

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. 9.95

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

FRIED MUSHROOMS
Dipped in buttermilk & seasoned flour. Served with
ranch dressing. 9.95

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. 11.95

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. 13.95

THE CLUB
Smoked ham & turkey, lettuce, tomato, two cheeses,
bacon, mayo & honey mustard on wheat toast. 10.95

BLACKENED STEAK MELT*
Blackened Prime Rib on French Roll with Monterey Jack,
lettuce, tomato, and mayo. 14.95

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. 34.95

* **MARINATED RIBEYE***
12-ounce Certified Angus Beef®, marinated for 48 hours
in soy, pineapple, garlic & ginger. 31.95

NY STRIP*
14-ounce Certified Angus Beef®, seasoned with our chef's
blend of herbs & spices. 29.95

CLASSIC RIBEYE*
Wood-fire grilled 12-ounce Certified Angus Beef® house-cut
ribeye, seasoned with our chef's blend of spices. 31.95

PRIME RIB*
OUR HOUSE SPECIALTY, SLOW-ROASTED OVERNIGHT
Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
12 oz 29.95 | 16oz 32.95

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. 20.95

* **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. 5.45. Add strawberry topping. 1.50

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

* 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.

All items & prices subject to change. 2/22