

# WELCOME TO HARVEY'S CENTRAL GRILLE

## SMALL PLATES AND STARTERS

---

**HARVEY DARFFERS** 9.00

*toasted hazelnuts, caramelized onions and blue cheese wrapped in egg roll skins. served with honey rosemary dipping sauce.*

**PISTACHIO CRUSTED GOAT CHEESE** 10.00

*a medallion of pistachio crusted goat cheese with a hint of honey, drizzled with truffle oil. served with homemade toasts.*

**CRAB CAKE** 11.00

*blue crab and seasoned panko with homemade basil tartar sauce.*

**FRESH MUSSELS** 8.00

*steamed in white wine with garlic and shallots.*

**SLIDER SENSATION** 10.00

*spicy lamb, asian chicken and beef burgers with a side of chili aioli and horseradish sauce.*

**CHICKEN SKEWER** 9.00

*marinated chicken, grilled and served with a chili sesame dipping sauce and cilantro.*

**CAJUN GRILLED SHRIMP** ♦ 10.00

*our longest running, most popular appetizer. served with honey mustard sauce.*

**AHI TUNA CARPACCIO** 10.00

*served on crisp sesame rice crackers with wasabi cream cheese, pickled ginger and drizzled with a sweet soy sauce.*

**GRILLED BABY ARTICHOKES** ♦ 9.00

*grilled marinated artichoke halves drizzled with a cabernet reduction. served with a lemon aioli.*

**HUMMUS PLATTER** 9.00

*the best in town. served with roasted garlic, cornichons, olives and pita bread.*

**PISTACHIO-KALAMATA TAPENADE** 9.00

*a house favorite. served with baguette croutons. gluten free rice crackers available.*

**SWEET POTATO FRIES** 5.00

*served with mango aioli.*

## SOUPS DU JOUR

---

CUP 5.00  
BOWL 6.00

**"FOOD IS AN IMPORTANT PART  
OF A BALANCED DIET."**

*Fran Lebowitz*

## SALADS

---

- HOUSE SALAD** ◆ 6.00  
*spring mix with red onions, grape tomatoes, cucumbers and kalamata olives.*  
*harvey's house dressings: dijon vinaigrette, creamy gorgonzola, buttermilk ranch, tomato vinaigrette and balsamic vinaigrette.*
- ROASTED ROOT VEGETABLE SALAD** ◆ 9.00  
*roasted root vegetables, spring mix, toasted pumpkin seeds and goat cheese with an herb vinaigrette.*
- BISTRO SIDE SALAD** ◆ 9.00  
*spring mix with apples, raisins, walnuts and gorgonzola. tossed in a dijon vinaigrette.*
- HARVEY'S SIDE CAESAR SALAD** 8.00  
*romaine lettuce with homemade croutons, creamy ceasar dressing and a parmesan crisp.*

## ENTREE SALADS

---

- GRILLED SALMON SALAD** ◆ 13.00  
*fresh grilled salmon served over greens with oven roasted tomatoes, cucumbers, onions and feta cheese. tossed in a tomato vinaigrette.*
- STEAK SALAD** 13.00  
*grilled flat iron steak over spring mix tossed with red onions, cucumbers, oven roasted tomatoes and a creamy gorgonzola dressing.*
- BISTRO CHICKEN SALAD** ◆ 13.00  
*grilled chicken over spring mix with apples, raisins, walnuts and gorgonzola. tossed in a dijon vinaigrette.*
- PROVENCAL TUNA SALAD** ◆ 14.00  
*herbed ahi tuna, grilled and served over mixed greens with oven roasted tomatoes, red onions and capers in a lemon vinaigrette.*
- MANDARIN DUCK SALAD** 14.00  
*grilled duck breast, mandarin oranges and crispy noodles over mixed greens with candied pecans and a sesame ginger dressing.*
- HARVEY'S CAESAR SALAD** 10.00  
WITH GRILLED CHICKEN 12.00  
WITH AHI TUNA OR GRILLED SHRIMP 14.00  
*romaine lettuce with homemade croutons, creamy ceasar dressing and a parmesan crisp.*

"THE TROUBLE WITH EATING ITALIAN  
FOOD IS THAT FIVE OR SIX DAYS LATER  
YOU'RE HUNGRY AGAIN."

