



# About Harvest

Welcome to Harvest.

From farm to table, we offer the freshest dishes prepared from local ingredients found within a 150-mile radius of *The Hotel Hershey*. Our culinary team welcomes you and your family to experience just how good genuine American cuisine can be, especially when it's locally sourced, creatively presented, and enjoyed in a casual ambiance.

Our concept of genuine American cuisine features a range of authentic dishes found across the country. From the Southeastern Coast to the Pacific Northwest, the experience and various backgrounds of our Chefs gives us the unique ability to recreate signature American dishes. And at Harvest, we create those dishes using the freshest local ingredients grown right here in Pennsylvania.

We're proud of our new restaurant and the fact that we're leaving a smaller environmental footprint while working closely with the Lancaster Farmers Co-Op as well as Tuscarora Organic Growers Co-Op. Some of our local growers also include Landisdale Farm in Lebanon County, Coulton Organics of Silver Spring, Groff's Meats from Elizabethtown, Pine View Acres in Dry Run, Busy Bee Acres in Leola, and Green Meadow Farm from Lancaster.

Above all, we're focused on preparing a delicious meal for you and your family to enjoy while in Hershey. Thank you for visiting Harvest.

Sincerely,



Ken Gladysz  
Executive Chef

*Harvest is a proud member of  
Slow Foods USA and Pennsylvania Association of Sustainable Agriculture.*



# Starters

Specialty Soups 8.00

She Crab Soup- A *Hotel Hershey* Signature

Amish Chicken Noodle

Chilled Cucumber Soup (V)

or Try a sampling of all 3

Chicken Wings 12.00

Choice of:

Buffalo with Blue Cheese Dressing

BBQ with Ranch Dressing

Chocolate-Teriyaki Glaze with

Spicy Ginger Dipping Sauce

“Mom and Pops” Pirogues’ 9.00

Wilkes Barre Handmade Potato and Cheese

Pirogues, Caramelized Onion Crème Fraiche

Chilled Shrimp Cocktail 11.00

Pickled Vegetables, Red Pepper Cocktail Sauce

Quesadilla 9.00

Vegetarian or BBQ Chocolate Chicken, Roasted

Peppers, Organic Local Cheddar and Pepper

Jack Cheeses, Guacamole, Fresh Salsa, Organic

Sour Cream

The Works Fingerling Potatoes 9.00

Bacon Bits, Pickled Jalapeno, Local Cheddar

and Pepper Jack Cheeses, Organic Sour Cream,

and Scallions

Stuffed Mushrooms 10.00

House-Made Chicken Sausage, Creamed

Spinach, Chester County Mushrooms

Steamed Mussels 11.00

Beer and Bacon Broth, Herbed Baguette

Pretzel Crusted 11.00

Chicken Tenders

Honey Mustard Dipping Sauce

Country Style Pork Pate 11.00

Caramelized Onion Chutney, Hot Mustard,

Rustic Toast Points

Sharp Cheddar and 9.00

Beer Cheese Dip

Appalachian Mountain Lager, Fresh Pretzel

Bread, Pennsylvania Apples



# Entrée Salads

(V) *Hotel Hershey* Caesar Salad 9.00

Romaine Lettuce, Sundried Tomatoes,

Rustic Croutons, Classic Caesar Dressing

Chicken 13.00

Shrimp 14.00

Beef Flank Steak\* 15.00

Boston Lettuce Wedge Salad 9.00

Crisp Potato, Red Onion, Honey Mustard Glazed

Pork Belly

Lobster Cobb Salad 16.00

Avocado, Tomato, Egg, Applewood Smoked

Bacon, Maytag Blue Cheese, Ranch Dressing

Harvest Chef Salad 12.00

Grilled Chicken, Smoked Ham, PA Noble

Cheddar Cheese, Baby Swiss Cheese, Organic

Egg, Thousand Island Dressing

Steel Town Salad\* 15.00

Local Greens, Chopped Egg, Maytag Blue

Cheese, French Fries, Grilled Flank Steak

*(V) Vegetarian offerings. \* Items marked with an \* may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: Harvest cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities. 8/10*



# The Burger Board

Offering a Selection of Beef, House Ground Turkey or Wild Salmon, and Veggie Burgers

*All Burgers Served with Lettuce, Tomato, Onion and Dill Pickle*

With Your Choice of Fries, Chips or Small Salad

Cheese Selection of Cheddar, American, Baby Swiss, Provolone, Maytag Blue, or Pepper Jack

