

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

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, 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 | 16oz 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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SALADS & SOUPS

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

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* 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 & MASHED POTATOES</small> 9.95
T	HOUSE-MADE MEATLOAF <small>WITH MASHED POTATOES & BROCCOLI</small> 9.95
W	FRIED CHICKEN <small>WITH FOUR CHEESE MACARONI & BAKED BEANS</small> 9.95
TH	HAMBURGER STEAK <small>WITH MUSHROOM GRAVY & MASHED POTATOES</small> 9.95
F	CORNMEAL FRIED CATFISH <small>WITH FRENCH FRIES</small> 10.95

SANDWICHES & BURGERS

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DOWN HOME BURGER*

[MorningStar burger available]

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

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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

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PRIME RIB*

OUR HOUSE SPECIALTY

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