

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. 7.95

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. 8.95

BUFFALO WINGS

Served with carrots, celery & ranch dressing. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS <<<<<

LOWER MISSISSIPPI SALMON SALAD

Grilled salmon on chopped romaine & arugula topped with black-eyed peas, shoe-peg corn, red bell peppers, Parmesan & Cajun Caesar dressing. 12.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions, crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 10.95

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

* BLACK & BLEU SALAD*

Grilled beef tenderloin on romaine with bleu cheese crumbles, tomatoes, red bell peppers, crispy onions & bleu cheese dressing. 11.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & tomato wedges. Served with cheese toast. 8.95

HARVEST PIE

Portabella mushrooms, roasted bell peppers, squash, black-eyed peas, corn, Parmesan & basil pesto. Served with arugula & goat cheese salad. 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

DESSERTS <<<<<

* BREAD PUDDING 6.45

JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

APPLE PIE WITH SALTED

CARAMEL SAUCE 5.95 Á la mode +1

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, BAKED POTATO OR SWEET POTATO CASSEROLE.

FILET MIGNON*

Wood-fire grilled, center-cut. 9 ounce 27.95 | 6 ounce 24.95

* MARINATED RIBEYE*

12-ounce USDA Choice, marinated for 48 hours in soy, pineapple, garlic & ginger. 24.95

TENDERLOIN KABOB*

Beef tenderloin, sweet bell peppers, squash, zucchini, mushrooms & onions on wild rice pilaf. 21.95

NY STRIP*

14-ounce USDA Choice, seasoned with our chef's blend of herbs & spices. 23.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce. Full rack 20.95 | Half rack 16.95

PRIME RIB*

OUR HOUSE SPECIALTY

USDA Choice, melt-in-your-mouth tender & carved to order.

16 oz 26.95 | 12 oz 22.95 | 10 oz 20.95

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

REDFISH ETOUFFEE*

Seasoned with blackened spice on top of red-skinned mashed potatoes. Topped with a traditional etouffee. 19.95

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.

CHICKEN & FIXINS

Wood-fired & topped with barbecue sauce, smoked ham & melted Monterey Jack. Served with sweet potato casserole. 16.95

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

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 14.95

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.

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. 7.95

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. 8.95

BUFFALO WINGS

Served with carrots, celery & ranch dressing. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS ★★★★

LOWER MISSISSIPPI SALMON SALAD

Grilled salmon on chopped romaine & arugula topped with black-eyed peas, shoe-peg corn, red bell peppers, Parmesan & Cajun Caesar dressing. 12.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions, crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 10.95

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

* BLACK & BLEU SALAD*

Grilled beef tenderloin on romaine with bleu cheese crumbles, tomatoes, red bell peppers, crispy onions & bleu cheese dressing. 11.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & tomato wedges. Served with cheese toast. 8.95

QUICHE OF THE DAY

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

HARVEST PIE

Portabella mushrooms, roasted bell peppers, squash, black-eyed peas, corn, Parmesan & basil pesto. Served with arugula & goat cheese salad. 9.95

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 TENDERLOIN CHILI

SUNDAY CREAMY CHICKEN NOODLE

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM ★★★★

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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

REUBEN

Shaved corned beef, sauerkraut, Swiss cheese & Thousand Island on marble rye. 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

PHILLY CHEESE STEAK SANDWICH

With onions, peppers, mushrooms & Monterey Jack on a French batard roll. 9.95

CHICKEN ★★★★

CHICKEN & FIXINS

Wood-fired & topped with barbecue sauce, smoked ham & melted Monterey Jack. Served with Caesar or house salad or your choice of two: french fries, baked beans, bacon potato salad or cup of soup. 12.95

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

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

REDFISH ETOUFFEE*

Seasoned with blackened spice on top of red-skinned mashed potatoes. Topped with a traditional etouffee. 14.95

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

PASTA ★★★★

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions. Cajun-spiced shrimp & crawfish* 13.95 | Cajun-spiced chicken breast 10.95

LINGUINE ALFREDO

Linguine & broccoli tossed in Alfredo sauce with blackened shrimp or grilled chicken. Shrimp* 13.95 | Chicken 11.95

WOOD-FIRED STEAKS & RIBS ★★★★

SERVED WITH CHOICE OF MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BAKED POTATO OR SWEET POTATO CASSEROLE. ADD HOUSE OR CAESAR SALAD 2.45

* PRIME RIB*

OUR HOUSE SPECIALTY

USDA Choice, melt-in-your-mouth tender & carved to order. 16 oz 22.95 | 12 oz 18.95 | 10 oz 16.95

* MARINATED RIBEYE*

12-ounce USDA Choice, marinated for 48 hours in soy, pineapple, garlic & ginger. 20.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce. Full rack 17.95 | Half rack 13.95

LUNCH

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CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & served with crostini. 7.95

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

SALADS ◀◀◀◀

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Grilled salmon on chopped romaine & arugula topped with black-eyed peas, shoe-peg corn, red bell peppers, Parmesan & Cajun Caesar dressing. 12.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 9.95

* BLACK & BLEU SALAD*

Grilled beef tenderloin on romaine with bleu cheese crumbles, tomatoes, red bell peppers, crispy onions & bleu cheese dressing. 11.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & tomato wedges. Served with cheese toast. 8.95

HARVEST PIE

Portabella mushrooms, roasted bell peppers, squash, black-eyed peas, corn, Parmesan & basil pesto. Served with arugula & goat cheese salad. 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

HOUSE-MADE SOUPS ◀◀◀◀

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THE CLUB

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QUICHE OF THE DAY

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

SHRIMP & GRITS*

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

CHICKEN & WAFFLES

Belgian waffle, buttermilk-fried chicken breast, berry gastrique, vanilla butter & whip cream. Garnished with powdered sugar. 12.95

HARVEYS SCRAMBLER

Italian sausage & egg scramble topped with Mississippi caviar & a cilantro citrus salad. Served with thick-cut, grilled toast & your choice of hashbrowns, fruit or grits. 10.95

CAPTAIN CRUNCH PANCAKES

Captain Crunch pancakes topped with warm sweetened condensed milk syrup & served with two strips of bacon. Served with a side of fruit. 9.95

COUNTRY FRITTATA

Italian sausage, grape tomatoes, Asiago cheese, roasted peppers, seasoned with herbs & topped with a spring salad tossed with citrus vinaigrette. Served with your choice of hashbrowns, fruit or grits. 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. 13.95

EGGS BENEDICT

Poached eggs with country ham, English muffins & hollandaise. Served with your choice of hashbrowns, fruit or grits. 10.95

CHICKEN BISCUIT

With red-eye gravy & cheddar cheese. Served with your choice of hashbrowns, fruit or grits. 9.95

BLOODY MARYS & SCREWDRIVERS

With Mississippi-Made Cathead Vodka. 3

CHICKEN ◀◀◀◀

CHICKEN & FIXINS

Wood-fired & topped with barbecue sauce, smoked ham & melted Monterey Jack. Served with Caesar or house salad or your choice of two: french fries, baked beans, bacon potato salad or cup of soup. 12.95

LEMON PEPPER CHICKEN

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

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