

SNACKS, APPETIZERS & EXTRAS

Fried Mushrooms

Dipped in buttermilk, dusted with seasoned flour and fried 'til golden. With ranch dressing. 8.5

★ Spinach Artichoke Dip

With sour cream, salsa & corn chips. 7.5

Buffalo Wings

With carrots, celery, and ranch dressing. 9.5

Loaded Baked Potato

Cheese, ham, bacon, scallions, sour cream & butter. 5.5
With house salad. 6.5

Fried Cheese

Mozzarella sticks, dipped in buttermilk, dusted with seasoned flour and fried 'til golden. With ranch dressing. 8.5

★ Crab Cake

Twin Maryland Style with Creole mustard sauce and baby greens. 7.5

Cajun Shrimp Skewers

Cajun rubbed, mesquite grilled Jumbo shrimp. 8.5

Broccoli Bites

Broccoli, cheese, bacon, onions, jalapenos. Golden fried.
With honey mustard dressing. 7.5

HOMEMADE SOUPS

Monday
Loaded Potato

Tuesday
Chicken Tortilla

Wednesday
Creamy Chicken Noodle

Thursday
Chicken & Corn Chowder

Friday
Crawfish Chowder

Saturday
Creamy Chicken Noodle

Sunday
Vegetable Beef

Cup 2.5

Bowl 4.5

w/Salad 6.5

FRESH TOSSED SALADS

NEW Black and Bleu Salad

Grilled Beef Tenderloin on a bed of chopped romaine with bleu cheese crumbles, tomatoes, red bell peppers, crispy onions and bleu cheese dressing. 11.

★ BBQ Chicken Salad

Shredded lettuce, ranch dressing, black beans, corn, scallions, tomatoes, mixed cheeses, barbecued chicken and slivers of corn tortillas. 9.5

Chicken Salad Quesadilla

Chicken salad, jack and cheddar cheeses, tomatoes and scallions, griddle toasted with fresh seasonal fruit. 9.

Quiche-of-the-Day and Salad

Today's quiche with a Caesar or house salad or soup-of-the-day. 8.5

Harvey's Club Salad

Fried chicken tenderloins or a grilled chicken breast with bacon, ham, two cheeses and tomato wedges with cheese toast. 9.

★ Southwest Crab Cake Salad

Twin Maryland style crab cakes atop a bed of mixed greens tossed with tomatoes, scallions, crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 10.

NEW Cranberry Chicken Salad

Chicken breast chunks with Dijon mustard, honey, dried cranberries, mayo and celery. Served with seasonal fresh fruit. 9.5

Asian Chicken Salad

Crispy fried chicken tenders glazed with sweet garlic chile sauce on garden fresh baby greens, carrots and grape tomatoes tossed with Asian honey mustard dressing. 9.5

SANDWICH PLATTERS

All Platters are served with your choice of french fries, baked beans, bacon potato salad, or a cup of soup.

Philly Cheese Steak Sandwich

Thinly sliced steak with onions, peppers, mushrooms & jack cheese and piled high on a French Batard roll. 8.5

Club Sandwich

Smoked ham & turkey, lettuce, tomato, two cheeses, applewood smoked bacon, mayonnaise & honey mustard on thick slices of wheatberry bread. 8.

★ Prime Rib Sandwich

A 6 oz. slab of the best slow roasted Prime Rib around. Served with au jus on a toasted hoagie roll. 10.

NEW Prime Rib French Dip Sandwich

Harveys Signature Choice Prime Rib shaved thin and piled on a brioche (French) loaf with horseradish sauce and au jus. 10.

Down Home Burger

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mustard & mayo on a sweet sourdough bun. 8.
Add applewood smoked bacon 1.5

Reuben

Thick rye bread, corned beef, sauerkraut, Swiss, Dijon mustard & 1000 Island dressing. 7.5

CHICKEN

All chicken entrees are served with Caesar or house salad & cheese toast or a bowl of soup, & your choice of garlic mashed potatoes, rice pilaf, vegetable kabobs, three cheese macaroni, or baked potato.

Lemon Pepper Chicken

Mesquite grilled boneless chicken breast, lightly seasoned with lemon pepper. 14.5

Grilled Honey Citrus Chicken & Shrimp

Citrus marinated chicken breast and a skewer of jumbo shrimp served with a signature orange sauce. 14.5

★ Chicken & Fixins

Mesquite grilled boneless breast of chicken, brushed with BBQ sauce, topped with smoked ham & melted Monterey jack cheese. 15.5

Chicken Tenders Platter

Chicken tenderloins fresh battered in our seasoned flour, golden fried and served with honey mustard dressing. 12.5

STEAKS, PRIME RIB & RIBS

Nothing beats the flavor of Steaks cooked on a Mesquite wood burning grill.

YOU WILL TASTE THE DIFFERENCE!

All steaks are served with Caesar or house salad & cheese toast, or a bowl of soup, & your choice of garlic mashed potatoes, rice pilaf, three cheese macaroni, vegetable kabob, or baked potato.

