



904 First Street, Redfield, IA 50233
Tel: 515-833-2927 contact@harveysdiner.com
www.harveysdinerandpub.com

SUPPER SMALL PLATES

Flatbread

roasted sweet potatoes, caramelized onions, bacon, swiss cheese, fried sage, grilled flat bread
add (3) grilled shrimp \$6 add grilled chicken \$4 \$6

Hogs-n-hoodies

House-made sage sausage wrapped in puff pastry, cowboy mayo \$10

Chicken fried onion rings

buttermilk battered, house ranch
small plate \$7 large plate \$10

Cowboy nachos

house fried tortilla chips, smoked brisket chili, white cheddar sauce, sweet corn jalapeno salsa
and jalapeno cream
small \$8 large \$14

Jalapeno crack-corn dip

house cured bacon, sweet corn, candied jalapeno, white cheddar and pepper jack cheese dip,
house fried tortilla chips \$12

GF Grilled ahi tuna steak

marinated and grilled ahi tuna, arugula, spicy mayo \$12

Mac + cheese

creamy white cheddar, white american cheese sauce with herb panko and skillet baked
add house cured bacon \$2 add grilled chicken \$4 add brisket \$4 add (3) grilled shrimp \$6
small \$5 large \$8

GREENS

Harvey's farm greens

mixed greens, sun-dried tomato, carrot ribbons, pumpernickel croutons, white cheddar,
creamy poppy seed dressing \$4

Pub salad

mixed greens, apples, candied walnuts and curry cider vinaigrette \$5
add grilled chicken \$4 add (3) grilled shrimp \$6 add house cured bacon

Wedge

romaine wedge, sun-dried tomato, crispy bacon, bleu cheese crumbles, bleu cheese dressing
and onion strings \$5
add grilled chicken \$4 add (3) grilled shrimp \$6

GF Ahi tuna steak salad

soy and sesame marinated seared ahi tuna steak, farm greens, carrots, cucumber, red onion,
lemon honey ginger dressing \$14

FORKLESS

*The "Burger"

Harvey's house chopped sirloin burger blend, fried onion ring, white cheddar, sage mayo, fries
add chef smoked/cured bacon \$2

\$12

The Burger of the Week

chef's choice | changes weekly - ask your server!

Tenderloin

hand breaded pork tenderloin, fried, "quick" pickles, mustard, fries

\$12

SUPPER

*Meat & potatoes'

filet mignon, crispy potato cake, creamed spinach, creamy bordelaise, green onions

\$24

Steak-frites

Seared New York strip, cognac & peppercorn sauce, truffle fries

\$22

GF Harvey's house-smoked beef brisket

house smoked beef brisket, sea salt and cracked pepper rub, smoked brisket and sweet corn
chili, honey molasses BBQ sauce, house-made crisps

\$18

GF *Smoked pork chop

house smoked chop, fried potato wedges, brown sugar roasted carrots, apple chutney

\$16

GF *Bacon wrapped pork tenderloin

bacon wrapped pork tenderloin, parmesan orzo, maple-chili glaze

\$16

Baked rigatoni

house made sage sausage, spicy tomato & basil, mozzarella, basil, rigatoni

\$12

Scallop cavateli

seared sea scallops, house-cured bacon, cavatelli, parmesan cream, scallions

\$16

Chili-lime filet of Cod fish

Chili, lime + cumin crusted filet of codfish, multi-grain pilaf, grilled broccolini

\$18

Chicken potpie

roasted chicken, broccoli, carrots and white cheddar cheese potpie, puff pastry "crust"

\$12

Fried chicken

buttermilk fried chicken, three piece, sweet corn puddin, quick pickles

\$12

SIDES

GF Crisps

house-made potato crisps, sea salt

\$2

GF Fries

hand-cut, parsley

\$3

Tots

house made sour cream and chive 'tater tots', parmesan garlic mayo

\$5

Sweet potato fries

tempura battered sweet potato fries, house ranch

\$4

GF Roasted carrots

brown sugar and bourbon orange glaze

\$4

Chef | Justin Ahlberg

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF - Gluten Free