



662-346-4230

<http://www.tupelo2go.com>

Harvey's

HARVEY'S DELIVERY HOURS

**All orders must be placed at least 20 minutes prior to closing hours please.*

Minimum order \$10 before tax.

MONDAY - FRIDAY

11:00AM - 9:00PM

SATURDAY - SUNDAY

10:30AM - 9:00PM

DAILY SPECIALS

MONDAY

PORK TENDERLOIN \$12.59

*Grilled tenderloin, red skinned
mashed potatoes, demi glaze &
green beans*

TUESDAY

MEATLOAF SPECIAL \$12.59

*Harveys homemade meatloaf
served with mashed potatoes,
broccoli and dinner roll.*

WEDNESDAY

FRIED CHICKEN SPECIAL \$12.59

*Boneless Fried Chicken Breasts
served with four cheese macaroni,
baked beans and a dinner roll.*

THURSDAY

HAMBURGER STEAK SPECIAL \$12.59

*Hamburger Steak with mushrooms,
gravy, mashed potatoes and a dinner
roll.*

FRIDAY

FRIED CATFISH SPECIAL \$13.74

*Fried Catfish with tartar sauce,
served with french fries*

APPETIZERS

BROCCOLI BITES \$10.29

*Broccoli, cheese, bacon, onions &
jalapenos, fried 'til golden. Served
with honey mustard*

CRAWFISH & PIMENTO DIP \$11.44

*Baked pimento cheese, topped
with crawfish tails & served with
crustini*

FRIED CHEESE \$11.44

*Mozzarella sticks served with
ranch dressing.*

FRIED MUSHROOMS \$13.74

*Dipped in buttermilk & seasoned
flour. Served with ranch dressing.*

SPINACH ARTICHOKE DIP \$10.29

*Served with sour cream, salsa &
corn chips.*

SALADS

HARVEYS CLUB SALAD \$13.74

*Fried chicken tenders or grilled
chicken breast with bacon, ham, two
cheeses & tomato wedges. Served
with cheese toast.*

BARBECUE CHICKEN SALAD \$13.74

*Black beans, corn, scallions,
tomatoes, mixed cheeses & crispy
corn tortilla strips. Served with ranch
dressing.*

STEAK & WEDGE SALAD \$18.34

Wedge of iceberg lettuce topped with barbecue ranch, Mississippi caviar, grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green onion & grilled tenderloin

SALMON COBB SALAD \$19.49

Mixed greens, BBQ glaze, bacon, egg, red onion, bleu cheese crumbles, corn, grape tomatoes & citrus vinaigrette

ASIAN CHICKEN SALAD \$13.74

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens with carrots, grape tomatoes, Asian honey mustard dressing & black sesame seeds.

CRAB CAKE SALAD \$19.49

Mixed greens, honey lemon vinaigrette, citrus aioli, crab cake, orange, apple, grape tomato & pickled onion

SIDE SALAD \$3.39

SIDE CAESAR SALAD \$3.39

HOUSE-MADE SOUPS

CREAMY CHICKEN NOODLE SOUP & SALAD \$10.29

CUP OF CREAMY CHICKEN NOODLE \$3.74

BOWL OF CREAMY CHICKEN NOODLE \$6.04

LUNCH MENU

CHICKEN (LUNCH)

LEMON PEPPER CHICKEN (LUNCH) \$17.19

Wood-fire grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus.

DELTA CHICKEN(LUNCH) \$16.04

Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions.

CHICKEN TENDERS(LUNCH) \$14.89

Hand breaded & fried til golden brown.

LUNCH SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER (LUNCH) \$13.74

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo & mustard on a sourdough bun.

BLACKENED STEAK MELT \$19.49

Blackened Prime Rib on French Roll with Monterey Jack, lettuce, tomato, and mayo.

THE CLUB (LUNCH) \$12.59

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard on wheat toast.

PRIME RIB SANDWICH (LUNCH) \$18.34

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche loaf. Served with au jus.

