

## APPETIZERS

|                                                                                                                                                         |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>LOBSTER BISQUE</b> (gf)                                                                                                                              | 16    |
| <b>FRENCH ONION SOUP</b><br>three onion blend, gruyere & provolone                                                                                      | 14    |
| <b>SPINACH &amp; ARTICHOKE DIP</b>                                                                                                                      | 18    |
| <b>AMALFI STYLE CALAMARI</b><br>pepperoncini, tomatoes, olives, parmesan cheese<br>green goddess dressing (classic style available)                     | 20    |
| <b>LAMB LOLLIPOPS</b><br>cucumber-yogurt sauce, za'atar spice (gf)                                                                                      | 22    |
| <b>TUNA NACHOS*</b><br>wonton chips, edamame, seaweed salad<br>pineapple salsa, sweet soy<br>wasabi-cucumber sauce, chili garlic aioli                  | 22    |
| <b>WHIPPED BURRATA</b><br>tomato bruschetta, balsamic reduction<br>citrus gremolata, toasted crostini<br>add prosciutto di parma 6                      | 18    |
| <b>BANG BANG SHRIMP</b><br>crispy tempura shrimp, chili garlic aioli                                                                                    | 20    |
| <b>CHICKEN DUMPLINGS</b><br>hoisin glaze, scallions, toasted sesame seed                                                                                | 16    |
| <b>RIBEYE EGGROLLS</b><br>caramelized onions, cheese blend<br>horseradish cream sauce                                                                   | 18    |
| <b>FREE RANGE WINGS</b><br>slow cooked free range chicken wings<br>honey-buffalo sauce                                                                  | 17    |
| <b>ANTIPASTO BOARD</b><br>prosciutto de parma, bianco d'oro salumi<br>aged asiago cheese, fresh mozzarella<br>marinated olives, artichokes and crostini | 21/34 |

## SALADS

Add To Any Salad

Chicken 8 Shrimp 12 Salmon 12 Steak 17

|                                                                                                                                                   |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CLASSIC CAESAR</b><br>romaine lettuce, parmigiano reggiano<br>garlic sourdough croutons                                                        | 8/16 |
| <b>CRISPY ARTICHOKE</b><br>baby arugula, artichoke hearts<br>sunchoke chips, olives, toasted walnuts<br>parmigiano reggiano, balsamic vinaigrette | 17   |
| <b>ICEBERG WEDGE</b><br>crispy bacon, tomatoes<br>red onions, bleu cheese crumble<br>creamy house dressing                                        | 17   |
| <b>WATERMELON FETA</b><br>marinated watermelon, feta crumble<br>cucumber, shaved red onion, pine nuts<br>arugula, cucumber yogurt dressing (gf)   | 18   |
| <b>RICE BOWLS</b>                                                                                                                                 |      |
| Add To Any Bowl                                                                                                                                   |      |
| Chicken 8 Shrimp 12 Salmon 12 Steak 17                                                                                                            |      |
| <b>SOUTHWEST</b><br>roast long island corn, tomato<br>red onion, cheddar, avocado, black beans<br>tortilla strips, chipotle ranch (gf)            | 20   |
| <b>TUNA POKE*</b><br>marinated yellowfin tuna<br>pineapple salsa, edamame, cucumber<br>seaweed, wonton strips, chili garlic aioli                 | 24   |
| <b>MEDITERRANEAN</b><br>crispy chickpeas, cherry tomato<br>cucumber, red onion, pepperoncini<br>olives, feta cheese, cucumber-yogurt dressing     | 20   |

(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\*

# PRIME STEAKS

ALL OF OUR STEAKS ARE CERTIFIED **USDA PRIME**

|                                        |           |
|----------------------------------------|-----------|
| <b>12 oz. MARINATED SKIRT*</b>         | <b>52</b> |
| <b>10 oz. FILET MIGNON*</b>            | <b>57</b> |
| <b>14 oz. BONELESS NY STRIP STEAK*</b> | <b>59</b> |
| <b>16 oz. BONELESS RIBEYE*</b>         | <b>69</b> |

## Steak Enhancements

|                        |   |                        |    |
|------------------------|---|------------------------|----|
| peppercorn cream sauce | 3 | chimichurri            | 3  |
| cherry pepper demi     | 3 | horseradish cream      | 4  |
| smoked marrow butter   | 5 | marsala wild mushrooms | 7  |
| stilton bleu cheese    | 5 | grilled tiger shrimp   | 12 |
| fried onion strings    | 5 | buttered lobster meat  | 18 |

