

Dinner Menu

Starters

Harvest Soup Du Jour with House-Made Crostini

Cup \$4.00 Bowl \$5.00

Classic French Onion Soup \$5.50

Caramelized onions simmered in a herbed beef stock, topped with garlic croutons and melted cheeses

Harvest Roasted Garlic Hummus \$7.00

Roasted garlic hummus served with grilled pita, carrot, cucumber and celery

Chicken Tenders \$8.00

Buttermilk fried chicken tenders, tossed in your choice of one sauce: hickory barbeque, asian sesame or honey buffalo, served with celery, carrots and blue cheese dipping sauce

Hail Caesar Salad \$6.50

Romaine lettuce, shaved parmesan cheese, house-made croutons with a creamy Caesar salad dressing

Grilled Romaine Salad \$7.00

Grilled romaine lettuce, shaved parmesan cheese, house-made croutons with a creamy Caesar salad dressing

**Add Grilled Chicken Breast* to any Salad for an Additional \$3.00...Sliced Steak* Additional \$5.00
Grilled Salmon Fillet* Additional \$6.00**

Barbeque Pulled Pork* \$11.00

House-made, hickory barbeque slow braised pulled pork sandwich, topped with coleslaw on a brioche roll

Harvest Burger* \$9.00

Grilled sirloin burger, served on a toasted brioche roll with lettuce, tomato, red onion and pickle ... add cheese \$1.00

All Sandwiches are served with a Choice of One of the Following:

**Harvest Fries, Sweet Potato Fries, Tater Tots or a Small Garden Salad (Onion Rings Add \$1.50)
(charge for substitutions and additional condiments)**

Risotto Du Jour \$17.00

Ask your server for details

Pasta dishes \$14.00

Penne ala vodka or penne marinara

Harvest Signature Chicken Parmesan* \$17.00

Herb breaded breast of chicken, topped with a tomato basil sauce, smothered with Italian imported cheeses, served over linguini pasta and topped with fresh basil

Chicken Picatta* \$16.50

Pan seared chicken, artichokes, sundried tomatoes with a lemon pinot grigio sauce

All Entrees are served with Chef's Choice of Vegetable and Potato

Entrées

Blackened Salmon Fillet* \$18.00

Pan seared salmon fillet topped with a pineapple relish

Pan Seared Tuna Steak* \$19.00

Marinated sushi grade tuna steak, topped with a tomato olive relish and drizzled with a balsamic reduction

Grilled Skirt Steak* \$25.00

Grilled Skirt steak with a soy honey glaze

Loaded Harvest Tater Tots \$7.00

Crispy tater tots topped with bacon and Colby Jack cheese

Beer Battered Mozzarella Sticks \$7.00

Served with a tomato basil sauce

Harvest Chicken Wings* \$8.00

Crispy chicken wings, tossed in your choice of one sauce: hickory barbeque, asian sesame or honey buffalo, served with celery, carrots and blue cheese dipping sauce

Salads

Harvest Signature House Salad \$7.50

Garden greens, cherry tomatoes, cucumbers, black olives, dried cranberries, toasted sunflower seeds, topped with feta cheese, served with a red onion vinaigrette dressing

Sandwiches

Signature Pretzel Crusted Chicken Club* \$12.00

Pretzel coated breast of chicken, bacon, lettuce and tomato, served on pretzel roll with smoky tomato mayonnaise

Nantucket Crab Cake Sandwich* \$14.00

Harvest Café's signature crab cake, served on a toasted brioche roll with coleslaw and honey mustard sauce

Additional Sides

Harvest Fries • Sweet Potato Fries • Baked Potato • Sautéed Mushrooms • Onion Rings • Caramelized Onions \$3.00 Crispy Coleslaw \$3.50
Tater Tots • Avocado \$2.00 • Sautéed Spinach • Vegetable Du Jour \$4.00

Menu Created & Executed by Chef Nicholas DiBartolomeo

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Harvest Café

694 New Dorp Lane
Staten Island, NY 10306
347-857-6888
www.harvestcafe-si.org



BREAKFAST & LUNCH
Mon – Sat
9:00am-3:30pm
DINNER
Fri & Sat
Open Until 9:30pm

The Harvest Café is owned and operated by A Very Special Place, Inc., whose goal is to create new opportunities for people with intellectual and developmental disabilities. The Café is a certified training site for those who want to learn new skills in a distinctive environment. Trained habilitative staff work with the chef and restaurant staff who share their expertise and knowledge of this profession with the trainees.

“Great Food With a Mission...”

Let us
Cater or
Host your
next Event

Harvest has on and off premise catering options.

Private Four hour events—25 person minimum—45 maximum
Formal Sit Down or Buffet Options available
Meeting and Business Functions available with WIFI and
presentation equipment.

Let us come to you! Delivery Available for Catering your next
affair—Hot and Cold Options Available.

Creative
Arts
Network

Artwork displayed at the Harvest Café is courtesy of the Creative Arts Network, a venue for established and emerging artists of all ages who have an intellectual and developmental disability.



Continued Thanks to our Sponsors Richmond County Savings Foundation and Polonsky Dare to Dream Fund