



About Harvest

From farm to table, we offer the freshest dishes prepared from local ingredients found within a 100-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 and the Tuscarora Organic Growers Co-Op. Some of our local growers include Landisdale Farm of Jonestown, Coulton Organics in Silver Spring, Groffs 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.*



For Sharing

Soup Sampler 7.00
 She Crab Soup—A *Hotel Hershey* Signature
 Amish Chicken Noodle
 Split Pea and Ham
 Choose One or Sample All Three

Chicken Wings 12.00
 Choice of:
 Buffalo with Blue Cheese Dressing
 BBQ with Ranch Dressing
 Teriyaki with Sesame Honey Dipping Sauce

(V) Quesadilla 9.00
 Vegetarian or Dark Chocolate Pork Mole,
 Roasted Peppers, Spicy Black Bean Spread,
 Guacamole, Organic Sour Cream

The Works Fingerling Potatoes 9.00
 Bacon Bits, Pickled Jalapeño,
 Local Cheddar and Pepper Jack Cheeses,
 Organic Sour Cream, Scallions

(V) Housemade Potato and
 Cheese Pirogues 9.00
 Caramelized Onion Crème Fraîche

Stuffed Mushrooms 10.00
 Housemade Chicken Sausage, Chester County
 Mushrooms, Creamed Spinach

Jumbo Shrimp Cocktail 11.00
 Shaved Fennel and Cucumber Salad,
 Housemade Cocktail Sauce

Little Neck Clams Marinière 11.00
 Grilled Baguette, Tomato Herb Broth

Pretzel Crusted Chicken Tenders 11.00
 Honey Mustard Dipping Sauce

Binkert's Country Deli Sampler 12.00
 Bierwurst, Landjager, Country Style Leberworst,
 Peppered Goat and PA Noble Cave aged
 Cheddar, Pickled Fennel Salad

Pan Roasted Bay Scallops 13.00
 Sweet Potato Gnocchi, Apple and Celery Root
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Entrée Salads

(V) *Hotel Hershey* Caesar Salad 9.00
 Romaine Lettuce, Sundried Tomatoes,
 Rustic Croutons, Caesar Dressing

Chicken 12.00
 Shrimp 13.00
 Beef* 14.00

Jumbo Lump Crab Cobb Salad 14.00
 Avocado, Tomato, Egg, Applewood Smoked Bacon,
 Maytag Blue Cheese, Ranch Dressing

House-Smoked Rainbow
 Trout and Endive Salad 13.00
 Smoked Pocono Trout Filet, Endive, Crisp Apple,
 Horseradish Vinaigrette

Crispy Chicken Salad 12.00
 Cornmeal Dusted Chicken Strips,
 Frisée Lettuce, Baby Arugula, Fresh Pear,
 Toasted Almonds, Honey Mustard Dressing

*(V) Vegetarian offerings *May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.*



Sandwiches

*All Sandwiches are served with Lettuce, Tomato, Onion, and Dill Pickle
With Your Choice of Fries, Chips or Small Salad*

Carolina Barbecued Pulled Pork Sandwich 12.00
Cooked in our Housemade BBQ Sauce, Coleslaw, and Crisp Dill Pickle

(V) Fried Eggplant Picatta Sandwich 11.00
Arugula, Tomato, Local Organic Havarti Cheese, Lemon Caper Sauce

Grilled Chicken Sandwich 14.00
Portobello Mushroom, Applewood Smoked Bacon, Arugula, Herbed Goat Cheese Spread

Hand-Carved Sandwich of the Day 13.00
Seeded Rye, 7 Grain, Ciabatta, Sourdough, Pretzel Roll
Cheese Selection of Cheddar, Swiss, Provolone, Maytag Blue, Pepper Jack, Havarti and American

Baked Crab Cake Sandwich 16.00
Soft Pretzel Roll, Fire Roasted Tomatoes, Avocado



The Burger Board

*Offering a Selection of Beef, Turkey, 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, Swiss, Provolone, Maytag Blue, Pepper Jack, Havarti and American

Build Your Own Burger* 13.00
Applewood Smoked Bacon, Sautéed Mushrooms, Grilled Onions, Roasted Peppers, Avocado, Pickled Jalapeños

The Southwestern 13.00
Turkey Burger, Roasted Poblano Peppers, Avocado, Pepper Jack Cheese, Chipotle Mayonnaise

The Pacific Northwestern 13.00
Salmon Burger, Asian Slaw, Teriyaki Sauce

Philly Burger* 14.00
Sautéed Onions and Peppers, American Cheese

The Pittsburgh* 14.00
Charred Beef Patty, Fried Egg, Maytag Blue Cheese, French Fries and Coleslaw

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Daily Specials

All Daily Specials Include a Small Salad

Monday

Veal Stuffed Cabbage Rolls* 22.00
Whipped Potatoes, Tomato-Onion Sauce

Tuesday

Rosemary and Onion Braised Lamb Shanks* 25.00
Roasted Garlic Potato Puree, Sautéed Spinach, Natural Jus

Wednesday

Blackened Grouper* 25.00
Andouille Sausage, Crayfish, and Red Bean Stew, Country Cornbread

Thursday

Crispy Pork Shank* 22.00
Boston Baked Beans, Wilted Greens

Friday

New England Clam Bake* 26.00
Cod, Shrimp, Clams, Boiled Potatoes and Corn, Shellfish Butter

Saturday

Garlic and Black Pepper Rubbed Smoked Prime Rib of Beef* 28.00
Potato and Caramelized Onion Gratin, Roasted Mushrooms

Sunday

Buttermilk Fried Chicken* 21.00
Mashed Potatoes, Brussel Sprouts, Black Pepper Cream Gravy



Entrées

NY Pepper Steak* 28.00
Truffled Shoe String Potatoes, Green Peppercorn Sauce

Pan Roasted Fluke 25.00
Potato, Spinach and Rye Bread Hash, Chive Butter Sauce

Apple and Sage Stuffed Double-Cut Pork Chop 24.00
Collard Greens, Roasted Fingerling Potatoes, Natural Gravy

Pan Seared Salmon 23.00
Warm Roasted Beet, Apple and Spinach Salad, Horseradish Vinaigrette

Chesapeake Seafood Stew 23.00
Braised Monkfish, Clams, Mussels, Shrimp, Crab, Spicy Tomato Broth

Amish Turkey Pot Pie 20.00
Roasted Carrot and Potato, Housemade Spelt Noodles

Fish and Chips 19.00
Yuengling Battered Haddock, French Fries, Coleslaw, Malt Vinegar

Paperdelle Pasta and Braised Beef Short Ribs 19.00
Landisdale Farms Short Ribs, Oyster Mushrooms, Caramelized Root Vegetables, Smoked Tomato-Beef Jus

Grilled Hanger Steak* 24.00
Scallion and Bacon Whipped Potatoes, Roasted Mushrooms, Birch Beer Sauce

BBQ Baby Back Ribs 24.00
Smothered in Housemade BBQ Sauce, Coleslaw, French Fries

(V) Vegetarian Red Rice Jambalaya 18.00
Red Rice, Tofu Sausage, Red Beans, Country Cornbread

Pan Roasted All Natural Chicken Breast 21.00
Chicken Confit and Caramelized Root Vegetable Hash, Natural Jus

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