

Harvest bistro

APPETIZERS

Chips, Salsa and Guacamole 12.50 GF VG
Tortilla Chips, Tomato Salsa, Guacamole

Chilled Shrimp \$18 GF
Crema Verde, Traditional Cocktail Sauce

Buffalo Wings 18.50 GF
Spicy Buffalo, Celery, Carrots
Choice of: Ranch or Blue Cheese

Chicken Quesadilla 17
Grilled Chicken, House-Blend Cheese
Pico de Gallo, Guacamole, Sour Cream

Garlic Butter and Herb Fries 7 GF V
Rosemary, Thyme and Roasted Garlic Butter

FOR THE LITTLE ONES

Served with French Fries, Fruit, or House Made Potato Chips

Chicken Fingers 13

All Beef Hot Dog 11

Grilled Cheese Sandwich 10.50 V
White & Yellow American, Buttered Brioche

Junior Burger Sliders 13
Grilled Beef Patties, American Cheese

PB&J Sandwich 9
Peanut Butter, Grape Jelly

SWEETER SIDE

Seasonal Fruit Salad 12 V GF V
Greek Yogurt, Local Honey

Florida Key Lime Pie 11 V V
Mixed Berries, Vanilla Chantilly

Old Fashioned Chocolate Cake 11 V
Chocolate Fudge

Carrot Cake 10 V
Cream Cheese Frosting, Crème Anglaise, Berry Coulis

Assorted Gelato & Sorbet 9 V
Chocolate Wafer, Berries

Ice Cream Cookie Sandwich 10
Build Your Own Cookie Sandwich with Two Freshly
Baked cookies and Vanilla Ice Cream

Banana Split 12
Vanilla, Strawberry & Chocolate Gelato, Whipped
Cream, Berries, Maraschino Cherry
(Gluten free version available upon request)

SALADS

Add Grilled Chicken or Blackened Shrimp - **8** GF
Add Blackened Tuna or Grilled Mahi - **9** GF

Harvest Salad 16 GF VG V
Mixed Greens, Quinoa, Blistered Grapes, Corn,
Sweet Peppers, Carrots, Scallions, Radish,
Candied Walnuts, Almonds, Citrus Vinaigrette

Caesar Salad 15** V
Parmesan Cheese, Croutons

Tomato Caprese Salad 17 GF V V
Heirloom Tomatoes, Mozzarella, Field Greens,
Citrus Vinaigrette, Basil, Balsamic Reduction

SANDWICHES, BURGERS & PIZZA

Sandwiches and Burgers Served with House Made Potato Chips
Substitute French Fries, Sweet Potato Fries, Fruit or Side Salad - **3**

Mahi Sandwich 21** V
Teriyaki Glazed Mahi, Lettuce, Tomato, Avocado,
Cilantro Sracha Aioli, Brioche

***Steakhouse Burger** 22**
Certified Angus Beef, Tomato, Lettuce, Onion,
House Aioli. Choice of Swiss, American or Cheddar
Add Bacon **1**

New England Lobster Roll 23
Chilled Lobster, Tarragon Aioli, Smoked Paprika,
Butter-Toasted Challah Bread

Grilled Chicken Sandwich 18**
Cheddar Cheese, Lettuce, Tomato, Spicy Aioli, Brioche

Thin Crust Pizza 17**
Choice of Cheese V, Margherita V, or Pepperoni

Mac & Cheese 28
Orecchiette Pasta, Buttered Brioche Breadcrumbs
Choice of Grilled Chicken or Shrimp

PAN SEARED SALMON BOWL 30 GF V
Aji Panca Scottish Salmon, Warm Carolina Rice Salad
Zellwood Corn, Asparagus, Heirloom Carrots, Zucchini,
Peppers, Tarragon Butter

GF Gluten-Free V Vegetarian VG Vegan V Local

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

**Dishes can be made gluten free upon request.

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 6.5% Florida state tax.
For those with special dietary requirements or allergies who wish to know about ingredients used, please ask for Manager assistance.

