

BRUNCH

SHRIMP & GRITS*

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

LOADED CHICKEN & BISCUIT

Chicken tenders served over a buttermilk biscuit topped with sausage gravy, a sunny-side-up egg & maple syrup 8.95

CHICKEN & WAFFLES

Belgian waffles, buttermilk-fried chicken, berry gastrique, vanilla butter, whipped cream & powdered sugar. 13.95

EGGS BENEDICT

Poached eggs with breakfast ham, English muffins & hollandaise. Served with your choice of hashbrowns, fruit or grits. 12.95

LOVELEE'S CINNAMON ROLLS

A mini skillet full of cinnamon rolls topped with cream cheese icing, caramel glaze & candied pecans. 7.95

SKILLET SCRAMBLE

Three scrambled eggs with bacon, ham, Monterey jack & cheddar cheese, served over breakfast potatoes topped with sausage gravy. 11.95

STEAK & EGGS

Six-ounce cut of prime rib topped with two eggs cooked to your liking. Served with your choice of hashbrowns, fruit or grits. 16.95

QUICHE OF THE DAY

Today's quiche with a Caesar salad, house salad or soup of the day. 9.95

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

BRUNCH COCKTAILS

* CATHEAD BLOODY MARYS & SCREWDRIVERS 3

MORNING MULE 4

Cathead Vodka, Orange Juice, Ginger Beer, Lime Juice

BLUEBERRY MIMOSA 6

La Marca Prosecco, Stoli Blueberi, Orange Juice, Fresh Blueberries

GRAND MIMOSA 6

Grand Marnier, Prosecco, Fresh Orange Slice

IRISH CREAM COFFEE 7

Bailey's Irish Cream, Fresh Coffee, Brown Sugar, Whipped Cream, Creme de Menthe

BUILD YOUR OWN MIMOSAS

Complimentary & Fresh Orange, Pineapple, Cranberry or Grapefruit Juice With Purchase of Any Bottle of Sparkling Wine

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

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa & baby greens. 10.95

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

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

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

HOUSE-MADE SOUPS

CUP 2.95 | BOWL 4.95
WITH SALAD 7.95

ASK YOUR SERVER ABOUT TODAY'S SOUPS.

SEAFOOD

* HONEY PEPPER SALMON*

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

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions. Cajun-spiced shrimp & crawfish* 14.95 | Cajun-spiced chicken breast 13.95

CRAB CAKES

Maryland-style crab cakes topped with Creole mustard and corn salsa. 15.95

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 20.95 | Half rack 15.95

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

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

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