



APPETIZERS

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| AMALFI STYLE CALAMARI pepperoncini, tomatoes, olives, parmesan cheese green goddess dressing (classic style available) | 18 |
| LAMB LOLLIPOPS cucumber-yogurt sauce, za'atar spice | 22 |
| TUNA NACHOS* wonton chips, edamame, seaweed salad, pineapple salsa sweet soy, wasabi-cucumber sauce, chili garlic aioli | 22 |
| WHIPPED BURRATA marinated tomato, roast garlic, balsamic reduction add prosciutto 4 | 17 |
| BANG BANG SHRIMP crispy tempura shrimp, chili garlic aioli | 18 |
| CHICKEN DUMPLINGS hoisin glaze, scallions, toasted sesame seed | 16 |
| RIBEYE EGGROLLS caramelized onions, cheese blend, horseradish cream sauce | 16 |
| FREE RANGE WINGS slow cooked free range chicken wings, honey-buffalo sauce | 17 |
| BAKED CLAMS top neck clams, oreganata breadcrumb, garlic butter sauce | 18 |
| SPINACH & ARTICHOKE DIP | 16 |
| SOUPS & SALADS Chicken 8 Shrimp 12 Salmon 12 Steak 17 | |
| FRENCH ONION SOUP | 14 |
| LOBSTER BISQUE (gf) | 16 |
| HARLEYS HOUSE SALAD (gf) | 8/15 |
| CLASSIC CAESAR | 9/16 |
| CRISPY ARTICHOKE baby arugula, artichoke hearts, sunchoke chips, olives toasted walnuts, parmigiano reggiano, balsamic vinaigrette | 9/17 |
| CHOPPED WEDGE chopped bacon, iceberg lettuce, tomatoes red onions, bleu cheese crumble, sherry vinaigrette | 9/17 |
| SOUTHWEST RICE BOWL roast corn, tomato, red onion, cheddar avocado, black beans, tortilla strips, buffalo ranch (gf) | 18 |
| TUNA POKE BOWL* marinated yellowfin tuna, pineapple salsa, edamame cucumber, seaweed, wonton strips, chili garlic aioli | 24 |
| MEDITERRANEAN RICE BOWL crispy chickpeas, cherry tomato, cucumber, red onion pepperoncini, olives, feta cheese, cucumber-yogurt sauce | 18 |

STEAKS & CHOPS

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| 8 oz. PETITE FILET* | 49 |
| 10 oz. MARINATED SKIRT* | 44 |
| 10 oz. FILET MIGNON* | 59 |
| 20 oz. BONE-IN STRIP* | 56 |
| 24 oz. BONE-IN RIBEYE* | 69 |

SIGNATURE PORTERHOUSE for TWO
choice of two sides*
145

Steak Enhancements

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| truffle-parmesan crust | 7 | horseradish cream | 4 |
| peppercorn cream | 3 | wild mushrooms | 7 |
| demi glace | 3 | caramelized onions | 5 |
| herb compound butter | 3 | grilled shrimp | 12 |
| hot cherry peppers | 3 | broiled lobster tail | 26 |

STEAK FRITES* 47
sliced strip steak, peppercorn cream sauce
parmesan truffle fries

PARMESAN CRUSTED VEAL CHOP* 62
roast garlic mashed potato, demi glace

BERKSHIRE PORK CHOP* 38
cherry pepper demi glace, fried onion strings
roast garlic mashed potato

SIDES

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| FRENCH FRIES | 10 |
| ROAST GARLIC MASHED POTATOES | 10 |
| PARMESAN TRUFFLE FRIES | 14 |
| CHARRED BROCCOLINI (gf) | 12 |
| CRISPY BRUSSELS SPROUTS | 12 |
| BEER BATTERED ONION RINGS | 14 |
| GRILLED ASPARAGUS (gf) | 12 |
| CREAMED SPINACH (gf) | 12 |
| BAKED MAC N' CHEESE | 14 |

KEITH MCCONNELL
executive chef

MAINS

CHICKEN PAILLARD 34
pan seared free range chicken, tomato, artichokes
olives, crispy prosciutto chips, citrus gremolata

BONELESS SHORT RIB 40
demi glace, creamed spinach
fried onion strings

WILD MUSHROOM RAVIOLI 32
black truffle, wild mushroom blend, shaved parmesan
roast garlic cream sauce, cracked black pepper
Chicken 8 Shrimp 12 Steak 17

SPICY LOBSTER PASTA 39
fresh fettucine, lobster meat, calabrian chili
cherry tomato, zucchini, spicy pink sauce

BRANZINO 38
asparagus, marinated tomato, aged balsamic
arugula, shaved red onions, toasted pine nuts (gf)

SHRIMP RISOTTO 34
grilled jumbo shrimp, lemon-artichoke risotto
parmesan, citrus gremolata (gf)

SESAME-GINGER SALMON 32
hoisin glaze, stir fry brussels sprouts
baby heirloom carrots, yuzu citrus

