

HARVEYS



APPETIZERS

BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE

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

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

FRIED MUSHROOMS

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

SALADS

BARBECUE CHICKEN SALAD

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

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

HOUSE-MADE SOUPS

ASK YOUR SERVER ABOUT TODAY'S SOUPS.

CUP 2.95

BOWL 4.95

BOWL WITH SALAD 6.95

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

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

French bread baked with rich vanilla custard, Granny Smith apples & pecans, topped with Bourbon sauce. 6.45

JUBILATIONS CREAM CHEESECAKE

Baked locally with cream cheese, real butter & natural vanilla, on a crunchy pecan & graham cracker crust. 4.95
Add strawberry topping. 1.50

BROWNIE DELIGHT

A thick, warm brownie with vanilla ice cream, chocolate & caramel syrup & whipped cream. 5.95

MISSISSIPPI BROWN BUTTER CAKE

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

FROM OUR WOOD-FIRED GRILL

SERVED WITH CAESAR OR HOUSE SALAD OR BOWL OF SOUP & CHOICE OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES, RICE PILAF, FOUR CHEESE MACARONI, 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

HONEY PEPPER SALMON*

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

LEMON PEPPER CHICKEN

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

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

CHEF SELECTIONS

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

DELTA CHICKEN

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

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

CHICKEN TENDERS

Hand breaded & fried 'til golden. Served with honey mustard & french fries. 12.95

CAJUN PASTA

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

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