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Harvest Grill

Menu Prices — October 24, 2026

Harvest Grill menu with prices in United States, updated October 2019: 86 items across 9 categories, prices from $1.00 to $31.00.

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Harvest Grill Menu with Prices (United States)

Harvest Grill menu with prices in United States, updated October 2019: 86 items across 9 categories, prices from $1.00 to $31.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/harvest-grill

Menu categories: Dinner Starters · Dinner Salads · Entrées · Sandwiches and Such · Dessert · Lunch Starters · Lunch Salads · Sandwiches (Lunch) · Such (Lunch)

Dinner Starters

ITEM	PRICE
Crispy Calamari Lightly Breaded and Served with Maw Maw's Juke Sauce.	**$10.00**
FGT Shrimp Stack Fried Green Tomatoes Topped with Shrimp Salad and Maw Maw's Juke Sauce.	**$11.00**
Lettuce Wraps Butter Lettuce Cups, Pickled Vegetables, Edamame, Finished In Teriyaki Sauce and Peanut Dust with Choice of Filet Tips,...	**$12.00**
Brisket Spring Rolls Eighteen Hour Brisket with Pickled Jalapeno Shallots, House and White BBQ.	**$10.00**
Sausage Cheese Plate House Made Sausage Cheese Board, with Nightly Selection of Cheese and Pickles Grilled Crostini.	**$13.00**
HG Edamame Lightly Salted and Tossed In Sweet and Sour Sauce.	**$7.00**
Tartare Nachos Ahi Tuna Tartare Over Asian Slaw with Avocado, Edamame, Sweet Ginger Soy Glaze, Wasabi Aioli.	**$13.00**
Parmesan Truffle Fries House-Made Skin Kettle Chips Topped with Melted Blue Cheese, Smoked Apple Wood Bacon, Scallions.	**$6.00**
Cast Iron Chips House-Made Kettle Chips Topped with Melted Blue Cheese, Smoked Apple Wood Bacon, Scallions.	**$9.00**
Quinoa Cups Puffed Quinoa In A Lettuce Cup with Marinated Tomatoes, Onions, and Avocados, Balsamic Reduction and Basil Aioli.	**$7.00**
Pimento Bites Homemade Pimento Cheese with Grilled Toast Points and Pepper Jelly.	**$8.00**
Smoked Pork Belly and BBQ Shrimp Served Over Bed of Shaved Brussels, Onion, Roasted Corn with White BBQ.	**$13.00**
Smoked Wings (Each) Smoked and Quick Fried with Celery, Carrots.	**$1.00**

Dinner Salads

ITEM	PRICE
Rocket 88 Mix of Arugula, Spinach with Granny Smith Apples, Cranberries, Carrots, Honey Spiced Walnuts, Goat Cheese with Champagne...	**$7.00**
Harvest House Field Greens Served with Blue Cheese Crumbles, Grape Tomatoes, Shaved Red Onion, Carrot, Cucumber, Croutons, Topped with...	**$6.00**
Saybrook Salad Smoked Salmon, Cherry Tomatoes, Onions, Capers Over Bed of Local Greens Tossed in Lemon Dill Dressing.	**$11.00**
Harvest Wedge Crispy Iceberg Lettuce Quartered with An Assortment of Applewood Smoked Bacon, Blue Cheese, Avocado, Grape Tomatoes, But...	**$8.00**

ITEM	PRICE
Vitality Salad Blackeye Peas, Marinated Tomato, Cucumber and Onion Tossed with Mixed Greens and Quinoa, Croutons, Feta Cheese and House...	**$8.00**
Grilled Caesar Chopped Romaine Tossed In Roasted Garlic Caesar Dressing Topped with Croutons and A Crispy Parmesan Shell, Fire Grilled...	**$7.00**

Entrées

ITEM	PRICE
Chicken Athena Pan Roasted Chicken Breast Served Over a Bed of Braised Tomato Sauce, Roasted Potatoes, Garlic Sauteed Spinach, Topped w...	**$19.00**
Yellowfin Tuna Sesame Crusted Ahi Tuna Quick Seared With Steamed Jazzman Rice Mixed Greens Tossed in Ginger Soy Vinaigrette, Wasabi Aio...	**$23.00**
Bone In Pork Chop Caramelized Onion Mash, Peanut Dusted Brussels Sprouts, Bourbon Apple Butter.	**$24.00**
Whole Flounder Shallow Fried, Garlic Sauteed Spinach, Corn, Red Onion, Risotto, Lemon Caper Sauce.	**$24.00**
New York Strip New York Strip Chargrilled Garlic Sauteed Kale, Blackberry Balsamic Glaze.	**$29.00**
Pork Tenderloin Dry Rub Crusted Pork Tenderloin Roasted Potatoes, Peanut Dusted Brussels, Apple Cider Reduction White BBQ.	**$21.00**
Pan Seared Salmon Pan Seared Salmon with Local Vegetable Stir Fry, Crispy Risotto Cakes, Shallot Caper Beurre Blanc.	**$23.00**
Red Snapper Pan Seared Red Snapper Served Crispy Skin on With Sauteed Snap Peas, Pesto Gnocchi, Carrot Ribbons, Smoked Tomato Butter...	**$29.00**
Stuffed Portobello Grilled Portobello Caps Stuffed with Goat Cheese, Quinoa, Roasted Red Pepper, and Caramelized Onions Over A Bed of Tomat...	**$18.00**
Creole Carbonara Shrimp, Chicken, Homemade Andouille Sauce with Bacon, Garlic, Scallions, and Spring Peas Over A Bed of Penne Pasta In A...	**$19.00**
Harvest Filet Center Cut 8 oz. Beef Filet Over Truffle Mashed Potatoes, Garlic Sauteed Kale, Burgundy Beef Demi Glace.	**$31.00**
Pork Osso Bucco Slow Braised Beeler's Farm Osso Bucco with Shaved Brussels, Caramelized Onion Mash, Pomegranate Port Reduction.	**$23.00**