SHORT RIB RAGU 34
fresh mafaldine pasta, slow roasted tomato sauce
braised short rib, stracciatella cheese

HANDHELDS

French Fries or House Salad | Caesar Salad 3 | Truffle Fries 4 | Onion Rings 4

STEAK SANDWICH* 24
marinated hanger steak, caramelized onions, provolone
roasted garlic aioli, seeded semolina hero

SMASHBURGER 21
2 brisket blend beef patties, applewood bacon, caramelized onions
pickles, three cheese blend, Harley's secret sauce, sesame brioche bun

HARLEYS BURGER* 26
10 oz. dry aged blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

(gf) Stands for Gluten Free (Please be advised we are not a gluten free or nut free facility - please inform your server if a person in your party has a food allergy)

20% gratuity will be added to parties of 8 or more *Consuming undercooked meat (or) fish may result in food-borne illness especially if you have certain medical conditions*

RED BY THE GLASS

CABERNET

| | |
|----------------------------|----|
| IMAGERY CA | 14 |
| MICHAEL DAVID FREAKSHOW CA | 16 |

BLENDS

| | |
|------------------------|----|
| CONUNDRUM BY CAYMUS CA | 16 |
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MERLOT

| | |
|-------------------|----|
| THE FEDERALIST CA | 14 |
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MALBEC

| | |
|-----------------------------|----|
| ICHANKA La Rioja, Argentina | 14 |
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PINOT NOIR

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|-----------------------|----|
| COTE DES ROSES France | 14 |
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RED BY THE BOTTLE

CABERNET

| | |
|-----------------------------------|-----|
| B.R COHN Sonoma Valley, CA | 65 |
| HONIG Napa Valley, CA | 110 |
| FRANK FAMILY Napa Valley, CA | 115 |
| FERRARI CARANO Sonoma Valley, CA | 95 |
| JORDAN Alexander Valley, CA | 145 |
| JUSTIN Paso Robles, CA | 88 |
| MONDAVI Napa Valley, CA | 115 |
| RODNEY STRONG Knight Valley, CA | 79 |
| JOSH RESERVE Paso Robles, CA | 65 |
| FAUST Napa Valley, CA | 145 |
| ENOS CA | 59 |
| THE LOST CHAPTERS Napa Valley, CA | 65 |
| DAOU Paso Robles, CA | 79 |

BLENDS

| | |
|--|-----|
| INTRINSIC Columbia County, WA | 75 |
| ABSTRACT BY ORIN SWIFT CA | 95 |
| 8 YEARS IN THE DESERT BY ORIN SWIFT CA | 105 |
| PAPILLON BY ORIN SWIFT CA | 125 |
| PRISONER CA | 115 |
| CONUNDRUM BY CAYMUS CA | 61 |

MERLOT

| | |
|-------------------------|----|
| THE FEDERALIST CA | 53 |
| DECOY Sonoma Valley, CA | 69 |

PINOT NOIR

| | |
|--------------------------------------|----|
| LA CREMA Sonoma Valley, CA | 62 |
| COLENE CLEMENS Willamette Valley, OR | 56 |

WHITE BY THE GLASS

CHARDONNAY

| | |
|------------------------------|----|
| ISLA "GRANDE RESERVE" France | 14 |
|------------------------------|----|

ROSÉ

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|----------------------|----|
| HAMPTON WATER France | 16 |
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SAV BLANC

| | |
|-----------------------|----|
| NICOLAS IDIART France | 14 |
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PINOT GRIGIO

| | |
|---------------------------|----|
| CA'DEL DOGE Veneto, Italy | 14 |
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RIESLING

| | |
|------------------|----|
| CARL REH Germany | 14 |
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PROSECCO

| | |
|------------------------|----|
| MIONETTO Veneto, Italy | 14 |
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WHITE BY THE BOTTLE

CHARDONNAY

| | |
|-----------------------------------|----|
| PRISONER CA | 79 |
| TALBOTT Monterey, CA | 64 |
| BODYGUARD BY DAOU Paso Robles, CA | 99 |

ROSÉ

| | |
|----------------------|----|
| HAMPTON WATER France | 61 |
|----------------------|----|

SAV BLANC

| | |
|------------------------------------|----|
| UNSHACKLED BY PRISONER New Zealand | 56 |
| MONDAVI Napa Valley, CA | 65 |
| CAKEBREAD Napa Valley, CA | 94 |

PINOT GRIGIO

| | |
|--------------------------------|----|
| CA'DEL DOGE Veneto, Italy | 53 |
| SANTA MARGHERITA Veneto, Italy | 65 |

RIESLING

| | |
|--------------------------------|----|
| DR KONSTANTIN Finger Lakes, NY | 57 |
| CARL REH Germany | 52 |

SPARKLING

| | |
|---------------------------------|----|
| PROSECCO LA MARCA Veneto, Italy | 57 |
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PRIVATE ROOM

AVAILABLE FOR ALL OCCASIONS

VISIT OUR WEBSITE

HARLEYSAMERICANGRILLE.COM