

HARVEYS

APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE

Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden.
Served with honey mustard. 7.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails
& served with crostini. 8.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour.
Served with ranch dressing. 8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa &
baby greens. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

CITRUS SALAD

Arcadian lettuce, red onion, cranberries, grapefruit &
orange segments, candied pecans & citrus-cream dressing. 8.95
Add chicken 4 | Add salmon 5

* STEAK & WEDGE

Wedge of iceberg lettuce topped with grilled tenderloin,
Mississippi caviar, grape tomatoes, chopped hard-boiled eggs,
crispy onion straws, green onion & barbecue ranch. 13.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes,
scallions, crispy tortilla strips, cilantro lime vinaigrette
& toasted corn salsa. 11.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses
& crispy corn tortilla strips. Served with ranch dressing. 10.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce
on baby greens with carrots, grape tomatoes, Asian honey
mustard dressing & black sesame seeds. 10.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham,
two cheeses & tomato wedges. Served with cheese toast. 9.95

CLASSICS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS,
BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER*

[Morningstar burger available]

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle,
mayo & mustard on a sourdough bun. 9.45 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon,
mayo & honey mustard on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on
toasted French brioche loaf. Served with au jus. 11.95

DESSERTS

* BREAD PUDDING 6.45

JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

MISSISSIPPI BROWN BUTTER CAKE

Mississippi brown butter cake topped with caramelized peaches
& ice cream. 7.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP & CHOICE
OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES,
FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI,
ASPARAGUS, BAKED POTATO OR CREAMED SPINACH.

FILET MIGNON*

Wood-fire grilled, center-cut. 9 oz 30.95 | 6 oz 27.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 27.95

NY STRIP*

14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices. 25.95

SHORT RIBS

Certified Angus Boneless Beef® Short Ribs Traditionally braised, cooked low and slow in
a rich gravy, garnished with onion straws, served with mashed potatoes and your choice
of side. 22.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 23.95 | Half rack 17.95

RIBEYE

Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our
chef's blend of spices. 26.95

PRIME RIB*

OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
16 oz 29.95 | 12 oz 26.95 | 10 oz 23.95

SEAFOOD & PASTA

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP.

FRESH FISH OF THE DAY*

We bring the freshest seafood from all around the world to your table.
Ask what our chefs are preparing today. Market price

HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 23.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño
grits, fresh sautéed spinach & finished with a light citrus butter. 17.95

* SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions,
bacon & tomatoes atop smoked cheddar & jalapeño grits. 18.95

CRAB CAKES

Maryland-style crab cakes, Creole mustard, corn salsa, asparagus & rice pilaf. 17.95

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 17.95 | Cajun-spiced chicken breast 15.95

CHICKEN

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP.

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with red-skinned mashed potatoes & grilled asparagus. 17.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes,
veal jus, crawfish cream & scallions. 18.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown.
Served with your choice of side. 12.95

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOOD-BORNE ILLNESSES. INDIVIDUALS WITH CERTAIN
HEALTH CONDITIONS MAY BE AT HIGHER RISK IF CONSUMED RAW OR UNDERCOOKED. PLEASE LET US KNOW YOUR PREFERENCES
AND ALLERGIES. ALL BURGERS COOKED TO MEDIUM WELL.

All items & prices subject to change. 11/19

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Baked pimento cheese, topped with crawfish tails
& served with crostini. 8.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa
& baby greens. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

CITRUS SALAD

Arcadian lettuce, red onion, cranberries, grapefruit & orange segments, candied
pecans & citrus-cream dressing. 8.95
Add chicken 4 | Add salmon 5

* STEAK & WEDGE

Wedge of iceberg lettuce topped with grilled tenderloin, Mississippi caviar,
grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green onion
& barbecue ranch. 13.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions,
crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 11.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn
tortilla strips. Served with ranch dressing. 10.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens
with carrots, grape tomatoes, Asian honey mustard dressing
& black sesame seeds. 10.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham,
two cheeses & tomato wedges. Served with cheese toast. 9.95

QUICHE OF THE DAY

Today's quiche with a Caesar salad, house salad or soup of the day. 8.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with red-skinned mashed potatoes & grilled asparagus. 13.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes,
veal jus, crawfish cream & scallions. 12.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with Caesar or house
salad or your choice of two: french fries, baked beans, bacon potato salad
or cup of soup. 10.95

HOUSE-MADE SOUPS

CUP 2.95 | BOWL 4.95 WITH SALAD 6.95

MONDAY	LOADED POTATO
TUESDAY	CHICKEN TORTILLA
WEDNESDAY	CREAMY CHICKEN NOODLE
THURSDAY	CHICKEN & CORN CHOWDER
FRIDAY	CRAWFISH CHOWDER
SATURDAY	CREAMY CHICKEN NOODLE
SUNDAY	CREAMY CHICKEN NOODLE

SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO
SALAD OR CUP OF SOUP.

DOWN HOME BURGER* [Morningstar burger available]

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo & mustard on
a sourdough bun. 9.45 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard
on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche
loaf. Served with au jus. 11.95

* SALMON BLT

Grilled fresh salmon on a sweet sourdough bun with applewood-smoked bacon,
mixed greens, tomato & lemon dill aioli. 12.95

SEAFOOD & PASTA

FRESH FISH OF THE DAY*

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HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 14.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh
sautéed spinach & finished with a light citrus butter. 12.95

* SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes
atop smoked cheddar & jalapeño grits. 12.95

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 13.95 | Cajun-spiced chicken breast 12.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE
MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI, ASPARAGUS, BAKED
POTATO OR CREAMED SPINACH. ADD HOUSE OR CAESAR SALAD 2.45

* PRIME RIB*

OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
16 oz 25.95 | 12 oz 21.95 | 10 oz 18.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple,
garlic & ginger. 24.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 19.95 | Half rack 14.95

DESSERTS

* BREAD PUDDING 6.45

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Add strawberry topping 1.50

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LUNCH