
A P P E T I Z E R S

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

F R O M T H E O C E A N

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

F R O M T H E G A R D E N

CAESAR *

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

**NEWCASTLE SALAD GF**

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

THE HARVEST SIGNATURE GF

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

Share Salad Plate charge \$5

ADD ANY OF THE FOLLOWING TO A SALAD:

Chicken 10
Shrimp * 14 Salmon * 14

*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

K I D S M E N U (F O R A G E S 1 2 & U N D E R)

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

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