## HARVEYS

BRUNCH SAT. \& SUN. 10 AM-3 PM

SKILLET SCRAMBLE
Three scrambled eggs with bacon, ham, Monterey jack \& cheddar cheese, served over breakfast potatoes topped with sausage gravy and chives. 13.95

## CRAB CAKE BENEDICT

Crab cake, cheese biscuits, one egg, hollandaise. Served with freshly cut fruit. 16.95
BACON TOMATO PIE
Cheddar biscuit crust, pimento cheese, bacon, muenster cheese, roasted tomato, parmesan topping, basil garnish. Served with side salad and cheddar biscuit. 15.95

CHICKEN \& WAFFLES
Belgian waffles, buttermilk-fried chicken, caramelized peaches, whipped cream \& powdered sugar. 14.95
FILET MIGNON \& CHEESE OMELET
Three eggs, filet, muenster cheese, roasted tomato, spinach, roasted peppers, parmesan. Served with freshly cut fruit. 16.95

BREAKFAST CROISSANT SANDWICH
Ham, swiss, bacon, scrambled egg, apple butter, mayo.
Served with your choice of breakfast potatoes, fruit or grits. 11.95
LOADED CHICKEN \& BISCUIT
Chicken tenders served over a buttermilk biscuit topped with sausage gravy, a sunny-side-up egg, chives \& maple syrup. 9.95

## APPETIZERS

## FRIED MUSHROOMS

Dipped in buttermilk \& seasoned flour. Served with ranch dressing. 11.95

## FRIED CHEESE

Mozzarella sticks served with ranch dressing. 9.95
BROCCOLI Bites voted bestappetizerin 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 \& chives.
Served with crostini. 9.95
SPINACH ARTICHOKE DIP
Served with sour cream, salsa \& corn chips. 8.95

## SALADS \& SOUPS

## CRAB CAKE SALAD

Mixed greens, honey lemon vinaigrette, citrus aioli, crab cake, orange, apple, grape tomato, pickled onion. 16.95

* SALMON COBB SALAD*

Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato \& citrus vinaigrette. 16.95
HARVEYS CLUB SALAD
Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses \& grape tomatoes. Served with cheese toast. 11.95

* 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
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

* CATHEAD BLOODY MARYS
\& SCREWDRIVERS 4
MORNING MULE 5
Cathead Vodka, Orange Juice, Ginger Beer, Lime Juice
BLUEBERRY MIMOSA 6
La Marca Prosecco, Western Son Blueberry, Orange Juice,
Fresh Blueberries
GRAND MIMOSA 6
Grand Marnier, Prosecco, Fresh Orange Slice
IRISH CREAM COFFEE 7
Bailey's Irish Cream, Fresh Coffee, Brown Sugar,
Whipped Cream, Creme de Menthe
BUILD YOUR OWN MIMOSAS
Complimentary \& Fresh Orange, Pineapple, Cranberry or
Grapefruit Juice With Purchase of Any Bottle of Sparkling Wine


## 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

PRIME RIB SANDWICH*
Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus. 15.95

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

## CHICKEN

LEMON PEPPER CHICKEN
Wood-fired 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. 12.95

## SEAFOOD

SHRIMP \& GRITS*
Jumbo shrimp \& a rich Tasso ham gravy with spinach, garlic, onions, bacon \& tomatoes atop smoked cheddar \& jalapeño grits. 13.95

* HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper. Served with asparagus \& wild rice. 16.95

BLACKENED CATFISH*
Mississippi farm-raised catfish served with smoked cheddar
\& jalapeño grits, fresh sautéed spinach \& finished with a light citrus butter. 14.95

## WOOD-FIRED STEAKS \& PRIME RIB

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE MACARONI, RICE PILAF, BROCCOLI, ASPARAGUS BAKED POTATO, OR GREEN BEANS. ADD HOUSE OR CAESAR SALAD 2.95

* MARINATED RIBEYE*

12-ounce Certified Angus Beef ${ }^{\circledR}$, marinated for 48 hours in soy, pineapple, garlic \& ginger. 27.95

* PRIME RIB* our house specialty

Certified Angus Beef ${ }^{\circledR}$, melt-in-your-mouth tender \& carved to order. 16 oz 29.95 | 12 oz 25.95

