

HARVEYS

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 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 & chives.
Served with crostini. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 8.95

SALADS

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

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

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. 16.95

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

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, BAKED POTATO, OR GREEN BEANS.

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 31.95 | 16oz 35.95

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

SHRIMP & GRITS*

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

CRAB CAKE DINNER

Two crab cakes, lemon aioli, wild rice, toasted corn salsa,
pickled red onion. 26.95

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. 26.95

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

MISSISSIPPI BROWN BUTTER CAKE

Topped with caramelized peaches, ice cream & whipped cream. 7.95

* 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. 6.95

SKILLET COOKIE [Must be ordered before meal]

Goopy chocolate chip cookie, caramel, chocolate sauce, ice cream. 10.95

* 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.

FOR YOUR CONVENIENCE, AN 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. GRATUITY IS A TIP AND THUS ENTIRELY AT YOUR DISCRETION. YOU MAY ALWAYS PAY A DIFFERENT AMOUNT BY STRIKING THROUGH THE ADDED GRATUITY AND INSERTING A TIP YOU WISH TO PAY.

All items & prices subject to change. 8/23