



Harvest Grill

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

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

Sandwiches and Such

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

Dessert

ITEM	PRICE
Banana Crème Brûlée	\$8.00
House-made creme brulee topped with candied banana served with a side of delta biscotti cookies for dipping.	
Colorado Campfire (Half)	\$8.00
Tablesides's mores, with flavored marshmallows and graham crackers.	

ITEM	PRICE
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
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

ITEM	PRICE
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
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

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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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