



About Harvest

Welcome to 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. At Harvest, we create those dishes using the freshest local ingredients grown right here in Pennsylvania.

We're proud of our 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 of Lebanon County, Coulton Organics of Silver Spring, Groffs Meats in Elizabethtown, Pine View Acres in Dry Run, Busy Bee Acres in Leola, and Green Meadow Farm in 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
 She Crab Soup-A *Hotel Hershey* Signature
 Amish Chicken Noodle
 Wild Mushroom and Leek (V)
 Or Try a Sampling of all three

7.00

Chicken Wings
 Choice of :
 Buffalo with Blue Cheese Dressing
 BBQ with Ranch Dressing
 Chocolate-Teriyaki Glaze

12.00

New England Cod Cakes
 House-Made Salt Cod Cakes,
 Roasted Tomato Remoulade

9.00

Pennsylvania Pork Sampler
 Smoked Pork Loin, Honey Cured Ham,
 Pork Roll
 Selection of Mustards, Soft Pretzel Bread

11.00

Quesadilla
 Vegetarian or Braised Chicken Mole,
 Roasted Peppers, Spicy Black Bean Spread,
 Pepper Jack Cheese, Guacamole,
 Organic Sour Cream

9.00

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

9.00

Stuffed Mushrooms
 House-Made Pork Sausage,
 Chester County Mushrooms

10.00

Chilled Chimichurri Shrimp
 Winter Radish Salad

11.00

Pretzel Crusted Chicken Tenders
 Honey Mustard Dipping Sauce

11.00

**Cornmeal Breaded Fried
 Rhode Island Calamari**
 Cilantro Pesto

11.00

Sharp Cheddar and Beer Cheese Dip
 Appalachian Mountain Lager,
 Soft Pretzel Bread,
 Pennsylvania Jonagold Apples

9.00



Entrée Salads

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

13.00

Hotel Hershey Caesar Salad
 Romaine Lettuce, Sundried Tomatoes,
 Rustic Croutons, Classic Caesar Dressing

9.00

Chicken 12.00

Shrimp 13.00

Steak* 14.00

Harvest Chef Salad
 Grilled Chicken Breast, Smoked Pork Loin,
 PA Noble Cheddar Cheese, Baby Swiss Cheese,
 Organic Egg

11.00

**(V) Roasted Beet and
 Winter Greens Salad**
 Toasted Walnuts, Fried Goat Cheese, Crisp Apple,
 Sherry Vinaigrette

11.00

Maine Lobster Cobb Salad
 Avocado, Tomato, Egg, Bacon,
 Maytag Blue Cheese, Ranch Dressing

16.00

**Duck Confit and
 Baby Arugula Salad**
 Arugula and Frisée Lettuces, Julienne Carrot,
 Crispy Potato, Sherry Vinaigrette

13.00

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



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, Blue Cheese Crumbles, Pepper Jack and American

Build Your Own Burger*

13.00

Choice of:

Crisp Bacon, Sautéed Mushrooms,
Grilled Onions, Roasted Peppers,
Avocado, and Pickled Jalapeños

Southwest Chipotle BBQ

Bacon Burger

14.00

Local Sharp Cheddar Cheese,
Applewood Smoked Bacon,
House-Made BBQ Sauce, Fried Onions

The California Turkey Burger

13.00

Avocado, Bacon, Tomato, Herbed Mayo,
Swiss Cheese

The Pittsburgh

14.00

Charred Beef Patty, Grilled Red Onions,
Fried Egg, Melted Blue Cheese

Salmon Piccata Burger

13.00

Fresh Salmon Burger, Caramelized
Red Onions, Lemon Caper Sauce



Sandwiches

All Sandwiches are served with Lettuce, Tomato, Onion and Dill Pickle

With Your Choice of Fries, Chips or Small Salad

Hand Carved Sandwich of the Day

13.00

Bread or Roll; Seeded Rye, 7 Grain,
Ciabatta, Sourdough
Cheese Selection of Cheddar, Swiss,
Provolone, Maytag Blue, Pepper Jack,
American

New England Lobster Roll

17.00

Maine Lobster Salad, Pickled Cucumber
Slaw

(V) "Philly" Mushroom and Cheese Dip

13.00

Swiss Cheese, Mushroom Jus

Carolina Barbecued Pulled Pork Sandwich

11.00

Cooked in our House-Made BBQ Sauce,
Coleslaw

Fried Haddock Po-Boy

14.00

Yuengling Beer Batter Haddock, Coleslaw

Grilled Chicken Sandwich

14.00

Crisp Bacon, Spinach, Cranberry Almond
Goat Cheese Spread

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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

Tuesday

Chicken and Dumplings 19.00
Braised Chicken, House-Made Dumplings

Wednesday

Braised Monkfish 23.00
Creamy Oyster Stew, Herbed Baguette

Thursday

Rosemary & Thyme 24.00
Slow Roasted Leg of Lamb
Mushroom-Leek Stuffing, Garlic Mashed Potatoes

Friday

Grilled Virginian Striped Bass 25.00
Saffron Scented White Bean Stew, Wilted Greens

Saturday

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

Sunday

Chicken Fried Steak 19.00
Buttermilk Mashed Potatoes, Sautéed Green Beans, Black Pepper Cream Gravy



Entrées

Pan Roasted Fluke 25.00
Dill Spätzle, Fennel Confit, Lemon Butter Sauce

Duck and Sweet Potato Pot Pie 22.00
Slow Braised "Jurgielewicz Farm" Duckling, Sweet Potato, Swiss Chard

Grilled NY Sirloin Steak 28.00
Oven Roasted Potatoes, Truffle Creamed Spinach

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

(V) Stuffed Portobello Mushrooms 20.00
Red Quinoa and Vegetable Pilaf, Spicy Tomato Sauce

Sugar Cured Smoked Pork Chop 24.00
Apple Braised Red Cabbage, Caramelized Onion Sauce

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

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

Chesapeake Seafood Stew 23.00
Cod, Clams, Mussels, Shrimp, Spicy Tomato Broth

Pan Roasted All Natural Chicken Breast 21.00
Winter Squash Stew, Wilted Spinach

Paperdelle Pasta and Braised Beef Short Ribs 20.00
Landisdale Farms' Short Ribs, Oyster Mushrooms, Caramelized Root Vegetables, Smoked Tomato-Beef Jus

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