



# HARVEY'S PLACE

## DINNER MENU

### STARTERS

Salmon Cakes	grilled Alaskan salmon cakes, organic mixed greens & lemon aioli 12.5
Feisty Steamer Clams (1lb.)	garlic, shallots, cherry peppers, sriracha, & white wine 13.5
Summer Ceviche	shrimp and scallop ceviche, bright citrus, onion, peppers, tomato & cilantro 9
Shrimp and Polenta	butterflied shrimp, creamy polenta with pan sauce 13
Arti Dip	creamy artichoke and roasted garlic dip, served with warm flat bread 6.25 add bacon 1.5
Salt & Pepper Fries	battered and served with house sauce 5
Crispy Tots	tater barrels & spicy tavern sauce 5.5
Applewood Mac & cheese	house cheese blend, bacon, Parmesan, crumbs & fines herbes 12
Rob's Ribs (3) Entree 19.5 (4 ribs & 2 sides)	all natural knife & fork baby back ribs 9.5 (Friday & Saturday ONLY. 4:30 till they're gone!)
Baked Brie	puff pastry, roasted Oregon hazelnut honey butter, balsamic crostini 13 (please allow 15 minutes)

### SALADS & SOUP

The Wedge	iceberg, organic Rogue Creamery Blue Cheese, all natural Applewood bacon, rough cut tomatoes & bacon vinaigrette 11.25
Classic Caesar	romaine hearts dressed with our house Caesar, shaved Parmesan, croutons & anchovies 10.25
Rogue Blue Salad	organic mixed greens with a light white balsamic vinaigrette, caramelized pecans, organic Rogue Creamery Blue crumbles & dried cranberries 11.25
Dungeness Crab Salad	organic mixed greens tossed with our lime vinaigrette, fresh mango & avocado 17.5
Tomato Soup	house made creamy tomato soup cup 5.25 bowl 8
Razor Clam Chowder	served with soaking bread cup 6.5 bowl 10.5
▶ Heirloom Caprese	sliced heirlooms, Burrata mozzarella, basil & reduced balsamic 12.75

Dinner Salad and Bread  
Add to Main Course 5.5  
mixed greens, basil oil, balsamic and tomatoes

### MAIN COURSE

#### Farm to Sea

Chicken Piccata	all natural Draper Valley breast, sauteed and finished with crimini mushrooms, caper buds, fresh lemon, seasonal veg & rosemary polenta 17.75
Brie Burger*	7oz. all natural beef, brie cheese caramelized onions, arugula, brioche bun with pub sauce and salt & pepper fries 13.75
Prime Rib Dip	Angus beef, slow roasted, thin sliced and served with caramelized onions, horseradish aioli, Jarlsberg cheese, salt and pepper fries & jus 17.25
Croque Monsieur	bakery levain bread, Black Forest ham, Gruyere cheese, greens & served with house made creamy tomato soup 15.75 (no ham 11)
Duroc Pork Chop	all natural dry-aged chop, housemade apple butter sauce, pepper vinegar, seasonal veg & garlic mashers 26
Meatloaf	all natural house made meatloaf and gravy, seasonal veg & garlic mashers 17.75
Butcher's Choice	all natural beef, 100% vegetarian fed. Preparation varies Market Price
▶ Pacific Sockeye*	salt and pepper seared, finished with coconut-lime cilantro sauce, served with seasonal veg & rosemary polenta 23
Diver Scallops*	sweet corn soubise, plum tomatoes, criminis, edamame, Champagne beurre blanc & Sriracha oil 28
Northwest Seafood Linguine	shallots, garlic, capers, white wine, touch of cream, artichoke heart & mixed sauté 21
▶ Ratatouille Stuffed Pepper	eggplant, zucchini, tomato, onion, and herbs, served with rosemary polenta & house marinara 17.5

### THIRD WHEEL

Garlic Mashed Potatoes 4  
Rosemary Polenta 4  
Seasonal Veg 4

▶ NEW Seasonal Selection

Staff Gratuity of 18% added to groups of 6 or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.