



/STARTERS

Starter Fall Greens or Caesar Salad 5⁵⁰

Feature Soup *made daily using only the freshest ingredients served with grilled baguette* 6⁹⁵

Chicken Wings *a dozen crispy wings, choice of hot, honey garlic, lime & cracked black pepper or whiskey bbq* 13⁷⁵

Dry Ribs *crisp garlic button bones, lime salt and cracked black pepper* 13⁷⁵

Asian Shrimp & Vegetable Purse *bite sized dumplings, sesame ginger slaw, sweet chili plum sauce* 13²⁵

Nacho Grande 19²⁵
'all the fixins', blend of cheeses, house made tortilla chips served with fresh salsa, guacamole and sour cream **add beef 2⁹⁵**

Tasting Platter *nachos with 'all the fixins' pickle sticks, crispy chicken wings, dry ribs, shrimp & vegetable purse,* **add beef 2⁹⁵** 42⁹⁵

Chicken Tenders *breaded chicken fingers, house cut kennebec fries, sweet chili plum or honey mustard sauce* 13²⁵

/MAINS

Harvest Caesar Salad 12⁷⁵
hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved romano asiago

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Fall Greens *tuscan greens, carrot curls, grape tomatoes, sliced cucumber and red onion, okanagan goat cheese, toasted pumpkin seed, roasted pear vinaigrette* 12⁷⁵

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Fish'n'Chips 18⁷⁵
pilsner' battered cod loin, apple cabbage slaw, house cut kennebec fries, tartar sauce -A Harvest favorite-

Turkey & Bacon Club *slow roasted turkey, herb marinated tomato, arugula, cranberry mayo, toasted ciabatta* 15⁹⁵

Prime Rib Dip 16⁵⁰
slow-roasted CAB ribeye, melted swiss cheese, pickled red onion, horseradish aioli, au jus

Vegetable Panini *fresh tomatoes, grilled zucchini, onion marmalade, roasted red pepper, mozzarella cheese, kalamata olive tapenade* 15⁷⁵

Harvest Steak Sandwich *grilled flat iron, onion marmalade, herb roasted roma tomato, arugula, toasted garlic baguette* 19⁷⁵

Prime Rib Burger 15⁷⁵
house-made CAB burger, lettuce, tomato, pickled red onion, horseradish aioli, warm brioche

Guinness Bacon Burger 18⁵⁰
aged guinness cheddar, sauteed mushrooms, smokey bacon, caramelized red onion, warm brioche

Mediterranean Pappardelle 15⁹⁵
basil pesto aglio e olio, kalamata olive, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette
Grilled Chicken 6 Seared Salmon 7⁵⁰

All sandwiches and burgers served with choice of: tuscan greens, caesar salad, soup or house cut fries

opt for yam fries or poutine 2⁷⁵

opt for gluten free bread 2

/MAINS AFTER 5pm

Ribeye 34⁹⁵
alder-smoked 10oz CAB ribeye,
sweet potato hash, parsnip puree,
dark cherry jus

Lamb Shank 29⁵⁰
slow-braised shank, apple date chutney,
yukon gold potato lyonnaise, Guinness jus

Wild Salmon Linguine 26⁹⁵
pan-seared salmon filet, basil pesto cream,
smoked bacon, tomato & scallion, shaved
romano asiago, toasted garlic baguette

/PRIME RIB NIGHTS

Friday and Saturday nights starting
at 5pm in the grille.
Reservations highly recommended

/PASTA NIGHT

Every Sunday evening after 5pm,
our culinary team will create two
unique pasta entrees to tantalize your
taste buds for only

**The Harvest Golf Club is well known for
its world class golf but did you know
that the Harvest is also a working
orchard and vineyard?**

**It's true, we have Pinot Noir,
Chardonnay, and Erhenfelser grapes
which are grown and tended too until
they are ready to be harvested, then
sold to Gray Monk Winery.**

**Also on the property are apples, pears,
plums, cherries, and table grapes.**

**The Harvest Grille is focused on using
fruits and herbs harvested from our
grounds in order to give you a truly
local Okanagan feel.**

DRINK FEATURES

Monday 5
Mugs of Red Truck
Lager or Blackberry Bourbon Ale

Tuesday 16.95
Jugs of Tree Brewing
Kelowna Pilsner, Amber Ale, or IPA

Wednesday 7
Featured Martinis
Classic, Manhattan, Harvest Appletini,
Pomegranate, or Lemon Crush
Premium + \$1 / Top Shelf + \$3

Thursday 7.25
Featured Cocktails 2oz
Mojito, Spiced Pina Colada, Harvest Gardener
Raspbery Lemonade, Sangria,
Taste of OK, Beer Margarita, or Dark & Stormy

Friday Market Price
Featured Wine by the bottle

Saturday 27
Jug of Sangria
Red Wine, Sparkling Wine, Brandy, cranberry, soda, seasonal fruits

Sunday
Mimosa 6.50
Double Caesar 7.25

~Thanksgiving Dinner~

October 8th & 9th

1st Course

**Roasted Butternut Squash
& Pumpkin Soup**
5 Spice Foam, Toasted Pumpkin Seed

Main Course

Traditional Roasted Turkey
Buttermilk Potato, Stuffing, Sage Turkey
Pan Gravy, Cranberry Port Relish,
Fall Vegetable Medley

3rd Course

Orchard Fresh Harvest Apple Pie
Vanilla Bean Ice Cream

Enjoy all 3 courses for \$38.95