

HARVEYS



APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE
Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden.
Served with honey mustard. 8.95

CRAWFISH & PIMENTO DIP
Baked pimento cheese, topped with crawfish tails & served with crostini. 9.95

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. 10.95

SPINACH ARTICHOKE DIP
Served with sour cream, salsa & corn chips. 7.95

SALADS

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. 12.95

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, chives & 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. 9.95 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. 11.95

DESSERTS

* **BREAD PUDDING** 6.95

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 OR BAKED POTATO.

FILET MIGNON*
Wood-fire grilled, center-cut. 9 ounce 32.95 | 6 ounce 28.95

* **MARINATED RIBEYE***
12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 28.95

NY STRIP*
14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices. 27.95

BARBECUE BABY BACK RIBS
Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 24.95 | Half rack 18.95

RIBEYE
Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our chef's blend of spices. 28.95

PRIME RIB*
OUR HOUSE SPECIALTY
Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
16 oz 30.95 | 12 oz 27.95 | 10 oz 24.95

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. 24.95

BLACKENED CATFISH*
Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh sautéed spinach & finished with a light citrus butter. 18.95

SHRIMP & GRITS*
Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeño grits. 19.95

CRAB CAKES
Maryland-style crab cakes, Creole mustard, corn salsa, asparagus & rice pilaf. 18.95

* **CAJUN PASTA**
Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 18.95
Cajun-spiced chicken breast 16.95

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. 18.95

* **DELTA CHICKEN**
Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 19.95

CHICKEN TENDERS
Hand breaded & fried 'til golden brown.
Served with your choice of side. 13.95



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. 4/21

DINNER

APPETIZERS

* BROCCOLI BITES

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Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden. Served with honey mustard. 8.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & served with crostini. 9.95

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. 10.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

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. 12.95

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, chives & 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. 9.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus. 14.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 13.95

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. 11.95

HOUSE-MADE SOUPS

CUP 2.45 | BOWL 4.45 WITH SALAD 7.95

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

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DAILY SPECIALS

AVAILABLE MONDAY THROUGH FRIDAY 9.50

MONDAY	GRILLED BBQ CHICKEN WITH BAKED BEANS AND POTATO SALAD
TUESDAY	HOUSE-MADE MEATLOAF WITH MASHED POTATOES AND BROCCOLI
WEDNESDAY	FRIED CHICKEN WITH FOUR CHEESE MACARONI AND BAKED BEANS
THURSDAY	HAMBURGER STEAK WITH MUSHROOM GRAVY AND MASHED POTATOES
FRIDAY	CORNMEAL FRIED CATFISH WITH COLE SLAW AND FRENCH FRIES

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. 9.95 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. 11.95

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Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 15.95

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* 14.95 | Cajun-spiced chicken breast 13.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BROCCOLI, ASPARAGUS OR BAKED POTATO. 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 26.95 | 12 oz 22.95 | 10 oz 19.95

* MARINATED RIBEYE*

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

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 21.95 | Half rack 15.95

DESSERTS

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