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SPECIALTY DRINKS

Cucumber Cooler 15

Ketel One Botanical Cucumber & Mint, Muddled Cucumber, Limes, Sugar Cane Syrup & Club Soda

Beecharita 16

Herradura Reposado Tequila, Cointreau, Fresh Lime Juice, Agave Syrup
SPICE IT UP! Add Fresh Jalapeños and a Chili Salt Rim

Berry Aqua Fresca 16

Titos Vodka, Fresh Blueberries, Mint, Lemon Juice, Simple Syrup & Club Soda

Huckleberry Lemonade 15

44 North Huckleberry Vodka, Peach Schnapps, Sour Mix & Sprite

Fresh Squeezed Punch 16

Stoli Ohranj Vodka, Stoli Strasberi Vodka, Amaretto Disaronno, Fresh Orange and Pineapple Juice

Hibiscus Margarita 17

Milagro Silver Tequila, Cointreau, Fresh Lime Juice, Hum Hibiscus Liqueur, Grand Marnier Floater

Taste of the Keys 16

Rumhaven Coconut, Captain Morgan Spiced Rum, Fresh Squeezed Pineapple Juice & Club Soda

Tiki Tok 18

Diplomatico Rum Montuano, Mango Syrup, Lime Juice, Topped with Red Bull Yellow Edition

FROZEN CREATIONS

Caribbean Colada 16

RumHaven Coconut Water Rum, Bacardi Anejo Cuatro Rum, Strawberry Puree, Frozen Pineapple and Coconut, Trader Vics Dark Rum

Frosé 14

Frosé mix with Notorious Pink Rosé

WINE

Sparkling, Prosecco, Riondo, Italy 12

Rose, Whispering Angel, France 12

Pinot Grigio, Terlato, Friuli Italy 14

Sauvignon Blanc, Whitehaven, New Zealand 14

Chardonnay, Sonoma-Cutrer, Russian Rivert 14

Tablas Creek Bonnet Creek Cuvée Red Blend
Paso Robles, CA 18

Bonnet Creek Resort Reserve Hill Family Estate, CA 15

Pinot Noir, Parker Station, Central Coast 14

Cabernet Sauvignon, Storypoint, California 14

House White or Red Sangria 15

BEER

Domestic 16oz 7.5

Blue Moon
Budweiser
Bud Light
Bud Light Lime
Coors Lite
Michelob Ultra
Miller Lite
Yuengling

12oz 6.5

Heineken 0.0

Imported 16oz 8.5

Corona
Guinness
Heineken
Modelo

12oz 6.5

Amstel Light

Local & Craft Brews 12oz 7.5 | 16oz 8.5

Bonnet Creek Vacay IPA 16oz - Orlando, FL

Keybilly, Island Ale 12oz - Islamoada, FL

Daytona Dirty, Blonde Ale 12oz - Deland, FL

You're My Boy Blue, Blueberry Wheat Ale 12oz, Tampa, FL

Cigar City Jai Alai, IPA 12oz - Tampa, FL

High Stepper, IPA 16oz - Winter Garden, FL

Angry Orchard, Crisp Cider 16oz - Walden, NY

Please ask your server for our additional Local Brews

Seasonal Draft 16oz 7 | 20oz 9

Buckets - Pick 5

Domestic Buckets 30 Mix and Match Buckets 34

HARD SELTZER

White Claw (Assorted Flavors) \$8.5

High Noon (Assorted Flavors) \$8.5

Hard Seltzer Bucket \$34

NON ALCOHOLIC

Non Alcoholic Frozen Daiquiri 10

Strawberry, Mango, or Pina Colada

Caribbean Breeze 7

Fresh Orange Juice, Pineapple Juice, Cranberry Juice

Mad About Mango 7

Pineapple Juice and Mango Puree,
topped with Sparkling Water

Blueberry Lemonade 7

Blueberries, Fresh Lemonade, Sparkling Water

Strawberry Mint 7

Muddled Strawberry and Mint, Sparkling Water,
Fresh Lime Juice, Simple Syrup

Florida Sunset 7

Frozen Mango, Grenadine, Pineapple
and Fresh Orange Juices

Red Bull 5

Red Bull Sugar Free 5