

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

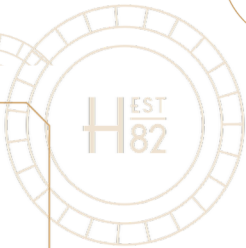
PRIME RIB*

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

EATWITHHARVEYS.COM
COLUMBUS // STARKVILLE // TUPELO

HARVEYS

LUNCH

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 & SOUPS

* **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

CREAMY CHICKEN NOODLE SOUP & SALAD

Bowl of our house-made soup served with a House or Caesar Salad. 9.95
CUP 3.25 | BOWL 5.25

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire 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. 15.95

CHICKEN TENDERS

Hand-breaded & fried 'til golden brown.
Served with French fries and baked beans. 12.95

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

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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.

DAILY SPECIALS

AVAILABLE WEEKDAYS
FROM 11 TO 3

M	BBQ CHICKEN WITH BACON POTATO SALAD & BAKED BEANS 10.95
T	HOUSE-MADE MEATLOAF WITH MASHED POTATOES & BROCCOLI 10.95
W	FRIED CHICKEN WITH FOUR-CHEESE MACARONI & BAKED BEANS 10.95
TH	HAMBURGER STEAK WITH MUSHROOM GRAVY & MASHED POTATOES 10.95
F	CORNMEAL FRIED CATFISH WITH FRENCH FRIES & HUSH PUPPIES 11.95

SANDWICHES & BURGERS

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

SPECIALTIES

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. 14.95

CAJUN SHRIMP SKEWERS

Two skewers of blackened shrimp, smoked cheddar & jalapeño grits,
finished with honey pepper glaze & corn salsa. 14.95

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

CAJUN CHICKEN PASTA

Cajun-spiced chicken breast over linguine with creamy seafood Orleans
sauce, tomatoes & scallions. 14.95

Substitute Cajun-spiced shrimp* 16.95

WOOD-FIRED STEAKS & PRIME RIB

SERVED WITH CHOICE OF SMOKED CHEDDAR & JALAPEÑO
GRITS, RED-SKINNED MASHED POTATOES, RICE PILAF, FOUR
CHEESE MACARONI, BROCCOLI, ASPARAGUS OR BAKED POTATO.
ADD HOUSE OR CAESAR SALAD 2.95

* **MARINATED RIBEYE***

12-ounce Certified Angus Beef®, marinated for 48 hours
in soy, pineapple, garlic & ginger. 30.95

PRIME RIB*

OUR HOUSE SPECIALTY

Certified Angus Beef®, melt-in-your-mouth tender & carved
to order. 12oz 28.95 | 16oz 32.95

While available. Horseradish cream sauce available upon request.

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

All items & prices subject to change. 11/25

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