Sandwiches and Such

ITEM	PRICE
Granny Smith Chicken Sandwich Grilled Chicken Breast with Havarti Cheese, Granny Smith Apples, Arugula and Balsamic Mayo.	**$12.00**
Pizza of The Day House-Made Dough Finished on The Grill Daily Selection.	**$12.00**
Harvest Burger Fresh Ground Chuck with Lettuce, Tomato, Onion Pickle Served on A Toasted Bun.	**$11.00**
Smoked Brisket Sandwich Smoked Brisket on Toasted Brioche Bun with Pickled Vegetables, Fried Onion Ring, Swiss Cheese, Carolina and White BBQ.	**$13.00**
Fish and Chips Beer Battered Mississippi Catfish with House-Made Fries and Comeback Sauce.	**$13.00**
Santa Fe Chicken Wrap Crispy Chicken Tenders Tossed In Spicy Buffalo Sauce with Lettuce, Corn Salsa, Pepperjack Cheese in Buttermilk Dill Dres...	**$12.00**

Dessert

ITEM	PRICE
Banana Crème Brûlée House-made creme brulee topped with candied banana served with a side of delta biscotti cookies for dipping.	**$8.00**
Colorado Campfire (Half) Tableside's mores, with flavored marshmallows and graham crackers.	**$8.00**
Colorado Campfire (Full) Tableside's mores, with flavored marshmallows and graham crackers.	**$14.00**
"Country Fair Style" Bread Pudding Flash-fried buttered rum bread pudding with caramel, white chocolate shavings, vanilla bean ice cream.	**$7.00**
Grand Marmier Citrus Beignets Classic New Orleans style beignets blended with orange zest and Grand Marnier.	**$8.00**

Lunch Starters

ITEM	PRICE
Crispy Calamari Lightly Breaded and Served with Maw Maw's Juke Sauce.	**$10.00**
Lettuce Wraps Butter Lettuce Cups, Pickled Vegetables, Edamame, Finished in Teriyaki Sauce and Peanut Dust with Choice of Filet Tips,...	**$12.00**
FGT Shrimp Stack Fried Green Tomatoes Topped with Shrimp Salad and Maw Maw's Juke Sauce.	**$11.00**
Brisket Spring Rolls Eighteen Hour Brisket with Pickled Jalapeno, Shallots, House and White BBQ.	**$10.00**
Quinoa Cups Puffed Quiona In A Lettuce Cup with Marinated Tomatoes, Onions, and Avocados, Balsamic Reduction and Basil Aioli.	**$7.00**
Smoked Wings (Each) Smoked and Quick Fried with Curry , Carrots.	**$1.00**
Parmesan Truffle Fries House-Made Skin On Fries Tossed In A White Truffle Oil with Parmesan Cheese.	**$6.00**
Cast Iron Chips House-Made Kettle Chips Topped with Melted Blue Cheese Smoked Apple Wood Bacon, Scallions.	**$9.00**
Pimento Bites Homemade Pimento Cheese with Grilled Toast Points and Pepper Jelly.	**$8.00**
Smoked Pork Belly and BBQ Shrimp Served Over Bed of Shaved Brussels, Onion, Roasted Corn with White BBQ.	**$13.00**
Tartare Nachos Ahi Tuna Tartare Over Asian Slaw with Avocado, Edamame, Sweet Ginger Soy Glaze, Wasabi Aioli.	**$13.00**

Lunch Salads

ITEM	PRICE
Rocket 88 Mix of Arugula, Spinach with Granny Smith Apples, Cranberries, Carrots, Honey Spiced Walnuts, Goat Cheese with Champagne...	**$7.00**
Harvest House Filed Greens Served with Blue Cheese Crumbles, Grape Tomatoes, Shaved Red Onion, Carrot, Cucumber, Croutons, Topped with...	**$6.00**
Taco Salad Choice of Grilled Chicken or Spiced Beef on Top of Shredded Romaine, Tomatoes, Onions, Olives, Cheddar Cheese, Corn Sals...	**$11.00**

