

# HARVEYS

## APPETIZERS

### FRIED CHEESE

Mozzarella sticks served with ranch dressing. 9.95

### FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 10.95

### CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails & chives. Served with crostini. 9.95

### \* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE  
Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden. Served with honey mustard. 8.95

### SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 8.95

## SALADS

### 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

### BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 11.95

### HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & grape tomatoes. Served with cheese toast. 11.95

### \* SALMON COBB SALAD\*

Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato & citrus vinaigrette. 15.95

### 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. 15.95

## 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. 11.95  
Add bacon 1.45

### BLACKENED STEAK MELT\*

Blackened Prime Rib on French Roll with Monterey Jack, lettuce, tomato & mayo. 15.95

### PRIME RIB SANDWICH\*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 14.95

### THE CLUB

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

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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, SUCCOTASH, 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. 35.95

### \* MARINATED RIBEYE\*

12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 32.95

### CLASSIC RIBEYE\*

Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our chef's blend of spices. 32.95

### NY STRIP\*

14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices. 30.95

### PRIME RIB\*

OUR HOUSE SPECIALTY, SLOW-ROASTED OVERNIGHT

Certified Angus Beef®, melt-in-your-mouth tender & carved to order.

12 oz 30.95 | 16 oz 34.95

## 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

### CRAB & SHRIMP PASTA\*

Linguine tossed in cajun cream sauce with bell peppers, onions & andouille sausage, topped with sautéed jumbo shrimp and lump crab meat. 27.95

### HONEY PEPPER SALMON\*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 25.95

### \* SHRIMP RISOTTO\*

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

### SHRIMP & GRITS\*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeño grits. 20.95

### BLACKENED CATFISH\*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh sautéed spinach & finished with a light citrus butter. 19.95

## 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. 19.95

### \* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 20.95

### CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with your choice of side. 14.95

## 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. 5.95 Add strawberry topping. 1.50

### BROWNIE DELIGHT

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

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### SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 8.95

## SALADS & SOUPS

### 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

### BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses & crispy corn tortilla strips. Served with ranch dressing. 11.95

### HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & grape tomatoes. Served with cheese toast. 11.95

### \* SALMON COBB SALAD\*

Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato & citrus vinaigrette. 15.95

### 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. 15.95

### 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

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## DAILY SPECIALS (AVAILABLE MON-FRI, 11-3)

M	PORK CHOP <small>GRILLED WITH BBQ SAUCE, SUCCOTASH &amp; MASHED POTATOES</small> 9.95
T	HOUSE-MADE MEATLOAF <small>WITH MASHED POTATOES &amp; BROCCOLI</small> 9.95
W	FRIED CHICKEN <small>WITH FOUR CHEESE MACARONI &amp; BAKED BEANS</small> 9.95
TH	HAMBURGER STEAK <small>WITH MUSHROOM GRAVY &amp; MASHED POTATOES</small> 9.95
F	CORNMEAL FRIED CATFISH <small>WITH FRENCH FRIES</small> 10.95

## 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. 11.95 Add bacon 1.45

### BLACKENED STEAK MELT

Blackened Prime Rib on French Roll with Monterey Jack, lettuce, tomato & mayo. 15.95

### PRIME RIB SANDWICH\*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 14.95

### THE CLUB

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

## WOOD FIRED STEAKS & PRIME RIB

SERVED WITH CHOICE OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES, SUCCOTASH, 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. 27.95

### PRIME RIB\*

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

12 oz 24.95 | 16 oz 28.95

## SEAFOOD

### FRESH FISH OF THE DAY\*

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### SHRIMP & GRITS\*

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### HONEY PEPPER SALMON\*

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### BLACKENED CATFISH\*

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## CHICKEN

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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. 12.95

\* 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. 7/22