



SPRING FEATURES

Turkey Pot Pie 16⁵⁰
*spring vegetables, puff pastry,
 tuscan green salad*

Spring Buddha Bowl 15⁹⁵
*quinoa, crispy masala chick peas,
 grilled spring vegetables,
 herb-roasted roma tomato,
 lemon yogurt & cilantro*

Prime Rib Dip 17⁵⁰
*slow-roasted prime rib,
 pickled red onion,
 swiss cheese, horseradish aioli,
 peppercorn jus, any side*

Salmon Cannelloni 16⁹⁵
*creamed spinach, tomato rose,
 romano asiago, garlic baguette*

Spring Chef's Salad 17⁷⁵
*tuscan greens, julienned cured ham,
 turkey, bacon, tomato, cucumber,
 egg, monterey jack & cheddar cheese,
 caramelized onion dressing*

/STARTERS & BITES

Starter Fall Greens or Caesar Salad 5⁵⁰

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

Warm Camembert 18⁹⁵
*wild mushroom fricasee, olive
 tapenade, grilled baguette
 ~great to share~*

Bacon Wrapped Dates 14⁵⁰
*chorizo stuffed dates, herbed cream,
 smoked paprika lemon honey,
 raincoast crisps*

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

Pork Belly Poutine 14²⁵
*house cut kennebec fries, shredded pork belly,
 cheese curds, scallion and tomato,
 rich peppercorn demi*

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

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

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

/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 *grilled flat iron, onion marmalade, herb roasted roma tomato, arugula, toasted garlic baguette* 19⁵⁰

Harissa Chicken Shawarma *cucumber, tomato, lemon yogurt slaw, grilled naan bread* 15⁷⁵

Prime Rib Cheddar Burger *aged cheddar, pickled red onion, horseradish aioli, whiskey bbq sauce, warm brioche* 15⁴⁵

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

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

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Spring Greens *tuscan greens, carrot curls, grape tomatoes, sliced cucumber and red onion, okanagan goat cheese, wonton crisps, roasted tomato vinaigrette* 12⁷⁵

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

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

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

Mediterranean Pappardelle *basil pesto aglio e olio, kalamata olives, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette* 15⁵⁰

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

/MAINS AFTER 5pm

Striploin *CAB striploin, smoked corn and bacon hash, wild mushrooms, blackberry demi-glace* 31⁷⁵

Fresh Fish Feature *~chef created, seasonally inspired~* \$market price

Lamb Shank *slow-braised shank, roasted potato lyonnaise, apple date chutney, Guinness jus* 29⁵⁰

Scallop & Prawn Linguine *pan-seared scallops & prawns, basil pesto cream, smoked bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette* 25⁷⁵

/PRIME RIB NIGHTS

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

8 oz. 29⁹⁵

10 oz. 34⁹⁵

Reservations highly recommended

/PASTA NIGHT

Every Sunday evening after 5pm, our culinary team will create two unique pasta entrees to tantalize your taste buds 17⁹⁵

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 Ehrenfelser 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, peaches, 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.