



SMALL PLATES & STARTERS

Lobster Cakes Served with remoulade.	19.00	Grilled Baby Artichokes ♦ Grilled marinated artichoke halves served with lemon aioli and balsamic reduction.	16.00
Pistachio Crusted Goat Cheese ♦♦ Pistachio and panko crusted goat cheese with honey and black pepper. Served with crostini, apples and craisins.	16.00	Boursin Flatbread ♦ Boursin, artichoke, caramelized onion and fresh mozzarella on gluten free cauliflower crust.	16.00
Smoked Salmon Pâté Served with cornichons and crostini.	15.00	Slider Trio One each beef with aged cheddar, pepper jack and Gorgonzola with caramelized onions.	19.00
Day Boat Sea Scallops ♦♦ Tasty sampler made special each day (<i>in season</i>).	Market	Brandied Chicken Liver Pâté ♦♦ Deliciousness, try it, you will like it!	12.00
"Corey" Shrimp Flour dusted gulf shrimp served with wasabi and chopped pickled pearl onions. Yummy!	17.00	Brussel Sprouts ♦ Italian herb roasted with Parmesan	12.00
Cocktail Lamb Chops ♦ Grilled served with whole grain mustard-horseradish sauce with fresh mint.	24.00	Grilled Asparagus à la Polonaise ♦♦ Served with egg and capers.	12.00
Javi's Chicken Enchiladas ♦ Served with chips, salsa & pico – <i>you won't regret it!</i>	18.00	Honey & Mustard Roasted Carrots & Parsnips ♦ Topped with goat cheese.	12.00
Pistachio-Kalamata Tapenade ♦♦ A house favorite. Served with baguette croutons. Gluten free rice crackers available.	16.00	Sautéed Spinach ♦ Served with garlic and olive oil	7.00
Ahi Tuna Carpaccio Served on crisp sesame rice crackers with wasabi cream cheese, pickled ginger and drizzled with a sweet soy sauce.	17.00	Sweet Potato Fries Served with mango aioli.	11.00
		Eggplant Fries Served with Parmesan and marinara.	11.00
		Soups du Jour	cup 7.00 • bowl 8.00

SALADS

House Salad ♦ Romaine lettuce, grape tomatoes, onion, sliced radishes and cucumber with a Dijon vinaigrette. <i>Harvey's House Dressings:</i> Dijon vinaigrette, creamy Gorgonzola, tomato vinaigrette, balsamic vinaigrette. French, ranch and Italian.	8.00	Bistro Side Salad ♦ Romaine lettuce with apples, craisins, walnuts and Gorgonzola. tossed in a Dijon vinaigrette.	12.00
		Harvey's Side Caesar Salad Romaine lettuce with homemade croutons, creamy Caesar dressing and a Parmesan crisp.	11.00

ENTRÉE SALADS

Asian Chicken Salad Freshly grilled chicken breast over greens with toasted almonds, radicchio, pea pods, Asian crispy noodles and broccoli with an Oriental sesame dressing	22.00	Steak Salad ♦ Grilled tenderloin certified Angus steak over romaine tossed with Gorgonzola cheese, red onions, cucumbers, oven roasted tomatoes, sliced radishes and a creamy Gorgonzola dressing.	Market
Balsamic Tuna Salad ♦ Freshly grilled tuna on a bed of lettuce with avocado, grape tomatoes, basil, toasted almonds, pepitas and balsamic vinaigrette.	26.00	Grilled Salmon Salad ♦ Fresh grilled salmon served over greens with oven roasted tomatoes, sliced radishes, cucumbers, onions and feta cheese. Tossed in a tomato vinaigrette.	24.00
Roasted Root Vegetable Salad ♦ Roasted root veggies, toasted pumpkin seeds, and goat cheese over mixed greens with an herb vinaigrette.	17.00	Harvey's Caesar Salad Romaine lettuce with homemade croutons, creamy Caesar dressing and a Parmesan crisp.	14.00
Bistro Chicken Salad ♦ Grilled chicken over spring mix with apples, craisins, walnuts and Gorgonzola. Tossed in a Dijon vinaigrette.	22.00	with grilled chicken	21.00
		with ahi tuna or grilled shrimp	24.00

Please ask for bread if you would like it. Due to rising cost of everything, the first basket of bread is on us, \$2 thereafter.

