
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

creamy corn & crab chowder
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

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

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

EASTER SPECIALS

EASTER PLATTER

*Smoked honey glazed ham, bacon braised green
beans, luxury mac n cheese, mash potatoes*

40

RIBEYE 14 OZ *

loaded baked potato

55

ANTARCTIC SALMON *

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

55



FILET MIGNON 8 OZ *

loaded baked potato

70

BISON STRIPLOIN

*Wood-grilled 12 oz bison striploin, asparagus,
topped with truffle mushroom cream sauce*

60

CHEF'S CHEESECAKE

*Key Lime cheesecake, whipped cream,
raspberry sauce*

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

S I D E S

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

S P E C I A L T Y L I Q U O R S

**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

CINCO

CLASE AZUL

PATRON



GREG NORMAN™
AUSTRALIAN GRILLE

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