

Great Grille Desserts

~ A little something to satisfy your sweet tooth. ~

Brownstone Mixed Berry Cheesecake 7

A creamy New York-style cheesecake swirled with mixed berries on a graham cracker crust topped with whipped cream.

Apple Cobbler a la Mode 7

Served hot with vanilla ice cream and topped with rich caramel sauce.

Ice Cream 3

A simple and delicious way to end your meal. Choose from vanilla or chocolate.

Fudge Brownie Sundae 7

A rich brownie served warm with vanilla ice cream, topped with hot fudge.

Doubletree Cookie Sandwich 7

Vanilla ice cream sandwiched between two Doubletree chocolate chip walnut cookies, topped with whipped cream, drizzled with chocolate syrup, and sprinkled with nuts.



~ Beverages ~

Coffee 2

Regular or decaf.

Soda 2

Coke, Diet coke, Sprite, Dr. Pepper, Lemonade, Sun Drop

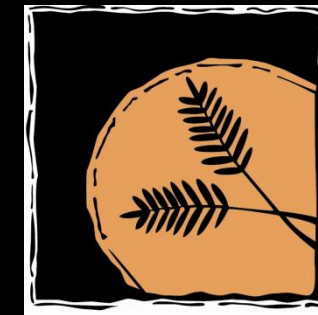
Brewed Ice Teas 2

Sweetened or unsweetened

Bottled Water 2

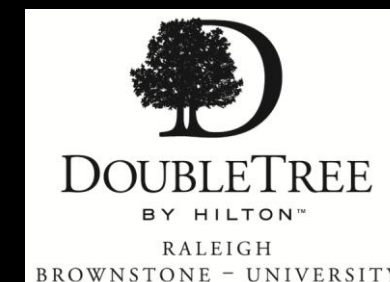
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~ Ask your server for our wine and beer selections. ~



HARVEST GRILLE

at the



1707 Hillsborough Street - Raleigh, NC 27605

Toll Free 800-331-7919

Tel: (919) 828-0811 - Fax: (919) 834-0904

Appetizers

- Flatbread Bruschetta** 7
Diced tomatoes with garlic, herbs, and balsamic vinegar served warm with mozzarella on toasted flat bread.
- Spinach-Artichoke Dip** 7
A traditional creamy blend with a three-cheese sauce served with homemade garlic toast.
- Toasted Ravioli** 6
Mini breaded ravioli stuffed with jalapeno-pepper jack cheese served with fresh marinara.
- Loaded Steak Fries** 7
Our hand-cut steak fries topped with a melted blend of mozzarella and cheddar, bacon bits, and green onions.
- 10 | 20 Wings, BBQ or Buffalo** 7 | 13
Crispy and hot, served with Blue Cheese or Ranch.

Small Plates

- Sir Raleigh's Angel Hair Pasta** 3
Fresh pasta tossed with herbed garlic butter.
- Capital Red Skin Mash** 3
Baby red potatoes boiled and mashed with butter, herbs, and spices.
- Garden Rice Pilaf** 3
Sautéed vegetables blended with long grain rice, orzo pasta, and special herbs.
- Chef's Vegetable Du Jour** 3
Selected by our chef, this blend of seasonal vegetables is prepared for your enjoyment daily.
- Capital City Steak Fries** 3
Our hand-cut, golden steak fries seasoned with fresh herbs and spices.

Harvest Salads

- Dressings**
Balsamic Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Fat Free Raspberry Vinaigrette.
- Harvest Garden Salad** 7
Mesclun greens, cucumber, tomatoes and cheese. Add chicken 3 Add shrimp 4 Add steak 6
- Buffalo Chicken Salad** 8
Breaded white meat chicken on a bed of mesclun greens, with bacon and gorgonzola drizzled with buffalo sauce.
- Chef Salad** 8
Turkey, Ham, American and Swiss cheeses, hardboiled egg, and diced tomatoes over iceberg lettuce.
- Capital City Cobb Salad** 9
Turkey, bacon, gorgonzola, tomatoes, black olives, artichoke hearts, avocado and hardboiled egg over mesclun greens.
- Blue Iceberg Salad** 7
A large iceberg wedge topped with diced cucumber, tomato, bacon and gorgonzola.



- Side Garden Salad** 4
A small garden salad with mesclun greens, cucumber s, tomatoes and cheese.
- Side Caesar Salad** 4
A traditional Caesar salad with romaine, creamy Caesar dressing, croutons, and parmesan cheese.
- Brownstone Chili** 4
Homemade and hearty topped with shredded cheese.

Harvest Grill Chef Specialty!

An automatic gratuity of 18% will be applied to all bills with parties larger than six or more.

Burgers & Sandwiches

Served with steak fries and pickle spear.

- Harvest Grille Club** 9
A triple-decker club with turkey, ham, salami, bacon, Swiss, lettuce, tomato and mayo on white or wheat.
- Smoked Turkey Panini** 8
Turkey breast on grilled rye with apple wood bacon, Swiss cheese and spicy avocado mayo.
- Monterey Grilled Chicken** 8
Marinated chicken breast grilled and topped with apple wood bacon, Monterey jack cheese, lettuce, tomato and onion on a multi-grain bun.
- Grilled Chicken Caprese** 8
Marinated chicken breast, tomato, melted mozzarella, and pesto mayo on toasted ciabatta.
- Steak & Cheese Melt** 9
Shaved prime beef topped with sautéed peppers, onions, and Monterey jack on ciabatta.
- All American Burger** 7
Thick and juicy burger with American cheese, lettuce and tomato on a multi-grain bun.
- Thick & Juicy Loaded Burger** 9
Choice of Swiss or cheddar cheese with lettuce, tomato, bacon, mushrooms and caramelized onions on a multi-grain bun.

Harvest Entrées

Served with the Vegetable Du Jour and choice of one small plate.

- 12 oz New York Strip Steak** 21
Aged to perfection, fire-grilled and finished with a garlic boursin cream sauce.
- Chef's Sirloin, 10 oz | 5 oz.** 17/10
Fire grilled and prepared to your desired temperature.
- Champagne Dill Salmon** 17
Fresh salmon poached in broth and finished with a champagne-dill sauce.
- Southern Fried Chicken** 13
Real southern home-style, all white meat fried chicken.
- Shrimp & Grits** 18
Shrimp sautéed with garlic, spices, bacon and tomatoes over soft boursin grits and finished with green onion.
- Chicken Parmesan** 15
A boneless breast of chicken fried golden brown, topped with marinara, two cheeses and baked in our ovens to perfection.
- Carolina Carbonara** 14
Country ham, bacon, spinach and tomato sautéed with garlic in a rich cream sauce over fettuccini pasta.

Harvest Grille Flatbreads

- Margharita Flatbread** - Sliced tomatoes, fresh basil and mozzarella over garlic and olive oil brushed flatbread. 8
- Hawaiian Luau Flatbread** - Ham, pineapple, mozzarella and parmesan cheeses on a flatbread with marinara. 8
- Game Day Flatbread** - Hamburger, bacon, red onion, BBQ sauce mozzarella and cheddar cheeses on a flatbread. 9
- Buffalo Chicken Flatbread** - Chicken, gorgonzola, mozzarella and buffalo sauce on a flatbread. 9

