

WELCOME TO HARVEY'S CENTRAL GRILLE

SMALL PLATES AND STARTERS

- BOURSIN POLENTA CAKE** ◆ 11.00
grilled boursin and herb polenta cake with lump crab salad and roasted red pepper coulis.
- FRESH MUSSELS** MARKET PRICE
chef's choice.
- SLIDER SENSATION** 10.00
ginger shallot duck, asian chicken and beef burgers with a side of chili aioli and sesame aioli.
- 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 ARTICHOKE** ◆ 9.00
grilled marinated artichoke halves drizzled with a cabernet reduction. served with a lemon aioli.
- CRAB EGG ROLL** 10.00
crab meat, coconut and avocado in egg roll skin, fried and served with cilantro pesto.
- 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.
- CAPRESE SALAD (SEASONAL)** ◆ 10.00
tomatoes, fresh mozzarella, and basil, drizzled with a balsamic dressing.

SOUPS

CUP 5.00
BOWL 6.00

"I COME FROM A FAMILY WHERE GRAVY IS CONSIDERED A BEVERAGE."

Erma Bombeck

SALADS

HOUSE SALAD ◆ 6.00

spring mix with red onions, grape tomatoes, cucumbers and kalamata olives.

harvey's house dressings: orange mint vinaigrette, dijon vinaigrette, creamy gorgonzola, buttermilk ranch, and italian vinaigrette.

GRILLED FRUIT SALAD ◆ 10.00

grilled pineapple and seasonal fruit with jicama and goat cheese. dressed with an orange mint vinaigrette.

STRAWBERRY BISTRO SALAD ◆ 9.00

spring mix with strawberries, pecans and gorgonzola. tossed in a balsamic 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.

STRAWBERRY CHICKEN SALAD ◆ 13.00

grilled chicken breast over spring mix with strawberries, pecans and gorgonzola. tossed in a balsamic 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.

PROVENÇAL 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.

"AFTER A GOOD DINNER ONE CAN
FORGIVE ANYBODY,
EVEN ONE'S OWN RELATIVES."

Oscar Wilde

MAIN COURSE

- SHRIMP ETOUFFEE** 19.00
*shrimp in deliciously well-balanced blonde roux.
"Oh yeah, Babe!"*
- 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.*
- GRILLED RASPBERRY SALMON** 19.00
*grilled salmon with a lambic raspberry ale glaze.
served over rice pilaf.*
- 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.*
- STEAK AU POIVRE** 26.00
*tenderloin medallions rubbed with crushed
peppercorn, sautéed with a cognac, dijon
cream sauce. served with anna potatoes.*
- NEW YORK STRIP** 26.00
*grilled and topped with a truffle demi-glace
and crispy onions. served with anna potatoes.*
- VEAL PICCATA** 19.00
*lightly breaded veal topped with meuniere
sauce and capers. served with anna potatoes.*
- CIDER ROASTED CHICKEN** ♦ 17.00
*wisconsin cage free half chicken cider-brined
and roasted. served with cider jus and wild rice.*
- DUCK PICCATA** ♦♦ 18.00
*duck breasts dusted with almond flour, sautéed and
topped with an orange hazelnut grand marnier sauce.*



PASTA DISHES

CHICKEN PARMESAN 19.00

marinated chicken breast grilled and then baked with marinara sauce, fresh mozzarella and parmesan. served over linguini with a balsamic reduction drizzle.

SESAME DUCK FETTUCCHINE 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

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 fries.

BLT 10.00

thick cut bacon, tomato, lettuce and greens with a cucumber cream cheese on brioche. served with sweet potato fries.

GRILLED SALMON SANDWICH 12.00

grilled salmon, fresh greens and horseradish remoulade on a ciabatta roll. served with french fries.

CHICKEN MUFFALATA 11.00

grilled cider-brined chicken breast with olive salad, swiss cheese and dijonnaise. 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.

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.

PINE NUT CHICKEN PITA 10.00

pine nuts, spinach, parmesan and chicken dressed with italian vinaigrette in a grilled pita pocket. served with 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