CLASSIC STARTER

Tres Amigos \$6.50 *VG*Golden Corn Chips with Pico de Gallo *Add Guacamole* \$1.45

Southwest Shrimp Cocktail \$14.50 *GF*Sweet Poached Shrimp, Citrus, Onions, Peppers, Spicy Salsa

Smoked Seafood –n-Cheese Dip \$13.95 Smoked Seafood, Cream Cheese, Butter Garlic Crostini

Red Rock Wings \$13.95 Sweet Spicy Chipotle Glaze, Celery & Carrots

> Pulled Pork Sliders \$13.95 *GF Petite Buns, BBQ Sauce, Coleslaw

Fajita Chicken Quesadilla \$15.95 Fajita Chicken, Peppers & Onions, Sour Cream Guacamole, Pico de Gallo, Mixed Cheese

SALAD, SOUP & LIGHTER SIDES

Add Grilled Chicken for additional \$4.00

Southwest Caesars Salad \$12.50 Romaine, Dried Corn, Black Beans, Tortilla Strips Dried Corn, Cotija Cheese, Southwest Caesar Dressing

Harvey House Salad \$10.95 *V*Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette
(1/2 Size Available for \$6.00)

Tortilla Black Bean Soup \$7.50 VG

Black Beans, Hominy, Corn
Green Chili, Fire Roasted Tomatoes
Southwest Spices, Chipotle Pepper, Tortilla Strips

Soup of the Day \$7.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness Especially if you have certain medical conditions.

GF Gluten Free V Vegetarian VG Vegan

* Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.





BLUE PLATE ENTREES

Pot Roast \$24.95

Chuck Steak, Root Vegetables Fresh Batch Mashed Potato, Beef Gravy

> Fish and Chips \$18.95 Beer Battered Fish, Coleslaw French Fries, Tartar Sauce

Roast Turkey \$24.95 Fresh Batch Mashed Potato, Pepper Gravy Chef's Daily Vegetables

Roasted Chicken Half \$26.95 GF Fresh Batch Mashed Potato, Herb Butter Chef's Daily Vegetables

Spaghetti Western \$15.50 Spaghetti, Meatballs, Zesty Marinara

Pan Seared Salmon \$31.95 *GF*Southwestern Rice, Prickly Pear Compound Butter
Chef's Daily Vegetables

Fried Chicken Sandwich \$13.25 Lettuce, Tomato, French Fries, Coleslaw

PLANT BASED

Southwest Tofu Protein Bowl \$16.95 *VG*Grilled Tofu, Chef's Daily Vegetables

Ancient Grain Quinoa Blend, Rice

Green Chili Corn Tamale \$20.95 *V*Southwest Rice, Roasted Green Chili
Ranchero Sauce, Cotija Cheese

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FROM THE GRILL

12 oz Bison Rib Eye Steak \$56.95 Fresh Batch Mashed Potato, Herb Butter Chef's Daily Vegetables, Beef Gravy

10 oz New York Strip Steak \$46.95 Fresh Batch Mashed Potato, Herb Butter Chef's Daily Vegetables, Beef Gravy

10 oz Herb Crusted Prime Rib \$35.95 Fresh Batch Mashed Potato, Beef Gravy Chef's Daily Vegetables, Au Jus (Based on Availability)

USDA Prime Brandt Beef Chop Steak \$24.95 Fresh Batch Mashed Potato, Pepper-Onion Gravy Chef's Daily Vegetables

1/2 LB Bison Burger \$22.95 Lettuce, Tomato, Onion, Pickle, French Fries

SWEET TREATS

Apple Crisp with Vanilla Ice Cream \$8.00 V

Sopapillas \$6.00 Fried Dough tossed in Cinnamon & Sugar, Whiskey Caramel

Chocolate Molten Cake \$9.00 V

Cheesecake \$7.25 *V*Strawberry or Chocolate Topping, Whipped Cream

Assorted Ice Cream \$8.25 V

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