VEGGIE BURGER (LUNCH) \$13.74

Moringstar veggie burger patty, cheddar, lettuce, tomato, onion, dill pickle mayo & mustard on a sourdough bun.

SALMON BLT \$17.19

LUNCH WOOD-FIRED STEAK & RIBS

Served with choice of red-skinned

*mashed potatoes, four-cheese
macaroni, rice pilaf, broccoli, asparagus,
baked potato or sauteed spinach.*

FILET MIGNON 8oz (LUNCH) \$36.74

Wood-fire grilled, center-cut.

NEW YORK STRIP (LUNCH) \$29.84

*14-ounce Certified Angus Beef ,
seasoned with our chef s blend of
herbs & spices.*

CLASSIC RIBEYE (LUNCH) \$30.99

*Wood-fire grilled 12-ounce
Certified Angus Beef house-cut
ribeye, seasoned with our chef s
blend of spices.*

PRIME RIB 12 OZ (LUNCH) \$29.84

*Certified Angus Beef,
melt-in-your-mouth tender & carved
to order*

PRIME RIB 16 oz (LUNCH) \$34.44

*Certified Angus Beef,
melt-in-your-mouth tender & carved
to order*

MARINATED RIBEYE \$32.14
(LUNCH)

*12-ounce Certified Angus Beef ,
marinated for 48 hours in soy,
pineapple, garlic & ginger.*

LUNCH SEAFOOD & PASTA

BLACKENED \$16.04

CATFISH(LUNCH)

*Mississippi farm-raised catfish, with
fresh sauted spinach & finished with
a light citrus butter. And choice of a
side.*

HONEY PEPPER \$19.49

SALMON(LUNCH)

*Fresh salmon, glazed with honey
pepper & served with asparagus &
wild rice.*

SHRIMP & GRITS (LUNCH) \$16.04

*Jumbo shrimp & a rich Tasso ham
gravy with spinach, garlic, onions,
bacon & tomatoes atop smoked
cheddar & jalapeno grits.*

DINNER MENU

CLASSICS

*SERVED WITH CHOICE OF FRENCH
FRIES, BAKED BEANS, BACON
POTATO SALAD OR CUP OF SOUP.*

DOWN HOME BURGER \$13.74

*Fresh ground chuck, cheddar,
lettuce, tomato, onion, dill pickle,
mayo & mustard on a sourdough
bun.*

THE CLUB \$12.59

*Smoked ham & turkey, lettuce,
tomato, two cheeses, bacon, mayo &
honey mustard on wheat toast.*

PRIME RIB SANDWICH \$18.34

*Six-ounce slab of the best
slow-roasted prime rib around on
toasted French brioche loaf. Served
with au jus.*

BLACKENED STEAK MELT \$19.49

*Blackened Prime Rib on French
Roll, with Monterey Jack lettuce
tomato and mayo.*

GRILLED CHICKEN \$12.59
SANDWICH

*BBQ Chicken, Cheddar Cheese,
Crispy Onion Straws, Mayo, Lettuce,
Tomato & Pickle on a Toasted
Brioche Bun.*

VEGGIE BURGER \$13.74

*Morningstar veggie burger patty,
cheddar, lettuce, tomato, onion, dill
pickle, mayo & mustard on a
sourdough bun.*

WOOD-FIRED STEAK & RIBS

Served with choice of red-skinned

mashed potatoes, four-cheese macaroni, rice pilaf, broccoli, asparagus, baked potato or Sauteed spinach.

FILET MIGNON(8oz) \$41.34
WOOD-FIRE GRILLED, CENTER CUT

MARINATED RIBEYE \$37.89
12-ounce Certified Angus Beef , marinated for 48 hours in soy, pineapple, garlic & ginger.

NEW YORK STRIP \$35.59
14-ounce Certified Angus Beef , seasoned with our chef s blend of herbs & spices.

PRIME RIB 12 oz \$36.74
Certified Angus Beef , melt-in-your-mouth tender & carved to order.

PRIME RIB 16 oz \$41.34
Certified Angus Beef , melt-in-your-mouth tender & carved to order.

