

# Dinner Menu

## Starters

### Harvest Soup du Jour with House Made Crostini

Crock \$4.00 Bowl \$5.00

### Classic French Onion Soup \$5.50

Caramelized onions simmered in a herb 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

### Loaded Harvest Potato Wedges \$7.00

Hand cut Idaho potato wedges topped with bacon and Colby Jack cheese

### Beer Battered Mozzarella Sticks \$7.00

Served with tomato basil sauce

### Harvest Chicken Wings\* \$8.00

Crispy chicken wings tossed in your choice of one sauce (hickory smoked barbeque, Asian sesame or honey buffalo) served with celery, carrot and blue cheese dipping sauce

## Salads

### Hail Caesar Salad \$6.50

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

### Grilled Romaine Salad \$7.00

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

### Harvest Signature House Salad \$7.50

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

### Italian Garden Salad \$8.00

Mixed greens with Kalamata olives, cucumbers, roasted peppers, cherry tomato and shaved parmesan cheese tossed with a balsamic vinaigrette

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

## Sandwiches

### Barbeque Pulled Pork\* \$11.00

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

### Harvest Burger\* \$12.00

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

### 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

**All Sandwiches are Served with a Choice of One of the Following:  
Harvest Fries, Sweet Potato Fries or a Small Garden Salad**

## Entrées

### Risotto du Jour \$17.00

Ask your server for details

### Harvest Signature Chicken Parmesan\* \$17.00

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

### Seared Salmon Fillet\* \$18.00

Pan seared salmon fillet topped with toasted almond crust served with a English pea puree served with chef's choice of vegetable and potato

### Grilled Mediterranean Tuna Steak\* \$19.00

Marinated sushi grade tuna topped with a tomato and olive relish over chef's choice of vegetable and potato

### Grilled N.Y. Strip Steak\* \$25.00

Sautéed mushrooms and caramelized onions with Peter Lugar steak sauce served with chef's choice of vegetable and potato

## Additional Sides

Harvest Fries\_\_Baked Potato\_\_Sautéed Mushrooms

Caramelized Onions \$3.00

Crispy Coleslaw \$3.50

Sautéed Spinach\_\_Vegetable Du Jour \$4.00

## Beverages

Cranberry\_\_Apple\_\_Tomato\_\_Pineapple\_\_Orange Juice \$2.00

Chocolate Milk\_\_Iced Tea\_\_Hot Tea\_\_Hot Coffee\_\_Soda \$2.00

~Specialty Coffees~

Espresso \$4.00\_\_Double Espresso \$6.00\_\_Cappuccino \$5.50

All Coffee Available in Decaf

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](http://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

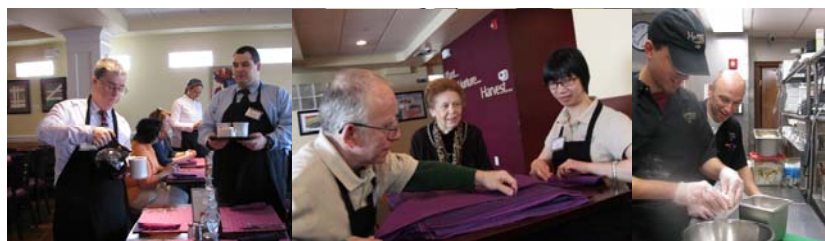
Harvest has on and off premise catering options.

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