



# 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  
 Chicken Tenders 11.00  
 Honey Mustard Dipping Sauce

Country Style Pork Pate 11.00  
 Caramelized Onion Chutney,  
 Hot Mustard, Rustic Toast Points

Sharp Cheddar and  
 Beer Cheese Dip 9.00  
 Appalachian Mountain Lager,  
 Fresh Pretzel Bread,  
 Pennsylvania Apples

*(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*



## Entrée Salads

(V) <i>Hotel Hershey</i> Caesar Salad	9.00	Harvest Chef Salad	12.00
Romaine Lettuce, Sundried Tomatoes, Rustic Croutons, Classic Caesar Dressing		Grilled Chicken, Smoked Ham, PA Noble Cheddar Cheese, Baby Swiss Cheese, Organic Egg, Thousand Island Dressing	
Chicken	13.00		
Shrimp	14.00		
Beef Flank Steak*	15.00	Steel Town Salad*	15.00
		Local Greens, Chopped Egg, Maytag Blue Cheese, French Fries, Grilled Flank Steak	
Boston Lettuce Wedge Salad	9.00	Salmon "BLT" Salad*	13.00
Glazed Pork Belly, Crisp Potato, Red Onion, Honey Mustard Dressing		Grilled Salmon Filet, Mixed Lettuces, Tomato, Onion, Cucumber, Crisp Bacon	
Lobster Cobb Salad	16.00		
Avocado, Tomato, Egg, Applewood Smoked Bacon, Maytag Blue Cheese, Ranch Dressing			



## Sandwiches

Hand Carved Sandwich of the Day*	13.00	Domestic Crab Cake Sandwich	16.00
Bread or Roll; Seeded Rye, 7 Grain, Sourdough, Kaiser, or Ciabatta.		Roasted Tomatoes, Horseradish Mayo	
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		Philly Cheese Steak*	14.00
		Sautéed Onion, Peppers and Mushrooms, American and Provolone Cheeses	
Carolina Barbecued Pulled Pork Sandwich	11.00	Grilled Portobello Sandwich (V)	13.00
Cooked in our House-Made BBQ Sauce, Coleslaw		Roasted Tomato Mayonnaise, Organic Baby Swiss Cheese	
		Grilled Chicken Sandwich	14.00
		Applewood Smoked Bacon, Organic Sharp Cheddar Cheese, Roasted Tomatoes	

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# 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

**Build Your Own Burger\*** 13.00  
 Choice of; Crisp Applewood Smoked Bacon,  
 Sautéed Mushrooms, Grilled Onions, Roasted  
 Peppers, Avocado, Pickled Jalapenos

**The California Turkey Burger\*** 13.00  
 Avocado, Applewood Smoked Bacon, Tomato,  
 Herbed Mayonnaise, Organic Local Baby Swiss  
 Cheese

**Harvest Salmon Burger\*** 13.00  
 Fresh Wild Salmon Burger, Green Goddess  
 Spread, Roasted Tomato

**Classic Mushroom  
 Cheeseburger\*** 14.00  
 American Cheese, Sautéed Chester County  
 Mushrooms

**The Pittsburgh\*** 14.00  
 Charred Beef Patty, Grilled Red Onions, Fried  
 Egg, French Fries, Coleslaw, Maytag Blue Cheese

**House-Made  
 Vegetarian Burger (V)** 14.00  
 Avocado, Sprouts, Roasted Tomato Mayonnaise



## Entrées

**BBQ Baby Back Ribs** 23.00  
 Smothered in BBQ Sauce,  
 House-Made Coleslaw, French Fries

**Stuffed Green Peppers (V)** 18.00  
 Red Quinoa, Swiss Chard,  
 "Tofurkey" Italian Sausage,  
 Spicy Tomato Sauce

**Grilled Hanger Steak\*** 25.00  
 Scallion and Bacon Whipped Potatoes,  
 Roasted Mushrooms, Birch Beer Sauce

**Fish and Chips** 16.00  
 Rhode Island Haddock,  
 Yuengling Beer Batter,  
 House-Made Coleslaw,  
 Tartar Sauce

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