★ Marinated Ribeye

A 12 oz. USDA choice aged ribeye marinated for at least 48 hours in soy, pineapple, garlic & ginger. Mesquite grilled to your liking. 19.5

New York Strip

14 oz. U.S.D.A. choice New York strip steak, seasoned with olive oil and our chef's blend of herbs and spices. 18.5

Filet Mignon

Hand trimmed filet cut from the center of heavy U.S.D.A. choice tenderloin. 9 oz. 22. 6 oz. 19.

Tenderloin Kabob

Chunks of beef tenderloin, sweet bell peppers, tomato and onion on a bed of rice pilaf. 16.

NEW Chipotle Glazed Pork Porterhouse

14oz. Grilled Pork Porterhouse glazed with a sweet and spicy chipotle sauce. 17.

Add to any dish,
a Jumbo shrimp skewer 4.

Harveys Prime Rib and Baby Back Ribs are slow roasted overnight for the ultimate in tenderness.

★ Prime Rib Our House Specialty!

Only USDA Choice beef ribeye, slow cooked and carved to order. Melt in your mouth tender!
With Caesar or house salad & cheese toast or a bowl of soup & your choice of garlic mashed potatoes, rice pilaf, vegetable kabob, three cheese macaroni, or baked potato.
16 oz. 22. 12 oz. 19. 10 oz. 17.

BBQ Baby Back Ribs

Slow roasted, mesquite grilled and glazed with smoked BBQ sauce. With Caesar or house salad and cheese toast or a bowl of soup & your choice of garlic mashed potatoes, rice pilaf, vegetable kabob, three cheese macaroni, or baked potato.

Full Rack 19. Half Rack 14.5

CHEF'S SELECTIONS

All Chef's selections are served with Caesar or house salad & cheese toast, or a bowl of soup.

★ Fresh Fish-of-the-Day

Our chefs bring the freshest seafood from all around the world to your table. Ask your server for details. Market Price.

Almond Crusted Grouper

Breaded with toasted almonds, scallions, dill mayonnaise and lemon. Topped with Mandarin orange vinaigrette, served on rice pilaf. 16.

Delta Chicken

Cajun seasoned chicken breast, garlic mashed potatoes, veal jus, crawfish cream & scallions. 16.

NEW BBQ Shrimp

An original from 1982 with a new twist! New Orleans style BBQ Jumbo shrimp in an herb-infused butter sauce with plenty of french bread for sopping! Served with three cheese macaroni. 17.5

PASTA

All pasta entrees served with Caesar or house salad & cheese toast, or a bowl of soup.

Cajun Chicken Pasta

Cajun spiced grilled chicken breast over linguine with a spicy cream sauce, tomato & scallions. 14.

New Orleans Seafood Pasta

Shrimp & crawfish tails tossed in a mild Cajun cream sauce and served over linguine. 16.

★ Fettuccine Romano

Italian sausage, ground chuck, onions, garlic, hand crushed Roma tomatoes, roasted red bell peppers, a touch of cream, olive oil, Parmesan cheese and fresh basil. 14.5

NEW Chicken Linguini Primavera

Linguini pasta, grilled chicken breast, sugar snap peas, tomatoes, spinach, broccoli, and haricot vert tossed in a light olive oil and garlic sauce. 15.

DESSERTS

Jubilations Cream Cheese Cake

Baked locally with the creamiest cream cheese, real butter, and natural vanilla on a crunchy pecan & graham cracker crust, delicious! 5.
With strawberry topping. 6.5

Bread Pudding

French bread baked with rich vanilla custard, Granny Smith apples, pecans & topped with Bourbon sauce. 6.5

Brownie Delight

A thick warm brownie with vanilla ice cream, chocolate syrup & whipped cream. 5.5

GIVE THE GIFT THAT'S SURE TO PLEASE. ASK YOUR SERVER ABOUT OUR HARVEYS GIFT CARDS.

Trans-Fat Free Oil Only Used • Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. Please let us know your preferences. All burgers cooked to Medium Well. • Please let us know if you have any food allergies.

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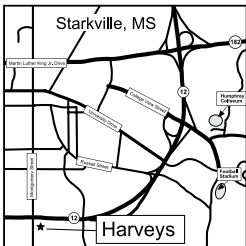
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www.eatwithus.com

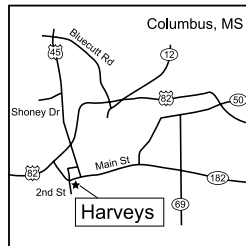
HARVEYS

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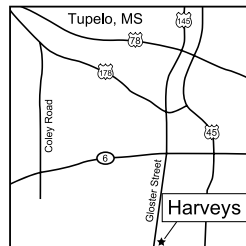
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406 Hwy 12
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Tupelo, MS
424 S. Gloster Street
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Items and prices are subject to change.

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HARVEYS

SINCE 1982

Dinner Menu

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