

HARVEYS

DINNER



PRIME RIB*

OUR HOUSE SPECIALTY
SLOW ROASTED OVERNIGHT
Certified Angus Beef®, melt-in-your-mouth
tender & carved to order.
12 oz 31.95 | 16 oz 35.95

APPETIZERS

FRIED MUSHROOMS

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

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 9.95

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

BURRATA CHEESE PLATE

Burrata cheese ball, tomato jam, pesto, & balsamic reduction on a bed of
spring mix. Served with crostini. 10.95

MEATBALLS

Italian sausage and beef meatballs, tomato vodka sauce, parmesan &
basil. Served with crostini. 10.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 9.95

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

BARBECUE CHICKEN SALAD

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

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

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 Certified Angus Beef®
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, BACON POTATO
SALAD OR CUP OF SOUP.

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. 16.95

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

THE CLUB

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

EATWITHHARVEYS.COM

COLUMBUS // STARKVILLE // TUPELO

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF
FOODBORNE 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, A 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. 10/24

WOOD-FIRED STEAKS

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 | GARLIC COMPOUND BUTTER 2

FILET MIGNON*

8-ounce Certified Angus Beef® center-cut tenderloin, seasoned
with our chef's blend of herbs & spices. 37.95

* 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 WITH GARLIC BUTTER*

14-ounce Certified Angus Beef®, seasoned with our chef's blend of
herbs & spices, basted in garlic compound butter. 31.95

SPECIALTIES

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. 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

CRAB CAKE DINNER

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

SHRIMP & GRITS*

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

CAJUN SHRIMP SKEWERS

Two skewers of blackened shrimp, smoked cheddar & jalapeño grits, finished with
honey pepper glaze & corn salsa. 18.95

MEATBALL PENNE PASTA

Italian sausage & beef meatballs over penne tossed in crushed tomato basil
sauce, topped with parmesan & basil. 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

BROWNIE DELIGHT

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