
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
14

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
18

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
23

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

LOBSTER RAVIOLI

with tiger shrimp, 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 * ^{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 8 large 14

Share Salad Plate charge \$5



BLEU CHEESE 'BERG ^{GF}

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

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

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 13

PASTA WITH BUTTER 12

HADDOCK STICKS 15



Shared Entrée or A la Carte Charge \$25

FROM THE FARM

SLOW-ROASTED U.S.D.A. PRIME
28-DAY-AGED PRIME RIB ^{GF}
au jus, loaded baked potato
 12 oz – 48 14 oz – 52 20 oz – 65



AUSTRALIAN PRIME WAGYU
loaded baked potato
FILET 6 OZ * **MKT**
RIBEYE 14 OZ * **MKT**

A LA CARTE WOOD GRILLED CLASSICS

ANTARCTIC SALMON 7 OZ *
 32
TUNA 7 OZ *
 36
CANADIAN COLDWATER TWIN
LOBSTER TAILS *
 85



U.S.D.A. PRIME RIBEYE 14 OZ *
 50
U.S.D.A. PRIME FILET MIGNON 8 OZ *
 65
U.S.D.A. PRIME 8 OZ FILET AND LOBSTER *
 105

*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
 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 fried lobster - add 15)
SWEET POTATO FRIES
 7
BAKED POTATO ^{GF}
 7
MASHED POTATOES ^{GF}
 7
SAUTÉED MUSHROOMS ^{GF}
 7
SAUTÉED ONIONS ^{GF}
 7
SAUTÉED MUSHROOM/ONION MIX ^{GF}
 8
SEARED ASPARAGUS ^{GF}
 8

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
MICTERS
PAPPY VAN WINKLE
WELLER
WOODFORD RESERVE

FEATURING SUCH TEQUILA NAMES AS:

CASAMIGOS
CINCORO
CLASE AZUL
KOMOS
PATRON



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