THANKSGIVING MENU

$39

Choice of Appetizer

Pumpkin Butternut Squash Soup *V*

Side Salad *V*

Choice of Entrée

Served with Cornbread Stuffing ,Yukon Gold Mashed Potatoes (V)

Green Bean Casserole (V), Turkey Gravy, Cranberry Fig Chutney (V)

Oven Roasted Turkey Breast *GF*

Applewood Smoked Ham

Vegan Mushroom Roast *VG*

Choice of Dessert

Pumpkin Pie *V*

Pecan Pie *V*

**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 VG Vegan V Vegetarian

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. Allergen information for all food items available upon request.

OUR SOFTER FOOTPRINT

ALL DAY DINING MENU
(11am ~8pm)

SOUP

Tortilla Black Bean Soup VG
Black Beans, Hominy, Corn, Green Chili
Fire Roasted Tomatoes, Southwest Spices Chipotle
Pepper, Tortilla Strips 10.50

SALAD

Add Grilled Tofu, Chicken or Steak for 6.25

Southwest Caesars Salad
Romaine, Dried Corn, Black Beans, Tortilla Strips
Cotija Cheese, Southwest Caesar Dressing 17.50
(1/2 Size Side Salad Available for 8.95)

Harvey House Salad V
Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette 15.50
(1/2 Size Side Salad Available for 8)

BLUE PLATE ENTREES

***10 oz. Prime Rib Dinner** GF
Red-skin Mashed Potatoes, Herb Butter
Chef's Daily Vegetables 42.50

* **Pan Seared Steelhead Trout** GF
(Four-Star Best Aquaculture Practices (BAP)
Certified) Southwestern Rice, Prickly Pear Compound
Butter Chef's Daily Vegetables 36.50

Pot Roast
Chuck Steak, Root Vegetables
Red-skin Mashed Potatoes, Beef Gravy 26.75

Fish & Chips
Beer Battered Fish, Coleslaw
French Fries, Tartar Sauce 21.50

SWEET TREATS

Cheesecake V
Mixed Berries, Caramel or Chocolate Sauce 10.50

Chocolate Molten Cake 9.50 V
Apple Crisp with Vanilla Ice Cream 8.50 V
Assorted Ice Cream or Sorbet 6.50 V

APPETIZER

Red Rock Wings
Choice of Buffalo Sauce, Sweet
Spicy Chipotle or Hot Honey
Served with Celery & Carrots 17.25

Pulled Pork Sliders
Petite Buns, Kalua Pulled Pork
BBQ Sauce, Coleslaw 16.25

Tres Amigos VG
Tri Color Tortilla Chips
Guacamole, Pico de Gallo 10.50

PLANT BASED

Black Bean Burger V
Udi's Gluten Free Bun available upon request
Lettuce, Tomato, Pickle, Onion, Cheddar Cheese Canyon Sauce,
French Fries or Side Salad 17.50

SANDWICHES & WRAPS

Udi's Gluten Free Bun available upon request
(Add Poblano Pepper for 2)

***Ultimate Bison Burger**
Lettuce, Tomato, Onion, Pickle
Grilled Poblano Pepper, Green Onion Mayo
Swiss & Cheddar Cheese, French Fries 24.50

***Fred Harvey Double Bacon Cheeseburger**
Two Patties, Cheddar Cheese, Bacon, Lettuce
Tomato Onion, Pickle, Canyon Sauce, French Fries 20.50

BBQ Pulled Pork Sandwich
Kalua Pulled Pork, French Fries, Coleslaw 19.50

Chicken Club Sandwich
Fried or Grilled Chicken Breast, Bacon
Swiss Cheese, Green Onion Mayo, Lettuce
Tomato, Onion, Pickle, French Fries 15.25

Hot Honey Fried Chicken Sandwich
House-Made Hot Honey, Lettuce, Tomato
Onion, Pickle, French Fries 14.75

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