<b>Build Your Own Burger*</b>	<b>13.00</b>	<b>Classic Mushroom Cheeseburger*</b>	<b>14.00</b>
Choice of; Crisp Applewood Smoked Bacon, Sautéed Mushrooms, Grilled Onions, Roasted Peppers, Avocado, Pickled Jalapenos		American Cheese, Sautéed Chester County Mushrooms	
<b>The California Turkey Burger*</b>	<b>13.00</b>	<b>The Pittsburgh*</b>	<b>14.00</b>
Avocado, Applewood Smoked Bacon, Tomato, Herbed Mayonnaise, Baby Swiss Cheese		Charred Beef Patty, Grilled Red Onions, Fried Egg, French Fries, Coleslaw, Maytag Blue Cheese	
<b>Harvest Salmon Burger*</b>	<b>13.00</b>	<b>House-Made Vegetarian Burger (V)</b>	<b>14.00</b>
Fresh Wild Salmon Burger, Green Goddess Spread, Roasted Tomato		Avocado, Sprouts, Roasted Tomato Mayonnaise	



# Sandwiches

<b>Hand Carved Sandwich of the Day*</b>	<b>13.00</b>	<b>Domestic Crab Cake Sandwich</b>	<b>16.00</b>
Bread or Roll; Seeded Rye, 7 Grain, Sourdough, Kaiser, or Ciabatta.		Roasted Tomatoes, Horseradish Mayo	
<b>Carolina Barbecued Pulled Pork Sandwich</b>	<b>11.00</b>	<b>Grilled Portobello Sandwich (V)</b>	<b>13.00</b>
Cooked in our House-Made BBQ Sauce, Coleslaw		Roasted Tomato Mayonnaise, Organic Baby Swiss Cheese	
<b>Cheese Selection of Sharp Cheddar, Baby Swiss, Provolone, Maytag Blue, Pepper Jack and American. Served with a Dill Pickle, Choice of Chips, French Fries or Small Salad</b>		<b>Grilled Chicken Sandwich</b>	<b>14.00</b>
		Applewood Smoked Bacon, Organic Sharp Cheddar Cheese, Roasted Tomatoes	

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## Daily Specials

All Daily Specials Include a Small Salad

### Monday

Bacon Wrapped Meatloaf 20.00  
Whipped Potatoes, Beer Battered Onion Rings,  
Texas Toast

### Tuesday

BBQ Platter 25.00  
Smoked Sausage, Baby Back Ribs,  
Grilled Chicken, House-Made Potato Salad

### Wednesday

Pan Seared Sea Scallops\* 25.00  
Leek, Potato and Sundried Tomato Hash,  
Browned Butter

### Thursday

Herb Roasted Chicken 22.00  
Lancaster County Chicken,  
Whipped Potatoes, Chicken Gravy

### Friday

Sautéed Alaskan Halibut\* 27.00  
Fingerling Potatoes, Braised Fennel, Tomato  
Saffron "Water"

### Saturday

Garlic and Black Pepper Rubbed 29.00  
Smoked Prime Rib of Beef\*  
Potato and Caramelized Onion Gratin,  
Roasted Mushrooms

### Sunday

Chicken Fried Steak 21.00  
Buttermilk Mashed Potatoes,  
Black Pepper Cream Gravy



## Entrées

Rockfish and Shrimp Kabob 26.00  
Red Quinoa Pilaf, Lemon Dill Butter Sauce

BBQ Baby Back Ribs 24.00  
Smothered in BBQ Sauce, House-Made Coleslaw,  
French Fries

Stuffed Green Peppers (V) 20.00  
Red Quinoa, Swiss Chard, "Tofurkey" Italian  
Sausage, Spicy Tomato Sauce

Pan Roasted All Natural 22.00  
Chicken Breast  
Goat Cheese Grits, Natural Jus

Grilled Pork T-Bone\* 24.00  
Carolina Grit Cakes, Bordelaise Sauce

Grilled Hanger Steak\* 26.00  
Scallion and Bacon Whipped Potatoes,  
Roasted Mushrooms, Birch Beer Sauce

Pan Roasted Wild Salmon\* 24.00  
Whipped Potatoes, Crab Creamed Spinach

Fish and Chips 19.00  
Rhode Island Haddock, Yuengling Beer Batter,  
House-Made Coleslaw, Tartar Sauce

NY Sirloin Steak\* 29.00  
Whipped Potatoes, Creamed Spinach

Turkey Paillard and Paperdelle Pasta 22.00  
Roasted Summer Vegetables, Garlic and White  
Wine Butter Sauce

Braised Beef Short Ribs 22.00  
BBQ Beans, Wilted Spinach

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