

## APPETIZERS

### \* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE  
Broccoli, cheese, bacon, onions & jalapeños,  
fried 'til golden. Served with honey mustard. 7.95

### FRIED GREEN TOMATOES

Served with remoulade & fresh crumbled bacon. 6.95

### 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

### SALMON & KALE SALAD

Kale, red onion, black eyed peas, Granny Smith apples & grape  
tomatoes tossed in mustard vinaigrette. Topped with wood-fire  
grilled salmon. 12.95

### \* STEAK & WEDGE

Wedge of iceberg lettuce topped with barbeque ranch,  
Mississippi caviar, grape tomatoes, chopped hard-boiled eggs,  
crispy onion straws, green onion & grilled tenderloin. 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. 9.95

### 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. 9.95

### 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. 8.95 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. 10.95

## PASTA

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

### CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.  
Cajun-spiced shrimp & crawfish\* 16.95  
Cajun-spiced chicken breast 14.95

### LINGUINE ALFREDO

Linguine & broccoli tossed in Alfredo sauce with blackened shrimp  
or grilled chicken. Shrimp\* 16.95 | Chicken 15.95

## 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 SWEET POTATO CASSEROLE.

### FILET MIGNON\*

Wood-fire grilled, center-cut. 9 ounce 28.95 | 6 ounce 26.95

### \* MARINATED RIBEYE\*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 25.95

### NY STRIP\*

14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices. 24.95

### BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.  
Full rack 22.95 | Half rack 17.95

### RIBEYE

Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our  
chef's blend of spices. 25.95

### PRIME RIB\*

#### OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved  
to order. 16 oz 28.95 | 12 oz 25.95 | 10 oz 22.95

## SEAFOOD

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. 22.95

### 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

## 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. 16.95

### \* 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

## DESSERTS

### \* BREAD PUDDING 6.45

### JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

### BROWNIE DELIGHT 5.95

### STICKY TOFFEE PUDDING

Hot date cake topped with toffee sauce & vanilla ice cream. 4.95

## 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. 2/19

# 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 GREEN TOMATOES

Served with remoulade & fresh crumbled bacon. 6.95

### 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

### SALMON & KALE SALAD

Kale, red onion, black eyed peas, Granny Smith apples & grape tomatoes  
tossed in mustard vinaigrette. Topped with wood-fire grilled salmon. 12.95

### \* STEAK & WEDGE

Wedge of iceberg lettuce topped with barbeque ranch, Mississippi caviar,  
grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green  
onion & grilled tenderloin. 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. 9.95

### 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. 9.95

### 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 SALAD

Dijon mustard, cranberries, honey, mayo & celery. Served with seasonal  
fruit & hard-boiled egg. 9.95

## 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 2.45 | BOWL 4.45 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. 8.95 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. 10.95

### \* SALMON BLT

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

## PASTA

### CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.  
Cajun-spiced shrimp & crawfish\* 13.95 | Cajun-spiced chicken breast 11.95

### LINGUINE ALFREDO

Linguine & broccoli tossed in Alfredo sauce with blackened shrimp or grilled chicken.  
Shrimp\* 13.95 | Chicken 12.95

## SEAFOOD

### 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. 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

## WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE  
MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI, ASPARAGUS, BAKED  
POTATO OR SWEET POTATO CASSEROLE. 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 24.95 | 12 oz 20.95 | 10 oz 17.95

### \* MARINATED RIBEYE\*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic &  
ginger. 22.95

### BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.  
Full rack 18.95 | Half rack 14.95

## DESSERTS

### \* BREAD PUDDING 6.45

### JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

### BROWNIE DELIGHT 5.95

### STICKY TOFFEE PUDDING

Hot date cake topped with toffee sauce & vanilla ice cream. 4.95

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. 2/19

LUNCH