
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, sesame seeds
18

AUSSIE KANGAROO * ^{GF}

wild Australian kangaroo braised in bacon confit,
corn salsa, house balsamic glaze
24

HOT SOUP

Creole Shrimp & Andouille Sausage Gumbo
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
47



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}

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



Share Salad Plate charge \$5

NEWCASTLE SALAD

chopped romaine lettuce, shredded fontina &
gruyere cheese, bacon, croutons, 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

*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**
Truffle mushrooms

RIBEYE 14 OZ * 100

FILET 6 OZ * 100

FATHER'S DAY SPECIALS

CRAB CAKES

*House-made jumbo lump crab cakes,
Cajun red pepper pasta, zucchini & squash spears*

60

SURFER'S PARADISE^{GF}

*grilled asparagus, blistered tomatoes,
bacon bourbon glaze
with choice of:*

ANTARCTIC SALMON 38

ATLANTIC GROUPEL 50



RIBEYE 14 OZ *^{GF}

loaded baked potato

55

FILET MIGNON 8 OZ *^{GF}

loaded baked potato

70

21 OZ BONE IN COWBOY RIBEYE *^{GF}

loaded baked potato

140

BISON SHORT RIBS

*Corn on the cob,
Mashed potatoes*

55

CHEF'S CHEESECAKE

*Salted caramel cheesecake,
Greg Norman Knob Creek barrel pick bourbon sauce,
topped with candied peanuts*

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}*

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

CRUNCHY MAC PIE

7

(with fried lobster - add 15)

ASPARAGUS^{GF}

10

BAKED POTATO^{GF}

7

MASHED POTATOES^{GF}

7

SAUTÉED TRUFFLE MUSHROOMS & ONIONS^{GF}

10

HARVEST BLEND ZUCCHINI & SQUASH^{GF}

7

TASMANIAN POTATO SALAD

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