
APPETIZERS

HOT CRAB DIP *

Atlantic coast blue crab, served with toast points
17

BROILED ESCARGOT ^{GF}

with garlic butter, fresh herbs, white wine
14

JUMBO SHRIMP ^{GF}

cocktail sauce
18



CALAMARI *

served with Queensland sauce
18

YELLOWFIN TUNA *

sliced tuna, Queensland sauce, wasabi crema, sliced cucumbers, microgreens
18

AUSSIE KANGAROO * ^{GF}

wild Australian kangaroo braised in bacon confit, root hash, house balsamic glaze
20

FROM THE OCEAN

LOBSTER RAVIOLI

with shrimp, tomato, chives, lobster cream sauce
40



FOSTER'S SHARK PLATE *

Foster's beer-battered haddock, Foster's beer-battered shrimp, potato petals, tartar sauce, creamy coleslaw
38

FROM THE GARDEN

CAESAR * ^{GF}

chopped romaine heart, parmesan cheese, herbed croutons, house-made Caesar dressing
small 6 large 11

THE HARVEST SIGNATURE ^{GF}

fresh mixed greens, feta cheese, tomatoes, cranberries, roasted pecans, house vinaigrette
small 7 large 12



BLEU CHEESE 'BERG ^{GF}

fresh wedges of iceberg lettuce, bacon, tomato, smoked bleu cheese, creamy blue cheese dressing
small 6 large 11

CAPRESE ^{GF}

beef steak tomatoes, red onion, mozzarella, balsamic glaze, micro basil
small 8 large 14

ADD ANY OF THE FOLLOWING TO A SALAD:

Chicken 10 Tuna * 18
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

KIDS MENU (FOR AGES 12 & UNDER)

CHICKEN TENDERS 12
KID BURGER 13

PASTA WITH BUTTER 12
HADDOCK STICKS 15

FROM THE FARM

**SLOW-ROASTED U.S.D.A. PRIME
28-DAY-AGED PRIME RIB ^{GF}**
au jus, loaded baked potato
12 oz - 46 14 oz - 50 20 oz - 65



A LA CARTE WOOD GRILLED CLASSICS

ANTARCTIC SALMON 7 OZ *
32

TUNA 7 OZ *
36

**CANADIAN COLDWATER TWIN
LOBSTER TAILS ***
MKT



U.S.D.A. PRIME RIBEYE 14 OZ *
49

U.S.D.A. PRIME FILET MIGNON 8 OZ *
MKT

U.S.D.A. PRIME 8 OZ FILET AND LOBSTER *
MKT



AUSTRALIAN PRIME WAGYU

FILET 6 OZ * MKT
RIBEYE 12 OZ * MKT

*Served à la carte with your choice of one of our house-made sauces:
Red wine demi sauce, peppercorn demi, bacon bourbon glaze, Hollandaise, Béarnaise
Aussie Style - grilled garlic shrimp skewer.....14
A la Scallop - add two seared scallops 16
Lobster Scampi - lobster, wine and butter.....17
Oscar-style (lump crabmeat, asparagus and Hollandaise sauce)17*

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

CRUNCHY MAC PIE
7
(with lobster - add 15)

ROSEMARY SEASONED FRIES WITH GARLIC AIOLI
7

BAKED POTATO ^{GF}
7

MASHED POTATOES ^{GF}
7

SAUTÉED MUSHROOMS ^{GF}
7

SAUTÉED ONIONS ^{GF}
7

SAUTÉED MUSHROOM/ONION MIX ^{GF}
8

GRILLED ASPARAGUS ^{GF}
9

SPECIALTY LIQUORS

**ASK YOUR SERVER ABOUT OUR
EXTENSIVE LIQUOR OFFERINGS,
INCLUDING OVER 130 BOURBONS
AND 40 TEQUILAS.**

FEATURING SUCH BOURBON NAMES AS:

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

FEATURING SUCH TEQUILA NAMES AS:

CASAMIGOS
CINCO
CLASE AZUL
KOMOS
PATRON



GREG NORMAN™
AUSTRALIAN GRILLE