MAIN COURSE

Mediterranean Lemon Chicken ♦♦	30.00	Chicken Piccata	30.00
With artichoke, Kalamata olives, onion, garlic, cherry tomato and capers. Served with red skin potatoes.		Lightly breaded sautéed topped with capers and lemon butter. Served with red skin potatoes.	
Apricot Duck	32.00	Wolfgang Puck's Seafood Stew ♦♦	35.00
Duck breasts sautéed in an apricot, Dijon gastrique served with wild rice.		Seasonal seafood in a rich fennel laced tomato broth with onions, peppers and mushrooms. Served with garlic bread.	
Grilled Pork Chops	32.00	Parmesan Crusted Salmon	30.00
With a bourbon, cherry, bacon sauce. Served with mashed potatoes.		Herb, onion, garlic and Parmesan crusted – Yum! Served with rice.	
Veal Piccata	35.00	Sesame Crusted Ahi Tuna ♦♦	30.00
Lightly breaded veal, sautéed, topped with meunière and capers. Served with red skin potatoes.		Black and white sesame coated Ahi Tuna. Served with pickled ginger, wasabi, soy sauce and a side of rice.	
Bone in Ribeye ♦	Market	Pecan Crusted Whitefish	29.00
Bone in ribeye grilled served with choice of garlic butter or Gorgonzola cheese. Served with mashed potatoes.		Lake Superior whitefish crusted with a spicy ground pecan & Cajun seasoning mixture, sautéed and topped with lemon butter sauce and capers.	
Grilled Mushroom Tenderloin	Market	Louisiana Bayou Gumbo	27.00
Two 4-ounce medallions topped with a Cabernet, garlic butter braised mushroom demi glacé. Served with mashed potatoes. petite	Market	Chicken, shrimp and andouille sausage gumbo. Served over rice with corn muffins.	

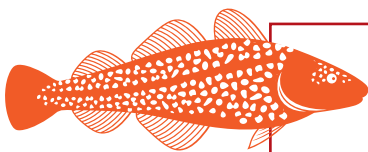
PASTA

Porcini Mushroom Fettuccine	24.00	Napa Shrimp over Fettuccine	32.00
Served with Madeira cream sauce.		Shrimp sautéed in a garlic, mushroom, sun dried tomato, basil cream sauce over fettuccine.	
with chicken	30.00	Cauliflower Parmesan or Piccata	24.00
with shrimp	32.00	Breaded cauliflower – either way. Served over fettuccine.	
with andouille sausage	27.00		

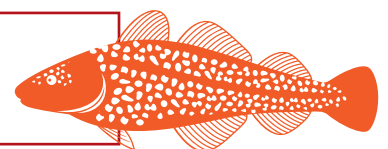
SANDWICHES

Walleye Reuben	23.00	Bacon Jam Burger	24.00
Served with fries.		Certified Angus sprinkled with pepper, grilled topped with bacon jam and cheddar. Served on a sesame bun with fries.	
Manny Sandwich	23.00	Harvey's Classic Hamburger	19.00
Boneless chicken breast grilled topped with mushrooms, onions, Swiss cheese and lemon aioli. Served with fries.		Certified Angus topped with lettuce, tomato and choice of cheese. Served on a sesame bun with a pickle spear and a side of French fries.	
Tuna Steak Sandwich	24.00	Black Bean Burger	19.00
Grilled cracked pepper tuna steak. Served with fresh spinach and a mustard sauce on a sesame seed bun with fries.		Seasoned, topped with avocado aioli, cheddar cheese, lettuce and tomato. Served with sweet potato fries.	
Pork Chop Sandwich	21.00	Steak Sandwich	Market
Topped with bacon, white cheddar and sweet chili aioli. Served with sweet potato fries.		Grilled tenderloin certified Angus steak with mushrooms, onions, Swiss cheese and horseradish mayo. Served on a brioche bun with French fries.	
Southwest Burger	23.00		
Seasoned burger with Pepper Jack cheese, caramelized onions and avocado. Served with fries.			

FRIDAY FISH FRY



Beer Battered Cod **18.00**
 Beer battered cod served with avocado tartar sauce, creamy Dijon slaw and side of French fries.



♦ Gluten Free ♦♦ Available Gluten Free

No Separate Checks Please. Split plate charge 3.00. A 20% gratuity may be added to parties of five or more.

Prices subject to change due to market availability.

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