

# Harvest bistro



## APPETIZERS

**Chips, Salsa and Guacamole 12.50**    
Tortilla Chips, Tomato Salsa, Guacamole

**Chilled Shrimp \$18**   
Crema Verde, Traditional Cocktail Sauce

**Buffalo Wings 18.50**   
Spicy Buffalo, Celery, Carrots  
Choice of: Ranch or Blue Cheese

**Chicken Quesadilla 17**  
Grilled Chicken, House-Blend Cheese  
Pico de Gallo, Guacamole, Sour Cream

**Garlic Butter and Herb Fries \$7**    
Rosemary, Thyme and Roasted Garlic Butter

## FOR THE LITTLE ONES

Served with French Fries, Fruit, or House Made Potato Chips

**Chicken Fingers 13**




**All Beef Hot Dog 11**

**Grilled Cheese Sandwich 10.50**   
White & Yellow American, Buttered Brioche

**Junior Burger Sliders 13**  
Grilled Beef Patties, American Cheese

**PB&J Sandwich 9**  
Peanut Butter, Grape Jelly

## SWEETER SIDE

**Seasonal Fruit Salad 12**     
Greek Yogurt, Local Honey

**Florida Key Lime Pie 11**    
Mixed Berries, Vanilla Chantilly

**Old Fashioned Chocolate Cake 11**   
Chocolate Fudge

**Carrot Cake 10**   
Cream Cheese Frosting, Crème Anglaise, Berry Coulis




## SALADS

Add Grilled Chicken or Blackened Shrimp - **8** 

Add Blackened Tuna or Grilled Mahi - **9** 

**Harvest Salad 16**     
Mixed Greens, Quinoa, Blistered Grapes, Corn,  
Sweet Peppers, Carrots, Scallions, Radish,  
Candied Walnuts, Almonds, Citrus Vinaigrette

**Caesar Salad\*\* 15**   
Parmesan Cheese, Croutons

**Tomato Caprese Salad 17**     
Heirloom Tomatoes, Mozzarella, Field Greens,  
Citrus Vinaigrette, Basil, Balsamic Reduction

## MAINS

Sandwiches and Burgers Served with House Made Potato Chips  
Substitute French Fries, Sweet Potato Fries, Fruit or Side Salad - **3**

**Mahi Sandwich\*\* 21**   
Teriyaki Glazed Mahi, Lettuce, Tomato, Avocado,  
Cilantro Siracha Aioli, Brioche



**\*Steakhouse Burger\*\* 22**  
Certified Angus Beef, Tomato, Lettuce, Onion,  
House Aioli. Choice of Swiss, American or Cheddar  
Add Bacon **1**





**New England Lobster Roll \$23**  
Chilled Lobster, Tarragon Aioli, Smoked Paprika,  
Butter-Toasted Challah Bread

**Grilled Chicken Sandwich\*\* 18**  
Cheddar Cheese, Lettuce, Tomato, Spicy Aioli, Brioche

**Thin Crust Pizza\*\* 17**  
Choice of Cheese , Margherita , or Pepperoni

**Mac & Cheese 28**  
Orecchiette Pasta, Buttered Brioche Breadcrumbs  
Choice of Grilled Chicken or Shrimp

**Pan Seared Salmon Bowl 30**    
Aji Panca Scottish Salmon, Warm Carolina Rice Salad  
Zellwood Corn, Asparagus, Heirloom Carrots, Zucchini,  
Peppers, Citrus Vinaigrette

 Gluten-Free  Vegetarian  Vegan  Local

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

\*\*Dishes can be made gluten free upon request.

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 6.5% Florida state tax.  
For those with special dietary requirements or allergies who wish to know about ingredients used, please ask for Manager assistance.