

SNACKS

PORK BELLY BURNT ENDS /14
Brined & smoked pork belly, bourbon BBQ sauce, Vancouver Island sea salt, smoky tomato coleslaw

TOSTADA /12
Grilled bison carne asada, refried beans, avocado crema, pico de gallo, cotija cheese, pickled onions

ESQUITES /12
Smoked paprika & chile charred corn, jalapeño mayo, fried chicken skin with hot honey, cotija cheese, cilantro

SALCHIPAPAS /10
House-seasoned fries, Peruvian sausage, slivered green onions, aji amarillo sauce

TRUFFLE & PARMESAN FRIES /8
House-cut fries, white truffle oil, Grana Padano

APPETIZERS

CHEESE PÂTÉ /18
Blended cheeses, red curry, sherry, mango chutney, garlic crostinis

KFC WINGS /22
Rice wine vinegar & lemongrass marinated chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

SURF & TURF /23
Local Wagyu tataki, maple soy glaze, pickled ginger aioli, pickled mushrooms AND Jumbo prawns (3pcs), beignet batter, red curry sauce, pickled peach relish

GREENS

THE HARVEST COBB
STEAK (3oz) & BLEU CHEESE /24 **ROAST CHICKEN & FETA** /22
Tuscan greens, soft boiled egg, maple bacon bits, cucumber, cherry tomato, pickled onions, sweet corn, buttermilk dressing

BEETS & GREENS /18
Arugula, roasted beets, Saskatoon berries, candied pecans, goat cheese, Provençal vinaigrette, Saskatoon berry vinegar reduction

BURGERS & SANDWICHES

Served with house-seasoned fries

HARVEST BURGER /26
Speckle Park all-beef patty (1/3lb), maple bacon, aged cheddar, butter lettuce, tomato, pickled onions, garlic aioli, Harvest sauce, sesame brioche bun, pickle

BLACK & BLEU BURGER /26
Speckle Park all- beef patty (1/3lb), blackening spice, maple bacon, bleu cheese, butter lettuce, tomato, onion jam, garlic aioli, bbq sauce, sesame brioche bun, pickle

PESTO CHICKEN CLUB /28
Grilled chicken breast (5oz), maple bacon, aged cheddar, butter lettuce, tomato, pesto aioli, grilled ciabatta

SMOKED BRISKET DIP /25
Pulled smoked brisket (4oz), sautéed mushrooms, crispy onions, caramelized onions, horseradish aioli, hot mustard, Gruyère cheese, grilled ciabatta, black garlic au jus

FAMILY STYLE MEALS

May take up to 1hr to prepare.

SPECKLE PARK TOMAHAWK RIBEYE (44oz) /250
Aligot potatoes, roasted root vegetables tossed in sumac, sautéed crimini mushrooms, beets & greens, carrot purée, peppercorn sauce, maple bourbon & béarnaise

FRIED CHICKEN /135
48-hour buttermilk brined chicken (10pcs), special seasoning & flour blend, spicy maple butter, chorizo sausage, jalapeño & bacon mac ‘n cheese, house pickles, fries, white cheddar biscuits

BBQ FEAST /200
Black Angus smoked brisket (1lb), Baby Back ribs (2 x Full Racks), pork belly burnt ends (1/2lb), roasted potato salad, smoked cream corn, coleslaw, white cheddar biscuits

BBQ

Smoked creamed corn, roasted potato salad, coleslaw, cheddar biscuit

BEEF BRISKET /48
Slow-roasted, maplewood smoked brisket (10oz), maple bourbon demi-glace

BABY BACK PORK RIBS HALF RACK /38 FULL RACK /52
Applewood smoked, cran-chipotle bbq sauce

BBQ COMBO /50
Brisket (5oz) + Half rack of ribs

STEAKS

SPECKLE PARK STEAKS

Aligot potatoes and roasted root vegetables tossed in sumac

12oz Cast-Iron Ribeye /68 6oz Sirloin /39
8oz ‘Cowboy Cut’ Striploin /46 16oz NY Striploin /70
6oz Tenderloin /60 12oz Tenderloin /80

CHOICE OF SAUCE: Green Peppercorn, Maple Bourbon Demi-glace, Béarnaise Sauce
ADD: Oscar Topping (2 prawns, steelhead trout, crab, béarnaise) /16

MAINS

FISH /36
Lake Diefenbaker Steelhead trout fillet (5oz), risotto Milanese, lobster bisque, spicy pickled peach relish, caviar, basil

PORK /32
Pork tenderloin adobo (8oz), corn cakes, jalapeño mayo, cilantro, refried beans, tobacco onions, carrot purée

DUCK /40
Winter spiced duck breast (8oz), beet & goat cheese purée, warm plum chutney, rhubarb ‘butter’, rosemary & semolina ‘dumplings’, sauce chasseur

VEGETABLE CURRY /28
Roasted squash, mushrooms, carrots, celery, bell peppers, red onion, spinach, red curry sauce, spicy pickled peach relish, black Thai rice, cashews, toasted coconut

On the Side

5oz Grilled Chicken /12
3oz Sirloin /12
6oz Sirloin /22
Jumbo Shrimp (5pcs) /13
Sautéed Mushrooms /10
House-Seasoned Fries /4
Roasted Potato Salad /9
Coleslaw /5
Smoked Creamed Corn /5
Greens Salad /5
Aligot Potatoes /8
Roasted Root Vegetables /5

Gratitude to the locals who support us and those who believe in us.





HARVEST *Eatery*