

# HARVEYS

SINCE 1982

## DINNER MENU

Columbus, MS  
200 Main Street  
662.327.1639

Starkville, MS  
406 Highway 12  
662.323.1669

Tupelo, MS  
424 S. Gloster Street  
662.842.6763

## SNACKS, APPETIZERS & EXTRAS

### ★ Spinach Artichoke Dip

With sour cream & corn chips. 6.99

### Fried Cheese

Mozzarella sticks, dipped in buttermilk, dusted with seasoned flour and fried 'til golden. With ranch dressing. 6.99

### Fried Mushrooms

With ranch dressing. 6.99

### Broccoli Bites

Broccoli, cheese, bacon, onions, jalapenos. Golden fried. With honey mustard dressing. 6.49

### Cajun Shrimp Skewers

Cajun rubbed, mesquite grilled Jumbo shrimp. 7.99

### ★ Crab Cake

Twin Maryland Style with Creole mustard sauce and baby greens. 6.99

### Buffalo Wings

With carrots, celery, and ranch dressing. 7.99

### Loaded Baked Potato

Cheese, ham, bacon, scallions, sour cream & butter. 4.99  
With house salad. 6.99

## 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. 11.99

### ★ 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. 12.99

### New Orleans Seafood Pasta

Shrimp & crawfish tails tossed in a mild cajun cream sauce and served over linguine. 13.99

### Chicken & Pesto Linguine

Pesto made from fresh basil, pine nuts and Parmesan cheese is tossed with light garlic sauce, sun-dried tomatoes & mesquite grilled chicken. Finished with parmesan, parsley and a julienne of roasted red peppers. 11.99

### ★ Harveys Favorites

## FRESH TOSSED SALADS

### ★ 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. 9.99

### Harvey's Club Salad

Fried chicken tenderloins or a grilled chicken breast with real bacon, ham, two cheeses and tomato wedges with cheese toast. 7.99

### Greek Shrimp & Artichoke Salad

Shrimp, artichoke, sun-dried tomatoes, basil, garlic, pine nuts, feta, Parmesan, grape tomatoes, and Kalamata olives tossed with Greek vinaigrette on baby greens. 8.99

### Quiche-of-the-Day and Salad

Today's quiche with a Caesar or house salad or soup-of-the-day. 7.49

### 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. 8.99

### Chicken Salad Quesadilla

Chicken salad, jack and cheddar cheeses, tomatoes and scallions, griddle toasted with fresh seasonal fruit. 7.99

### ★ BBQ Chicken Salad

Shredded lettuce, ranch dressing, black beans, corn, scallions, tomatoes, mixed cheeses, barbecued chicken and slivers of corn tortillas. 8.49

### Almond Chicken Salad with Seasonal Fruit

Chunky chicken salad topped with toasted almonds, served with seasonal fruit. 7.49

## SANDWICH PLATTERS

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

### ★ Prime Rib Sandwich

A 6 oz. slab of the best slow roasted Prime Rib around. Served with au jus on a toasted hoagie roll. 8.99

### Down Home Burger

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mustard & mayo on a sweet sourdough bun. 7.99 Add bacon .99

### Reuben

Thick rye bread, corned beef, sauerkraut, Swiss, Dijon mustard & 1000 Island dressing. 6.99

### Club Sandwich

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayonnaise & honey mustard on thick slices of wheatberry bread. 7.99

### Philly Cheese Steak Sandwich

Thinly sliced steak with onions, peppers, mushrooms & jack cheese and piled high on a French Batard roll. 7.99

### Tuscan Chicken Sandwich

Ciabatta bread, chicken, artichoke hearts, provolone, tomato, mixed baby greens and pesto mayonnaise. 7.99

## 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, seasonal vegetables, cajun pasta or baked potato.

### Grilled Honey Citrus Chicken & Shrimp

Citrus marinated chicken breast and a skewer of jumbo shrimp served with a signature orange sauce. 13.99

### Chicken Tenders Platter

Chicken tenderloins fresh battered in our seasoned flour, golden fried and served with honey mustard dressing. 10.99

### ★ Chicken & Fixins

Mesquite grilled boneless breast of chicken, brushed with BBQ sauce, topped with smoked ham & melted Monterey jack cheese. 13.99

### Lemon Pepper Chicken

Mesquite grilled boneless chicken breast, lightly seasoned with lemon pepper. 12.99

## STEAKS & CHOPS

All Steaks & Chops are served with Caesar or house salad & cheese toast, or a bowl of soup, & your choice of garlic mashed potatoes, rice pilaf, seasonal vegetable or baked potato.

### Filet Mignon

Hand trimmed filet cut from the center of heavy U.S.D.A choice tenderloin. 9 oz. 19.99 6 oz. 16.99

### ★ Marinated Ribeye

A 12 oz. choice aged ribeye marinated for at least 48 hours in soy, pineapple, garlic & ginger. Mesquite grilled to your liking. 17.99

### Double Cut Pork Chop

14 oz Frenched pork chop with a mushroom & sherry cream sauce. 15.99

### 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. 17.99

### Tenderloin Kabob

Chunks of beef tenderloin, sweet bell peppers, tomato and onion on a bed of rice pilaf. 13.99

Add a Jumbo shrimp skewer 3.99

## PRIME RIB & RIBS

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

### ★ Prime Rib Our House Specialty!

With Caesar or house salad & cheese toast or a bowl of soup & your choice of garlic mashed potatoes, rice pilaf, seasonal vegetable, cajun pasta or baked potato.  
16 oz. 20.99 12 oz. 17.99 10 oz. 15.99

### BBQ Baby Back Ribs

Mesquite grilled and brushed 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, seasonal vegetable, cajun pasta or baked potato.  
Full Rack 16.99 Half Rack 12.99

### ★ Harveys Favorites

## CHEF'S SELECTIONS

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

### Low Country Chicken

Sauteed airline breast of chicken covered with a garlicky pan gravy. Served with vegetable of the day and garlic mashed potatoes. 13.99

### Shrimp N' Grits

Sauteed Jumbo shrimp dusted with cajun seasoning. Served with smoked cheddar and jalapeno grits. 13.99

### ★ Crab Cakes

Two sauteed Maryland crab cakes with zesty Creole mustard sauce, toasted corn relish & rice pilaf. 16.99

### Marinated Tuna

Fillet of yellowfin tuna, marinated in pineapple, soy and garlic. Served with vegetable of the day. 12.99

### ★ 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. 13.99

### Delta Chicken

Cajun seasoned chicken breast, garlic mashed potatoes, veal jus, crawfish cream & scallions. 13.99

## HOMEMADE SOUPS

Monday

Loaded Potato

Tuesday

Chicken Tortilla

Wednesday

Creamy Chicken Noodle

Cup 2.29 Bowl 3.99 w/Salad 5.99

Thursday

Chicken & Corn Chowder

Friday

Crawfish Chowder

Saturday

Chicken Tortilla

## DESSERTS

### Jubilations Cream Cheese Cake 4.99

Baked locally with the creamiest cream cheese, real butter, and natural vanilla on a crunchy pecan & graham cracker crust, delicious! With strawberry topping. 5.49

### Brownie Delight 4.99

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

### Bread Pudding 4.99

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

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.