ITEM	PRICE
Greek Salad Black Olives, Banana Peppers, Feta Cheese, Cherry Tomatoes, Cucumbers over Chopped Romaine Lettuce Tossed with Greek Dre...	**$8.00**
Harvest Wedge Crispy Iceberg Lettuce Quartered with An Assortment of Applewood Smoked Bacon, Blue Cheese, Avocado, Grape Tomatoes, Bu...	**$8.00**
Grilled Caesar Chopped Romaine Tossed In Roasted Garlic Caesar Dressing Topped with Croutons and A Crispy Parmesan Shell, Fire Grilled...	**$7.00**
Saybrook Salad Smoked Salmon, Cherry Tomatoes, Onions, Capers Over Bed of Local Greens Tossed In Lemon Dill Dressing.	**$11.00**
Vitality Salad Blackeye Peas, Marinated Tomato, Cucumber and Onion Tossed with Mixed Greens and Quinoa, Croutons, Feta Cheese and House...	**$8.00**

Sandwiches (Lunch)

ITEM	PRICE
Fish Tacos Blackened Mississippi Catfish In A Grilled Flour Tortilla With Cilantro Lime Coleslaw, Jazz Man Rice, Roasted Corn Salsa...	**$12.00**
Harvest Burger Fresh Ground Chuck with Lettuce, Tomato, Onion Pickle Served On A Toasted Bun.	**$10.00**
Smoked Salmon BLT Wrap Cold Smoked Salmon and Applewood Bacon, Lemon Dill, Mayo, Arugula, Tomato, Flour Tortilla.	**$13.00**
Shrimp Salad Sliders Lemon Butter Poached Shrimp Salad With Arugula, Quick Pickled Veggies On Toasted Slider Bun (3).	**$13.00**
Ahi Tuna Sliders Sesame Crusted Yellowfin Tuna Seared Rare With Arugula, Pickled Veggies, Wasabi Aioli, Sweet Ginger Soy Glaze On Toasted...	**$14.00**
Smoked Chicken Salad Plate Combo of Chicken Salad, Mixed Fruit and Arugula, Pimento Grilled Cheese.	**$12.00**
Smoked Brisket Sandwich Smoked Brisket On Toasted Brioche Bun With Pickled Vegetables, Fried Onion Ring, Swiss Cheese, Carolina and White BBQ.	**$12.00**
Granny Smith Chicken Sandwich Grilled Chicken Breast with Havarti Cheese, Granny Smith Apples, Arugula and Balsamic Mayo.	**$12.00**
Harvest Veggie Wrap Grilled Portobello, Caramelized Onion, Roasted Red Peppers, Arugula, Crispy Brussels Sprouts, Balsamic Reduction, Basil...	**$9.00**
Santa Fe Chicken Wrap Crispy Chicken Tenders Tossed in Spicy Buffalo Sauce With Lettuce, Corn Salsa, Pepperjack Cheese In Buttermilk Dill Dres...	**$11.00**
Meatloaf Sandwich Killer Diller Meatloaf Finished Over Grilled Served With Creamy Horseradish Sauce, Caramelized Onions and Peppers, With...	**$11.00**
Magnolia Melt Fried Turkey, Arugula, Havarti Cheese, Comeback Sauce On Toasted Sourdough Bread.	**$11.00**

Such (Lunch)

ITEM	PRICE
Pizza of The Day House-Made Dough Finished on The Grill Daily Selection.	**$11.00**
Pan Seared Salmon Pan Seared Salmon with Local Vegetable Stir Fry, Crispy Risotto Cakes, Shallot Caper Beurre Blanc.	**$23.00**
New York Strip New York Strip Chargrilled with Smash Roasted Potatoes, Garlic Sauteed Kale, Blackberry Balsamic Glaze.	**$29.00**

ITEM	PRICE
Soup of The Day (Cup)	**$4.00**
Soup of The Day (Bowl)	**$6.00**
Creole Carbonara Shrimp, Chicken, Homemade Andouille Sausage with Bacon, Garlic, Scallions, and Spring Peas Over A Bed of Penne Pasta In...	**$19.00**
Fish and Chips Beer Battered Mississippi Catfish with House-Made Fries and Comeback Sauce.	**$12.00**
Yellowfin Tuna Sesame Crusted Ahi Tuna Quick Seared with Steamed Jazzman Rice, Mixed Greens, Tossed In Ginger Soy Vinaigrette, Wasabi A...	**$23.00**

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"Country Fair Style" Bread Pudding Flash-fried buttered rum bread pudding with caramel, white chocolate shavings, vanilla bean ice cream.	**$7.00**
Grand Marmier Citrus Beignets Classic New Orleans style beignets blended with orange zest and Grand Marnier.	**$8.00**