

Harvest Dining Hall

LUNCH

SATURDAY & SUNDAY | 11:00AM - 4:00PM

\$18.99 per person

Choice of

Country Fried Chicken Sandwich * - Crispy chicken with Applewood smoked bacon, house-made buttermilk ranch dressing, cheddar cheese, lettuce tomatoes, and onions on an oil-top bun served with choice of seasoned fries or house salad.

or

Cache Creek "Classic French Dip" - Oven roasted prime rib, aged provolone cheese, on a buttered Milano roll, creamy horseradish and au-jus for dipping, served with choice of seasoned fries or house salad.

or

Crispy Fish Sandwich - Crispy cod with lettuce, tomatoes, onions, sweet pickle chips, tartar sauce, and coleslaw on an oil-top bun served with choice of seasoned fries or house salad.

or

Harvest Burger * - House-made prime burger patty with lettuce, tomatoes, onions, and sweet pickle chips on an oil-top bun with your choice of cheese: American, Swiss, Jalapeño Jack or Cheddar served with choice of seasoned fries or house salad. *Add bacon \$1.00*

or

Spicy Mongolian Beef - Seasoned beef, onions and peppers with a spicy Mongolian sauce flash seared in the wok served with steamed Jasmine rice.

or

Build Your Own Omelet * - Three egg omelet served with tater tots and your choice of three of the following: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, onions, mushrooms, spinach, American cheese, Swiss cheese, Jalapeño Jack cheese, Monterey Jack cheese, or Cheddar cheese. *Additional items .75 each*

or

Belgian Waffle - Served with whipped cream, strawberries, butter, maple syrup and choice of Applewood smoked bacon or sausage links.

Chef-Inspired Seasonal Dessert Selection

All meals served with choice of one dessert. See your server for options.

Non-Alcoholic Beverage

Choice of

Juice, Soda, Tea (hot or iced), or Coffee

** Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness.
18% gratuity will be applied to parties of six or more.*

Harvest Dining Hall

DINNER

TUESDAY, FRIDAY, SATURDAY & SUNDAY

5:00PM – 9:00PM

\$26.99 per person

Each entrée served with choice of soup or salad

Choice of

Slow Roasted 12oz Prime Rib * – Served with Capay Valley green beans, whipped buttered potatoes, creamy horseradish, and natural au-jus.

or

Herb-Crusted Rotisserie Free Range Chicken – Served with Capay Valley green beans, whipped buttered potatoes and preserved Meyer lemon butter.

or

Shrimp Scampi Pasta – Sautéed Gulf shrimp, linguine pasta, tomatoes, with a garlic citrus cream sauce and parmesan cheese.

or

Seared Wild Caught Pacific Salmon * – Served with Capay Valley green beans, whipped buttered potatoes and citrus compound butter.

or

Spicy Mongolian Beef – Seasoned beef, onions and peppers with a spicy Mongolian sauce flash seared in the wok served with steamed Jasmin rice.

or

Sweet N Sour Chicken – Crispy chicken, peppers, onions, and our house made sweet and sour sauce served with steamed Jasmin rice.

Chef-Inspired Seasonal Dessert Selection

All meals served with choice of one dessert. See your server for options.

Non-Alcoholic Beverage

Choice of

Juice, Soda, Tea (hot or iced), or Coffee

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