SNACKS

PORK BELLY BURNT ENDS / 16
Brined & smoked pork belly (4oz), bourbon BBQ sauce, Vancouver Island sea salt, smoky tomato coleslaw

MAPLE SOY BRUSSELS / 11
Crispy Brussels sprouts, maple soy glaze, Calabrian chile crunch

LAMB KEFTA / 15
Moroccan-seasoned lamb sausages (3pcs), lemon tahini, feta, mint yogurt

DUCK MOMO / 14
Duck & ginger dumplings (2pcs), sea buckthorn jhol achar, Timut pepper, Calabrian chile crunch

WARM MARINATED OLIVES / 13
Italian olive blend, lemon zest, garlic, fresh herbs, olive oil

BEFORE THE FIRE

SEAFOOD GRATIN / 29
House-smoked Lake Diefenbaker steelhead trout, scallops, crab, black tiger prawns, mustard seed brown butter crumb, béarnaise mornay, bannock

CHEESE PÂTÉ / 19
Blended cheeses, red curry, sherry, mango chutney, garlic crostini

'KFC' WINGS / 24
Rice wine vinegar & lemongrass marinated jumbo chicken wings (1lb), rice flour breading, gochujang sauce, house kimchi

SURF & TURF / 27
Local Wagyu tataki, maple soy glaze, pickled ginger aioli, basil oil, pickled shimeji mushrooms AND coconut beignet-battered black tiger prawns (3pcs), red curry sauce, pickled peach relish

GARDEN

THE HARVEST COBB
STEAK (3oz) & BLEU CHEESE / 26 ROAST CHICKEN & FETA / 24
Tuscan greens, soft-boiled egg, maple pepper bacon, baby gem tomatoes, cucumber, pickled onions, smoked corn, buttermilk dressing

BEETS & GREENS / 21
Roasted beets, arugula, Saskatoon berries, candied pecans, goat cheese, Provençal vinaigrette, Saskatoon berry vinegar reduction

SMOKE

Served with smoked creamed corn, roasted potato salad, coleslaw, white cheddar biscuit

BEEF BRISKET / 50
Smoked, slow-roasted CAB brisket (10oz), maple bourbon demi-glace

PORK RIBS HALF RACK / 38 FULL RACK / 52
Smoked baby back ribs, cran-chipotle BBQ sauce

BBQ COMBO / 52
Brisket (5oz) + half rack of ribs

FIRE

SPECKLE PARK STEAKS
Served with duck fat confit fingerlings & broccolini
CHOICE OF SAUCE: Green Peppercorn, Maple Bourbon Demi-glace, Béarnaise, or Cowboy Butter

CAST-IRON RIBEYE (12oz) / 88

'COWBOY CUT' STRIPLOIN (8oz) / 56

TENDERLOIN (8oz) / 68

SIRLOIN (6oz) / 40

ADD: **OSCAR TOPPING** / 17
Citrus herb butter, black tiger prawns (2pcs), steelhead trout, crab, béarnaise

PORK / 66
Grilled bone-in Nagano pork chop (19oz), potato pavé, parsnip purée, maple soy Brussels sprouts, caramelized Granny Smith apples, Calvados apple pan sauce
MAKE IT FOR 2 / 15

STOVE

FISH / 40
Fennel-rubbed Lake Diefenbaker steelhead trout fillet (5oz), risotto Milanese, lobster bisque, pickled peach relish, basil oil, Kaluga caviar

BOAR / 32
Wild boar ragù, rigatoni, whipped ricotta, Calabrian chile crunch, Grana Padano, wood-fired garlic flatbread

VEGETABLES / 28
Panang red curry, roasted squash, cauliflower, mushrooms, carrots, celery, bell peppers, red onion, spinach, pickled peach relish, black Thai rice, cashews

STACKED

Served with house-seasoned fries

HARVEST BURGER / 27
Speckle Park all-beef patty (1/3lb), maple pepper bacon, aged cheddar, butter lettuce, tomato, pickled onions, roasted garlic aioli, Harvest sauce, sesame brioche bun, pickle spear

BLACK & BLEU BURGER / 28
Blackened Speckle Park all-beef patty (1/3lb), maple pepper bacon, bleu cheese, butter lettuce, tomato, onion jam, roasted garlic aioli, cran-chipotle BBQ sauce, sesame brioche bun, pickle spear

PESTO CHICKEN CLUB / 30
Grilled chicken breast (5oz), maple pepper bacon, aged cheddar, butter lettuce, tomato, pesto aioli, grilled ciabatta

SMOKED BRISKET DIP / 33
Pulled smoked CAB brisket (4oz), sautéed mushrooms, Gruyère, tobacco onions, horseradish aioli, hot mustard, onion jam, grilled ciabatta, black garlic au jus

On the Side

Grilled Chicken (5oz) / 12
Sirloin (3oz) / 12
Sirloin (6oz) / 23
Black Tiger Prawns (5pcs) / 15
Sautéed Mushrooms / 11
House-Seasoned Fries / 5
Truffle & Parmesan Fries / 10
Poutine / 12
Roasted Potato Salad / 9
Coleslaw / 5
Smoked Creamed Corn / 5
White Cheddar Biscuit / 3
Duck Fat Confit Fingerlings / 6
Broccolini / 6
Jalapeño-Bacon Mac & Cheese / 10
Mac & Cheese / 8
Greens Salad / 5
Feature Soup / 8

FOR THE TABLE

May take up to 1hr to prepare.

SPECKLE PARK TOMAHAWK RIBEYE (44oz | feeds 2-4) / 298
Duck fat confit fingerlings, broccolini, maple soy Brussels, sautéed mushrooms, beets & greens, carrot purée, sauces: green peppercorn, maple bourbon demi-glace & béarnaise

FRIED CHICKEN (10pcs | feeds 4-6) / 135
Buttermilk & vodka washed, pickle-brined, seasoned rice flour & all-purpose flour breading, spicy maple butter, chorizo sausage, jalapeño-bacon mac & cheese, house pickles, fries, white cheddar biscuits

BBQ FEAST (feeds 4-6) / 210
Smoked brisket (1lb), Baby Back ribs (2 full racks), pork belly burnt ends (1/2lb), roasted potato salad, smoked creamed corn, coleslaw, white cheddar biscuits

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

AN AUTOMATIC GRATUITY OF 18% WILL BE APPLIED TO GROUPS OF 9+. PRICES LISTED DO NOT INCLUDE TAXES OR GRATUITY.


HARVEST
Eatery