

HARVEYS

DINNER

APPETIZERS

- FRIED CHEESE**
Mozzarella sticks served with ranch dressing. 10.95
- CRAWFISH & PIMENTO DIP**
Baked pimento cheese, topped with crawfish tails & chives.
Served with crostini. 10.95
- FRIED MUSHROOMS**
Dipped in buttermilk & seasoned flour. Served with ranch dressing. 11.95
- * **BROCCOLI BITES**
VOTED BEST APPETIZER IN MS MAGAZINE
Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden.
Served with honey mustard. 9.95
- SPINACH ARTICHOKE DIP**
Served with sour cream, salsa & corn chips. 10.95

SALADS

- * **SALMON COBB SALAD***
Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomato & citrus vinaigrette. 17.95
- HARVEYS CLUB SALAD**
Fried chicken tenders or grilled chicken breast with bacon, ham, two cheeses & grape tomatoes. Served with cheese toast. 12.95
- ASIAN CHICKEN SALAD**
Crispy fried tenders glazed with sweet garlic chili sauce on baby greens with carrots, grape tomatoes, Asian honey mustard dressing, crispy wontons, 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
- 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. 17.95

CLASSICS

- SERVED WITH CHOICE OF FRENCH FRIES, BACON POTATO SALAD, BAKED BEANS 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. 12.95 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. 17.95
- BLACKENED STEAK MELT**
Blackened Prime Rib on French Roll with Monterey Jack, lettuce, tomato & mayo. 17.95
- THE CLUB**
Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast. 11.95

DESSERTS

- * **BREAD PUDDING**
French bread baked with rich vanilla custard, Granny Smith apples & pecans, topped with Bourbon sauce. 7.95
- BROWNIE DELIGHT**
A thick, warm brownie with vanilla ice cream, chocolate & caramel syrup & whipped cream. 7.95
- MISSISSIPPI BROWN BUTTER CAKE**
Topped with caramelized peaches, ice cream & whipped cream. 7.95
- JUBILATIONS CREAM CHEESECAKE**
Baked locally with cream cheese, real butter & natural vanilla, on a crunchy pecan & graham cracker crust. 6.95
Add strawberry topping. 1.50



PRIME RIB*
OUR HOUSE SPECIALTY
SLOW ROASTED OVERNIGHT
Certified Angus Beef®, melt-in-your-mouth tender & carved to order.
12oz 34.95 | 16oz 38.95
While available. Horseradish cream sauce available upon request.

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, OR BAKED POTATO.
- 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. 39.95
- * **MARINATED RIBEYE***
12-ounce Certified Angus Beef®, marinated for 48 hours in soy, pineapple, garlic & ginger. 35.95
- CLASSIC RIBEYE***
Wood-fire grilled 12-ounce Certified Angus Beef® house-cut ribeye, seasoned with our chef's blend of spices. 35.95
- NY STRIP WITH GARLIC BUTTER***
14-ounce Certified Angus Beef®, seasoned with our chef's blend of herbs & spices, basted in garlic compound butter. 33.95

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. 27.95
- 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
- CAJUN SHRIMP SKEWERS**
Two skewers of blackened shrimp, smoked cheddar & jalapeño grits, finished with honey pepper glaze & corn salsa. 18.95
- CAJUN CHICKEN PASTA**
Cajun-spiced chicken breast over linguine with creamy seafood Orleans sauce, tomatoes & scallions. 18.95
Substitute Cajun-spiced shrimp* 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. 21.95
- * **DELTA CHICKEN**
Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions. 22.95
- CHICKEN TENDERS**
Hand breaded & fried 'til golden brown. Served with your choice of side. 14.95

WE SERVE MISSISSIPPI FARM-RAISED CATFISH AND IMPORTED SEAFOOD & CRAWFISH.

* 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. 11/25

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COLUMBUS // STARKVILLE // TUPELO