CLASSIC RIBEYE \$37.89
Wood-fired grilled 12 ounce Certified Angus Beef. House- cut ribeye, seasoned with our chef's blend of spices

SEAFOOD & PASTA

Served with choice of caesar salad, house salad or bowl of soup.

BLACKENED CATFISH \$22.94
Mississippi farm-raised catfish served with smoked cheddar & jalapeno grits, fresh sauteed spinach & finished with a light citrus butter.

HONEY PEPPER SALMON \$30.99
Fresh salmon, glazed with honey pepper & served with asparagus & wild rice.

SHRIMP & GRITS \$24.09
Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes atop smoked cheddar & jalapeno grits.

CRAB CAKE DINNER \$30.99
Two crab cakes, lemon aioli, wile rice, arugula, toasted corn salsa, pickled red onion

CRAB AND SHRIMP PASTA \$32.14
Linguine tossed in cajun cream sauce with bell pepper, onioni & andouille sausage, topped with sauteed jumbo shrimp and lump crab meat

CHICKEN

Served with caesar salad, house salad or bowl of soup

LEMON PEPPER CHICKEN \$22.94
Wood-fire grilled chicken breast seasoned with lemon pepper. Served with red-skinned mashed potatoes & grilled asparagus.

DELTA CHICKEN \$24.09
Cajun-seasoned chicken breast with red-skinned mashed potatoes, veal jus, crawfish cream & scallions.

CHICKEN TENDERS \$17.19
Hand breaded & fried til golden brown. Served with two sides

DESSERTS

BREAD PUDDING \$7.99
French bread baked with rich vanilla custard, Granny Smith apples & pecans, topped with Bourbon sauce.

BROWNIE DELIGHT \$7.99
A thick, warm brownie with vanilla ice cream, chocolate & caramel syrup & whipped cream.

JUBILATIONS CREAM \$6.84
CHEESECAKE

*Baked locally with cream cheese,
real butter & natural vanilla, on a
crunchy pecan & graham cracker
crust.*

MS BROWN BUTTER CAKE \$9.14

SKILLET COOKIE \$12.59

KIDS

KIDS BAKED 3 CHEESE \$8.04
MACARONI

*White cheddar, Romano, and
Asiago cheese blended and baked
with elbow macaroni*

KIDS GRILLED CHICKEN \$8.04

A mesquite grilled chicken breast.

KIDS HAMBURGER \$8.04

*A quarter-pound of fresh ground
angus chuck grilled and served with
your choice of toppings*

KIDS CHICKEN TENDERS \$8.04

Hand breaded chicken tenders

KIDS GRILLED CHEESE \$8.04

Wheat bread and lots of cheese.

SIDES

SIDE OF ASPARAGUS \$2.88

SIDE OF BAKED BEANS \$2.88

SIDE OF BROCCOLI \$2.88

SIDE OF CHEESE GRITS \$2.88

CUP OF SOUP \$3.74

SIDE OF FOUR-CHEESE \$2.88

MACARONI

SIDE OF FRENCH FRIES \$2.88

SIDE HOUSE SALAD \$3.39

SIDE CAESAR SALAD \$3.39

SIDE OF LOADED MASHED \$2.88

POTATOES

SIDE OF MASHED \$2.88

POTATOES

SIDE OF MIXED FRUIT \$2.88

SIDE OF POTATO SALAD \$2.88

SIDE OF RICE PILAF \$2.88

SIDE OF SPINACH \$2.88

SIDE OF GREEN BEANS \$2.88

BEVERAGES

SWEET TEA \$3.09

UNSWEET TEA \$3.09

HALF/HALF TEA \$3.09

CLUB SODA \$3.09

COKE \$3.09

SPRITE \$3.09

DIET COKE \$3.09

DR. PEPPER \$3.09

LEMONADE \$3.09

GINGER ALE \$3.09

TONIC WATER \$3.09

PELLEGRINO SPARKLING \$3.09

GALLON SWEET TEA \$7.48

GALLON UNSWEETENED \$7.48

TEA

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.