George Miller

## MAIN COURSE

---

### WOLFGANG PUCK'S SEAFOOD STEW ♦♦ 20.00

*seasonal seafood in a rich saffron and fennel laced tomato broth with onions, peppers and mushrooms. served with garlic bread and lemon aioli.*

### PECAN CRUSTED WHITEFISH 18.00

*lake superior whitefish crusted with a spicy ground pecan and cajun seasoning mixture, sautéed and topped with lemon butter sauce and capers.*

### SESAME CRUSTED AHI TUNA ♦♦ 19.00

*black and white sesame coated ahi tuna. served with pickled ginger, wasabi and soy sauce, and a side of coriander rice.*

### DAY BOAT SEA SCALLOPS ♦♦ 26.00

*ask about today's preparation.*

### LOUISIANA BAYOU GUMBO 17.00

*chicken, shrimp and andouille sausage gumbo served over rice with herbed biscuits.*

### GREEK SHRIMP 19.00

*gulf shrimp sautéed with sundried tomatoes, olives, feta cheese, green peppers and oregano in olive oil. served with rice pilaf.*

### DILL YOGURT SALMON ♦ 19.00

*salmon fillet grilled and topped with a fresh mustard and dill yogurt sauce and capers. served with rice.*

### NEW YORK STRIP 26.00

*grilled and topped with a truffle demi-glace and crispy onions. served with roasted red skin potatoes.*

### BLACK AND BLUE TENDERLOIN 26.00

*tenderloin medallions rubbed with peppercorn, sautéed and finished with a sherry cream sauce and blue cheese. served with red skin potatoes.*

### MASAMAN BEEF 17.00

*tenderloin tips sautéed with mushrooms, onions and tomatoes in a flavorful masaman sauce. served with coriander rice.*

### VEAL PICCATA 19.00

*lightly breaded veal topped with meuniere sauce and capers. served with red skin potatoes.*



- CIDER ROASTED CHICKEN** ◆ 17.00  
*wisconsin cage free half chicken cider-brined and roasted. served with cider jus and wild rice.*
- CHICKEN FLORENTINE** ◆◆ 19.00  
*boneless breast of chicken sautéed with mushrooms, onions, tomato, spinach and fresh lemon. served with roasted red skin potatoes.*
- DUCK PICCATA** ◆◆ 18.00  
*duck breasts dusted with almond flour, sautéed and topped with an orange hazelnut grand marnier sauce.*
- SESAME DUCK FETTUCCINE** 16.00  
*pulled duck tossed with stir fry vegetables. served over fettuccine with a balsamic plum sauce.*
- GRILLED VEGETABLE RAVIOLI** 14.00  
*grilled vegetable filled ravioli with a venetian tomato sauce.*
- WITH CHICKEN 17.00  
 WITH SHRIMP 19.00

## "EVERYTHING YOU SEE I OWE TO SPAGHETTI."

*Sophia Loren*

### FRIDAY FISH FRY

**LAKE PERCH**

14.00

*panko crusted lake perch served with an avocado tartar sauce, creamy dijon slaw and a side of french fries.*

### SANDWICHES

- STEAK SANDWICH** 13.00  
*grilled flat iron steak with mushrooms, onions, swiss cheese and a horseradish mayo. served on a ciabatta roll with french fries.*
- PORK CHOP SANDWICH** 11.00  
*grilled boneless pork chop with white cheddar, bacon and a chili aioli. served with french fries.*
- STACKED PORTABELLA SANDWICH** 10.00  
*grilled marinated portabella, roasted red peppers, red onions and pepperjack cheese with a sun-dried tomato pesto. served on a ciabatta roll with sweet potato fries.*
- TILAPIA RUEBEN** 11.00  
*tilapia with tartar sauce, swiss cheese and sauerkraut on rye bread. served with french fries.*
- MARINATED CHICKEN SANDWICH** 11.00  
*with asiago cheese, spinach and tomato pesto. served with french fries.*
- HARVEY'S CLASSIC HAMBURGER** 10.00  
*topped with lettuce, tomato and choice of cheese. served on a sesame kaiser roll with a pickle spear and a side of french fries.*

## DESSERTS

---

### TIRAMISU

*layers of espresso infused ladyfingers, mascarpone cream and liquor, finished with shaved chocolate.*

### ENGLISH TOFFEE BREAD PUDDING

*rich custard soaked french bread baked with english toffee pieces, served warm with cream.*

### CAPPUCCINO ICE CREAM PIE

*mocha-java ice cream in a chocolate graham crust topped with whipped cream and chocolate sauce.*

### KEY LIME PIE

*creamy sweet and tart filling in a graham crust.*

### CARROT CAKE

*three moist layers with cream cheese frosting.*

### MOLTEN CHOCOLATE CAKE

*baked to order with a warm melted chocolate center. served a la mode.  
(please allow 15 minutes)*

CAPPUCCINO ☺☺☺ ESPRESSO ☺☺☺ COFFEE

CHAI TEA (HOT OR COLD)

ASK YOUR SERVER ABOUT OUR WINE SPECIALS!



**"STRESSED SPELLED BACKWARDS IS DESSERTS.  
COINCIDENCE? I THINK NOT!"**

*Author Unknown*

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.

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

◆ Gluten Free ◆◆ Available Gluten Free