

PETITE PLATES

[**CHARCUTERIE BOARD**] 🍷 (GF)
three meats, two cheeses, served with strawberry preserves, cucumber-dill spread, olives, crostini / 18

[**STONEFIRED CAPRESE FLATBREAD**] 🍷 (V)
shredded mozzarella, fresh tomato, basil, ricotta, finished with arugula, pesto, and balsamic glaze / 16

[**SHRIMP LETTUCE WRAPS**] (GF)
chilled marinated shrimp, pineapple salsa, avocado / 16

[**HARVEST HUMMUS**] (V)
roasted garlic and lemon hummus, vegetables, pita bread / 13
(vegan without feta or pita)

[**SQUASH BLOSSOMS**] 🍷 🍷 (V)
three cheese blend, crispy tempura, parsley aioli, roasted tomatoes / 15

[**CILANTRO LIME SHRIMP**] (GF)
chilled marinated shrimp, cilantro, pico, avocado, crisp tortilla / 12

[**FRIED RAVIOLI**] (V)
six cheese ravioli, Italian breadcrumbs, crisp fried, marinara / 14

[**THAI CHICKEN LETTUCE WRAPS**]
roasted dark meat tossed in peanut glaze, pickled vegetables, lettuce leaves, green onion, ponzu / 14

[**BARBACOA BAKER**] (GF)
slow braised beef, pickled onion, mozzarella cheese, potato, ancho aioli / 12

[**BUTTERNUT SQUASH BISQUE**] 🍷 (GF/V)
butternut squash bisque with coconut sour cream drizzle / 9

GREENS

caesar, ranch, bleu cheese, house vinaigrette, white balsamic vinaigrette

[**PANZANELLA**] (V)
tomatoes, arugula, feta, cucumbers, toasted bread, house vinaigrette, fresh basil / 14 (GF) without bread

[**FIELD FRESH HOUSE**] (GF/V)
field greens, mushrooms, onion, heirloom tomatoes, house vinaigrette / 10

[**WEDGE SALAD**] 🍷 (GF)
crisp iceberg, bleu cheese crumbles, tomatoes, bacon, green onion, bleu cheese dressing / 12

[**CAESAR**]
romaine lettuce, shaved parmesan, caesar dressing, croutons / 13 (GF without croutons)

[**FIG AND PROSCIUTTO**] 🍷 (GF)
chopped kale blend, fig, prosciutto, apricot goat cheese, roasted walnuts, white balsamic vinaigrette / 16

[**STEAK COBB**] (GF)
roasted tenderloin, bleu cheese crumbles, tomatoes, boiled eggs, pickled onions, ranch dressing / 18

[**ANTIPASTO**] (GF)
crisp iceberg, mozzarella cheese, pepperoncini, tomatoes, olives, red onion, salami, parmesan herb vinaigrette / 16

ADD PROTEIN: dark meat chicken or roasted turkey +8 / chicken breast +9 / shrimp +10 / salmon* +12

HARVEST
RESTAURANT & BAR

HARVEST FAVORITES 🍷
HARVEST SEASONAL ITEMS 🍷
(GF) GLUTEN FREE / (V) VEGETARIAN

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food-borne illness.



The Villages Grown | Proudly serving The Villages
Grown ingredients in select menu items.
Ask your server for more details.

HANDHELD S

accompanied with fries or roasted vegetables

[CRISPY COD] 🍷

crisp cod, lemon dill aioli, lettuce, tomato, pickled onion, capers, brioche bun / 21

[CHEESEBURGER*]

brisket-chuck blend, served all the way, melted cheddar / 17

[ROASTED TURKEY DIP]

baguette, arugula, caramelized onions, provolone, garlic aioli, au jus / 16

[FRENCH DIP]

slow braised beef, pan-jus, caramelized onions, provolone, horsey cream sauce, toasted roll / 17

[BELLA ITALIANO] 🍷

salami, prosciutto, burrata, arugula, tomato, pepperoncini, garlic aioli, baked cheddar roll / 15

[VEGETARIAN BURGER] (V)

plant-based burger, lettuce, tomato, onion, toasted brioche / 19 *(vegan without toasted brioche)*

[SHRIMP TACOS]

chimichurri shrimp, shredded cabbage, ancho aioli, pineapple salsa / 16

PASTA

(GF with substitution of brown rice pasta)

[SHRIMP TAPENADE]

seared shrimp, fettuccini, olive tapenade, spinach, garlic herb butter, white wine / 17

