

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

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

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. 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

BLACKENED STEAK MELT*

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

EATWITHHARVEYS.COM

COLUMBUS | STARKVILLE | TUPELO

WOOD FIRED STEAKS & PRIME RIB

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

STEAK ADD ONS: TRUFFLE BUTTER 5 | CRAWFISH CREAM SAUCE 4 |
SHRIMP 6 | BLEU CHEESE CRUMBLES 3

FILET MIGNON*

Wood-fire grilled, center-cut. 8 oz. 32.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple,
garlic & ginger. 29.95

NY STRIP*

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

CLASSIC RIBEYE*

Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned
with our chef's blend of spices. 29.95

PRIME RIB*

OUR HOUSE SPECIALTY, SLOW-ROASTED OVERNIGHT
Certified Angus Beef®, melt-in-your-mouth tender & carved to order.

12 oz 28.95 | 16 oz 31.95

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

* SHRIMP RISOTTO*

Parmesan & spinach risotto, shrimp, lemon scampi & lemon zest. 21.95

* SEAFOOD PAPPARDELLE*

Shrimp & Crawfish in a tomato-basil seafood cream sauce finished with
parmesan & asiago. 22.95

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

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

* 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. 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, SLOW-ROASTED OVERNIGHT
 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