,
charred pineapple and red peppers, balsamic glaze*
55



RIBEYE 14 OZ *

loaded baked potato
55

FILET MIGNON 8 OZ *

loaded baked potato
70

NEW ZEALAND RACK OF LAMB

*New Zealand rack of lamb served with fingerling
potatoes and tri-colored carrots, red wine reduction*
55

CHEF'S CHEESECAKE

*Strawberry Shortcake, fresh strawberries,
whipped cream, shortcake crumble*
15

*Served with your choice of one of our house-made sauces:
Red wine demi sauce ^{GF}, au poivre sauce, bacon bourbon glaze ^{GF}, Hollandaise ^{GF}, Béarnaise ^{GF},
Pesto ^{GF}*

TEMPERATURE ORDER GUIDE

Rare – cold red center Medium Rare – warm red center Medium – hot red center
Medium Well – hot pink center Well – brown center

We cannot guarantee the Integrity of any protein cooked past medium

SIDES

HARVEST VEG ^{GF}

7

CRUNCHY MAC PIE

7

(with fried lobster - add 15)

ASPARAGUS ^{GF}

10

BAKED POTATO ^{GF}

7

MASHED POTATOES ^{GF}

7

SAUTÉED MUSHROOMS & ONIONS ^{GF}

7

SPECIALTY LIQUORS

ASK YOUR SERVER ABOUT OUR
EXTENSIVE LIQUOR OFFERINGS,
INCLUDING OVER 250 BOURBONS
AND 60 TEQUILAS.

FEATURING SUCH BOURBON NAMES AS:

BLANTONS
COLONEL E.H. TAYLOR
ELMER T LEE
GARRISON BROTHERS
MAKER'S MARK
MICHTERS
PAPPY VAN WINKLE
WELLER
WOODFORD RESERVE

FEATURING SUCH TEQUILA NAMES AS:

CASAMIGOS
CINCORO
CLASE AZUL
PATRON