



STARTERS & BITES

Starter Summer Greens or Caesar Salad 5⁵⁰

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

Channa~dusted Calamari 14⁹⁵
crispy fennel and red onion, pickled green beans, tzatziki

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

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

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

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

HARVEST SANDWICHES & BURGERS

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

Vegetable Panini *fresh tomatoes, grilled zucchini, onion marmalade, roasted red pepper, mozzarella cheese, Kalamata olive tapenade* 15²⁵

Harvest Steak Sandwich 19⁵⁰
grilled flat iron, onion marmalade, herb roasted Roma tomato, arugula, toasted garlic baguette

Prime Rib Cheddar Burger 15⁴⁵
house-made CAB burger, aged cheddar, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche

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

BBQ Chicken Ciabatta 16⁵⁰
grilled chicken breast, swiss, bacon and BBQ sauce, lettuce, tomato, toasted ciabatta

**All sandwiches and burgers served with choice of:
Tuscan greens, caesar salad, soup or
house cut Kennebec fries**
*opt for yam fries or poutine 2⁷⁵
opt for gluten free bread 2*

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

Summer Greens *Tuscan greens, carrot curls, grape tomatoes, sliced cucumber and red onion, Okanagan goat cheese, sunflower seed, raspberry vinaigrette* 12⁷⁵

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Heirloom Tomato Salad 13⁷⁵
Tuscan greens, jicama, happy days goat cheese, microgreens, basil balsamic vinaigrette

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Flatbread *grilled chicken, crisp prosciutto, caramelized apple, tomato, arugula, fig jam and brie,* 16⁵⁰

Fish'n'Chips 18²⁵
pilsner battered cod loin, apple cabbage slaw, house cut Kennebec fries, tartar sauce -A Harvest favorite-

Mediterranean Pappardelle 15⁵⁰
basil pesto aglio e olio, Kalamata olive, artichoke hearts, sundried tomato, red onion, shaved Parmesan, toasted garlic baguette

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

MAINS AFTER 5pm

Striploin 31⁷⁵
CAB striploin, smoked corn and bacon hash, crumbled blue cheese, blackberry demi-glace

Ling Cod 26⁹⁵
pan-seared filet, warm herbed quinoa and vegetable pilaf, mango coriander salsa

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

Scallop & Prawn Linguine 25⁷⁵
pan-seared scallops & prawns, 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 Raspberry Lemonade, Sangria, Taste of OK, Beer Margarita, or Dark & Stormy*

Friday Market Price
Featured Wine by the bottle

Saturday 8
Flute of Ex Nihilo, Sx Tous Sparkling Wine

Sunday
*Mimosa 6.50
Double Caesar 7.25*

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D  N E

\$60

After 4pm
Includes Power Cart and
Dinner in the Grille

Please contact the Golf Shop for a
booking at 250-862-3103