

HARVEYS

SPRING / SUMMER LUNCH MENU

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

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 <<<<<<

SALMON SALAD

Wood-fire grilled salmon on arugula & spring greens with tomatoes, mandarin oranges, pecans, bleu cheese & apple soy vinaigrette. 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

CHICKEN SALAD

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

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

TOMATO PIE

Layers of tomato, cheddar, Monterey Jack & Parmesan cheeses baked in a pastry crust and served on an arugula salad with Vardaman sweet potatoes, candied goat cheese & red balsamic vinaigrette. 9.95

HOUSE-MADE SOUPS <<<<<<

Ask your server about today's soups.

CUP 2.45 | BOWL 4.45 W/ 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

* SEE REVERSE SIDE FOR DESSERTS

SANDWICHES & BURGERS <<<<<<

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER* *(Boca 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

CHICKEN SALAD SANDWICH

Homemade chicken salad on wheat with lettuce, tomato & mayo. 9.95

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 mashed potatoes & grilled asparagus. 13.95

DELTA CHICKEN

Cajun-seasoned chicken breast with garlic mashed potatoes, veal jus, crawfish cream & scallions. 12.95

CHICKEN TENDERS

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

HONEY PEPPER SALMON*

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

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 & 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

STEAK & RIBS <<<<<<

SERVED WITH CHOICE OF GARLIC MASHED POTATOES, RICE PILAF, FOUR CHEESE MACARONI, 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

TENDERLOIN KABOB*

Beef tenderloin, sweet bell peppers, squash, zucchini, mushrooms & onions on wild rice pilaf. 17.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.

Full rack 17.95 | Half rack 13.95

HARVEYS

SPRING / SUMMER DINNER MENU

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

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 <<<<<<

SALMON SALAD

Wood-fire grilled salmon on arugula & spring greens with tomatoes, mandarin oranges, pecans, bleu cheese & apple soy vinaigrette. 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

TOMATO PIE

Layers of tomato, cheddar, Monterey Jack & Parmesan cheeses baked in a pastry crust and served on an arugula salad with Vardaman sweet potatoes, candied goat cheese & red balsamic vinaigrette. 9.95

CLASSICS <<<<<<

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER* *(Boca 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

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM <<<<<<

WOOD-FIRED STEAKS & RIBS <<<<<<

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

HONEY PEPPER SALMON*

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

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 & 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 your choice of side. 16.95

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with mashed potatoes & grilled asparagus. 16.95

DELTA CHICKEN

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

CHICKEN TENDERS

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

DESSERTS <<<<<<

BREAD PUDDING 6.45

JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

SEASONAL DESSERT

Ask your server about our special dessert.

* 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 & ALLERGIES. BURGERS COOKED MEDIUM WELL.