

# Harvest bistro

## appetizers

### CHICKEN WINGS • 12

Buffalo Sauce, House Made Ranch

### CHILLED SHRIMP COCKTAIL • 15

Traditional Cocktail Sauce

### BEEF NACHOS • 14

Beef Picadillo, Tomato, Red Onion, Corn, Pickled Jalapeño, Olives, Scallions, Muenster Cheese, Cheddar, Guacamole, Tomatillo Salsa, Lime

## soups & salads

### ROASTED CHICKEN LIME SOUP • 10

Chicken Broth, Vegetables, Garbanzo Beans, Tomatillo, Avocado, Cilantro, Lime

### HARVEST SALAD • 14

Red Quinoa, Blistered Grapes, Heirloom Carrots, Peppers, Charred Corn, Scallions, Kale, Radish, Shaved Almonds, Candied Walnut, Sunny Citrus Vinaigrette

### \*\*CAESAR • 13

Romaine Hearts, Sliced Croutons, Parmesan

### BURRATA HEIRLOOM TOMATO SALAD • 15

Burrata Cheese, Extra Virgin Olive Oil, Balsamic Reduction, Basil

Add to Any Salad: Chicken Breast, Steak, Shrimp or Salmon • 8

## pizza & flatbread

### \*\*CHEESE PIZZA • 12

Plum Tomato Sauce, Mozzarella Grande, First Press Olive Oil  
Add Pepperoni • 3

### \*\*TOSCANA FLATBREAD • 14

Braised Short Rib, Piquillo Pepper Sauce, Roasted Broccolini, Heirloom Tomato, Olive Tapenade, Feta Cheese

## main plates

### CATCH OF THE DAY • market price

### CRISPY BERKSHIRE PORK\* • 26

Breaded Pork Cutlet, Warm Butter Beans and Arugula Salad, Honey Whole Grain Mustard

### CAST IRON RIBEYE\* • 38

Sweet Potato Gratin, Grilled Asparagus, Rustic Chimichurri

### PAN SEARED SCOTTISH SALMON\* • 26

Warm Carolina Rice Salad, Melted Leeks, Peas, Asparagus, Sweet Drop Peppers, Tarragon Butter Sauce, Grilled Lemon

### \*\*BEEF BOLOGNESE • 24

Papiri Pasta, Meat Sauce, Ricotta, Basil

### \*\*STEAKHOUSE BURGER\* • 16

Certified Angus Beef Patty served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion  
Add Cheese, Bacon or Mushrooms

### ROASTED HALF CHICKEN • 25

Marble Potatoes, Corn, Baby Carrots, Zucchini, Lemon Yogurt Sauce

### COUNTRY MEATLOAF • 24

Angus Beef, Pancetta, Mashed Potatoes, Caramelized Onion, Baby Heirloom Carrots, Brown Gravy

### \*\*MISTA CORTA PASTA • 20

Cauliflower, Basil, Heirloom Tomatoes, Chilies, Pinot Grigio, Parmigiano  
Add: Chicken Breast, Steak, Shrimp or Salmon • 8

### MAC & FIVE CHEESES • 24

Cavatappi Pasta, Buttered Brioche Breadcrumbs  
Choice of Chicken Breast, Shrimp or Steak or Salmon

## sides

### BISTRO FRIES • 6

Tossed in Garlic Butter and Parsley

### SWEET POTATO FRIES • 6

### GARDEN CAROLINA RICE • 6

### SWEET POTATO GRATIN • 6

### BUTTER WHIPPED POTATOES • 5

### \*\*SEASONAL VEGETABLES • 7

Chef's Selection

 Gluten Free  Vegetarian  Vegan  Local

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for Manager assistance.

\*\*Can be made gluten free upon request.

For parties of 6 or more an 18% gratuity will be added.

# Harvest bistro

## COCKTAILS

All Signature Cocktails are made with Fresh Fruit, Natural Juices and Premium Liquors

### BLUEBERRY SANGRIA • 12

Tito's Vodka, Fresh blueberries, Merlot, Orange Juice, Simple Syrup

### HARVEST PEACH LEMONADE • 14

Woodford Reserve Bourbon Whiskey, Lemonade, Peach Schnapps

### BERRY BERRY COOLER • 10

New Amsterdam Gin, Chambord, Blackberries, Fresh Lime Juice, Club Soda

### GRAPEFRUIT BASIL SMASH • 12

Milagro Silver Tequila, Grapefruit Juice, Agave Nectar, Fresh Basil

### SUNSET BREEZE • 12


Reyka Vodka, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine

## BEERS

### DRAFTS • 7

Bud Light • Blue Moon • Stella Artois

### IMPORTED & CRAFT • 6.5

Corona • Guinness • Heineken • Funky Buddha IPA   
Modelo • Stella Artois

### DOMESTIC • 5.5

Blue Moon • Bud Light • Budweiser • Coors Light  
Michelob Ultra • Miller Lite • Samuel Adams

## MOCKTAILS

### HARVEST ROYAL PUNCH • 6

A drink fit for a prince or princess after running around the kingdom all day! A Refreshing Blend of Orange and Pineapple Juices, Grenadine and Sweet Ginger Ale Bubbles

### FIZZY STRAWBERRY LEMONADE • 6

A Fun Brew of Strawberry Puree, Pink Lemonade and Ginger Ale that will tickle your taste buds

## WINES

Wines are listed from lightest to fullest

### SPARKLING

	GI	BI
Prosecco ~ Riondo	10	39
Sparkling ~ Chandon Brut Classic, CA	16	57

### WHITE WINES

Pinto Grigo ~ Terlato, Friuli	12	41
Riesling ~ Wente Riverbank, Arroyo Seco, Monterey, CA	12	41
Sauvignon Blanc ~ Starborough, Marlboro, New Zealand	11	39
Sauvignon Blanc ~ Kim Crawford, New Zealand		49
Chardonnay ~ Starmont	11	39
Chardonnay ~ Sonoma-Cutrer Russian River Ranches, Sonoma County, CA		54
Chardonnay ~ Hill Family Estate, Carly's Cuvee		
Bonnet Creek Resort Reserve, Napa Valley, CA	14	57
Rose ~ Fleur de Mer, Cotes de Provence, France	9	36

### RED WINES

Pinot Noir ~ Parker Station, Central Coast, CA	12	41
Pinot Noir ~ Meiomi, CA	12	48
Pinot Noir ~ Laetitia Bonnet Creek Resort Reserve, Arroyo Grande Valley, CA	14	57
Red Blend ~ Zaca Mesa Z Cuvée, Santa Ynez, CA	12	48
Merlot ~ Seven Falls Cellars, Wahluke Slope, WA	10	40
Merlot ~ Tangle Oaks	12	41
Malbec ~ Bodega Norton Reserva, Mendoza, Argentina		45
Cabernet Sauvignon ~ Storypoint, CA	9	36
Cabernet Sauvignon ~ Hess Shirtail Ranches, Lake County, CA	12	48

WE OFFER A FULL SERVICE BAR, PLEASE ASK YOUR SERVER FOR YOUR FAVORITE COCKTAIL

\$20 corkage fee for all outside bottles of wine.

18% gratuity will automatically be added to parties of 6 or more.

Be Social with Us! @bonnetcreek #bonnetcreek #hbcfoodie