

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 and chives & served with crostini. 9.95

FRIED CHEESE
 Mozzarella sticks served with ranch dressing. 8.95

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

FRIED MUSHROOMS
 Dipped in buttermilk & seasoned flour. Served with ranch dressing. 8.95

SALADS & SOUPS

HARVEYS CLUB SALAD
 Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & grape tomatoes. Served with cheese toast. 10.95

BARBECUE CHICKEN SALAD
 Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 10.95

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. 14.95

*** SALMON COBB SALAD***
 Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato & citrus vinaigrette. 14.95

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

QUICHE OF THE DAY
 Today's quiche with a caesar salad, house salad or bowl of creamy chicken noodle soup. 10.95

CREAMY CHICKEN NOODLE SOUP & SALAD
 Bowl of our house-made soup served with a House or Caesar Salad. 8.95
CUP 3.25 | BOWL 5.25

DESSERTS

*** BREAD PUDDING**
 French bread baked with rich vanilla custard, Granny Smith apples & pecans, topped with Bourbon sauce. 6.95

JUBILATIONS CREAM CHEESECAKE
 Baked locally with cream cheese, real butter & natural vanilla, on a crunchy pecan & graham cracker crust. 4.95
 Add strawberry topping. 1.50

BROWNIE DELIGHT
 A thick, warm brownie with vanilla ice cream, chocolate & caramel syrup & whipped cream. 5.95

MISSISSIPPI BROWN BUTTER CAKE
 Mississippi brown butter cake topped with caramelized peaches, ice cream & whipped cream. 7.95

DAILY SPECIALS (AVAILABLE MON-FRI, 11-3 | 9.50)

M	RED BEANS AND RICE <small>RED BEANS, WHITE RICE, SMOKED SAUSAGE</small>
T	HOUSE-MADE MEATLOAF <small>WITH MASHED POTATOES AND BROCCOLI</small>
W	FRIED CHICKEN <small>WITH FOUR CHEESE MACARONI AND BAKED BEANS</small>
TH	HAMBURGER STEAK <small>WITH MUSHROOM GRAVY AND MASHED POTATOES</small>
F	CORNMEAL FRIED CATFISH <small>WITH COLE SLAW AND FRENCH FRIES</small>

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. 10.95 *Add bacon 1.45*

PRIME RIB SANDWICH*
 Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 12.95

THE CLUB
 Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast. 9.95

GRILLED CHICKEN SANDWICH
 BBQ chicken, cheddar cheese, crispy onion straws, lettuce, mayo, tomato, pickle, toasted brioche bun. 10.95

BLACKENED STEAK MELT
 Blackened Prime Rib on French Roll with Monterey Jack, lettuce, tomato, and mayo. 13.95

WOOD FIRED STEAKS & PRIME RIB

SERVED WITH CHOICE OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES, RICE PILAF, FOUR CHEESE MACARONI, BROCCOLI, ASPARAGUS OR BAKED POTATO. ADD HOUSE OR CAESAR SALAD 2.95

*** MARINATED RIBEYE***
 12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 26.95

PRIME RIB*
OUR HOUSE SPECIALTY
 Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
 12 oz 23.95 | 16 oz 27.95

SEAFOOD & PASTA

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. 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.

*** SEAFOOD PAPPARDELLE***
 Shrimp & crawfish in a tomato-basil seafood cream sauce finished with parmesan & asiago. 14.95

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 your choice of side. 11.95