[SCALLOP COGNAC FETTUCINI]

cognac cream sauce, fettuccini, roasted tomatoes, seared scallops / 24

[RUSTIC BOLOGNESE]

ground italian sausage, beef, tomato, carrots, celery, onion, herbs, cream, fettuccini pasta, parmesan / 23

[THE PROUD VEGETARIAN] 🌱 (GF/V)

brown rice pasta, roasted zucchini, squash, carrots, tomatoes, kale, brussels, lemon parmesan butter, fresh oregano, shaved parmesan / 19
(vegan) sub oil instead of butter

BOWLS

[ALASKAN BOWL*]

grilled salmon, soba noodles, pickled cucumber, carrots, kale blend, green onions, cilantro, apricot glaze, house made ponzu / 22
(vegan) sub salmon for extra vegetables or avocado

[ANGUS BOWL*] (GF)

blackened steak, over parmesan basil risotto, spinach and tomatoes / 23

[CALI BOWL] (GF)

roasted dark meat chicken, seasoned corn, onion, tomatoes, avocado, cilantro lime rice, salsa verde / 21

[SWEET CHILE SHRIMP BOWL]

teriyaki glazed shrimp, cilantro lime rice, cucumber-avocado salsa, sweet chile aioli / 18

[GYRO CHICKEN BOWL] (GF)

greek marinated chicken, seasoned rice, fresh tomato, cucumber, red onion, kalamata olives, crumbled feta, tzatziki sauce / 19

[PEANUT CHICKEN BOWL]

peanut glazed chicken, kale blend, cashews, green onion, cilantro lime rice / 20

CHEF ENTREES

interchangeable sides available upon request

[**HARVEST SHRIMP & GRITS**] 🍷 (GF)
chorizo, sautéed vegetables, three cheese grits, pan jus / 23

[**TUSCAN SALMON***] 🍷 (GF)
tomatoes, olives, artichokes, guests choice of two sides / 24

[**SCALLOP RISOTTO***] (GF)
roasted tomatoes, parmesan basil risotto / 30

[**PARMESAN HERB HALIBUT***]
parmesan herb crusted, seared crisp, parmesan basil risotto, sautéed vegetables / 39

[**SHRIMP TEMPURA**] 🍷
crisp shrimp, apricot chile glaze, thai rice / 24

[**MARKET CATCH***] 🍷
chef selected catch, paired with sauce to compliment, guests choice of two sides / MKT

[**SURF & TURF ***] (GF)
6oz filet, garlic herbed shrimp, garlic mashed potatoes, roasted vegetables/ 49

[**ISLAND CHICKEN**]
teriyaki chicken, cilantro lime rice, pineapple salsa, fried pickled onion, cilantro / 18

[**CHERRY GLAZED PORK CHOP***] 🍷
8oz bone-in pork chop, cherry balsamic reduction, apricot goat cheese, guests choice of two sides / 29

[**ROASTED TENDERLOIN***]
finished with mushroom bordelaise, garlic mashed potatoes, and sauteed vegetables / 30

[**STUFFED CHICKEN CAPRESE**] 🍷
lightly dusted, stuffed with pesto-marinated mozzarella, finished with bruschetta topping and balsamic glaze, garlic mashed potatoes, sautéed vegetables / 23

[**BARBOCOA**] (GF)
slow braised beef, cilantro lime rice, roasted corn, pickled onion, cilantro / 24

[**FILET MIGNON***] (GF)
6oz angus 21 day aged, two sides and accompanied with steak accoutrement: truffle butter, bordelaise, béarnaise or pan jus / 44

[**NY STRIP***] (GF)
12oz center cut 21 day aged, two sides and accompanied with steak accoutrement: truffle butter, bordelaise, béarnaise or pan jus / 48

SIDES

baked potato
(available after 4pm)
garlic mashed potatoes
french fries

parmesan basil risotto
cilantro lime rice
thai rice
roasted vegetables

asparagus
sautéed mushrooms
sautéed spinach & tomatoes

HARVEST SIGNATURE WINE SERIES

[**CHARDONNAY**] 🍷
PASO ROBLES, CA
On the nose, this wine has aromas of toasted oak, caramel and buttered popcorn, with vanilla and spice notes on the palate. Combined with a bright crisp mouthfeel we recommend pairing with seafood dishes, salads or chicken.

[**CABERNET SAUVIGNON**] 🍷
PASO ROBLES, CA
This cabernet sauvignon has flavors of ripe berry fruit and dark cherry with a hint of tobacco leaf & 'cigarbox' notes. The palate is rich & the finish is quite firm but balanced. We recommend pairing with steak, pork or spicy entrées.