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|                                                                        |           |
|------------------------------------------------------------------------|-----------|
| <b>STEAK FRITES*</b>                                                   | <b>44</b> |
| sliced sirloin steak, peppercorn cream sauce<br>parmesan truffle fries |           |

|                                                                             |           |
|-----------------------------------------------------------------------------|-----------|
| <b>BERKSHIRE PORK CHOP*</b>                                                 | <b>39</b> |
| cherry pepper demi glace, fried onion strings<br>roast garlic mashed potato |           |

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## SIDES

|                                                         |           |
|---------------------------------------------------------|-----------|
| <b>FRENCH FRIES</b> <small>parmesan truffle + 4</small> | <b>10</b> |
| <b>ROAST GARLIC MASHED POTATOES</b>                     | <b>10</b> |
| <b>LONG ISLAND CREAMED CORN (gf)</b>                    | <b>12</b> |
| <b>CRISPY BRUSSELS SPROUTS</b>                          | <b>12</b> |
| <b>GRILLED ASPARAGUS (gf)</b>                           | <b>12</b> |
| <b>CREAMED SPINACH (gf)</b>                             | <b>12</b> |
| <b>BAKED MAC N' CHEESE</b>                              | <b>14</b> |

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## MAINS

|                                                                                                                                  |    |                                                                                   |    |
|----------------------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------|----|
| <b>BRICK CHICKEN</b>                                                                                                             | 32 | <b>BRAISED SHORT RIB</b>                                                          | 39 |
| pan seared chicken, chimmichurri<br>long island creamed corn (gf)                                                                |    | brussels sprout & fingerling hash<br>rosemary au jus (gf)                         |    |
| <b>LOBSTER PASTA</b>                                                                                                             | 39 | <b>SESAME-GINGER SALMON</b>                                                       | 34 |
| fresh fettucine, lobster meat<br>roast red pepper, asparagus, parmesan<br>pink lobster sauce                                     |    | hoisin glaze, stir fry brussels sprouts<br>wild mushrooms, carrots, yuzu citrus   |    |
| <b>CHICKEN PAILLARD</b>                                                                                                          | 32 | <b>SHRIMP RISOTTO</b>                                                             | 34 |
| grilled chicken, baby arugula, fresh<br>mozzarella, marinated tomato, aged balsamic<br>shaved red onions, toasted pine nuts (gf) |    | lemon-artichoke risotto<br>parmesan, citrus gremolata (gf)                        |    |
| <b>RIGATONI MIGNON</b>                                                                                                           | 36 | <b>BRANZINO</b>                                                                   | 36 |
| filet mignon tips, chopped spinach<br>sundried tomato, wild mushrooms<br>cabernet demi glace                                     |    | marinated tomato, fingerling potatoes<br>olives, roast garlic, lemon butter sauce |    |
|                                                                                                                                  |    | <b>SEAFOOD LIGUINE</b>                                                            | 38 |
|                                                                                                                                  |    | lobster meat, shrimp, calamari<br>prosciutto de parma, pesto cream                |    |

## HANDHELDS

Includes French Fries or House Salad | Caesar Salad 3 | Truffle Fries 4

All of our burgers are made with our house blend of filet and brisket beef

|                                                                                                                                      |    |                                                                                                       |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------|----|
| <b>SMASHBURGER</b>                                                                                                                   | 22 | <b>STEAK SANDWICH*</b>                                                                                | 27 |
| 2 house blend beef patties, applewood bacon<br>caramelized onions, pickles, three cheese blend<br>Harley's secret sauce, brioche bun |    | marinated hanger steak<br>caramelized onions, provolone<br>roasted garlic aioli, seeded semolina hero |    |
| <b>HARLEYS BURGER*</b>                                                                                                               | 26 | <b>CHIPOTLE RANCH CHICKEN</b>                                                                         | 21 |
| ½ lb. house blend burger, cheddar cheese<br>lettuce, tomato, applewood smoked bacon<br>sesame brioche bun                            |    | buttermilk fried chicken, lettuce<br>tomato, applewood smoked bacon<br>chipotle ranch, brioche bun    |    |
| <b>PRIME RIB FRENCH DIP</b>                                                                                                          | 26 |                                                                                                       |    |
| slow roast prime rib, provolone<br>rosemary au jus, onion baguette                                                                   |    |                                                                                                       |    |

**KEITH MCCONNELL**

executive chef

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## RED BY THE GLASS

### CABERNET

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

### BLENDS

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

### MERLOT

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

### MALBEC

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

### PINOT NOIR

|                       |    |
|-----------------------|----|
| COTE DES ROSES France | 14 |
|-----------------------|----|

## 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       | 160 |
| 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              | 160 |
| 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

|                |    |
|----------------|----|
| HAMPTON France | 16 |
|----------------|----|

### SAV BLANC

|                       |    |
|-----------------------|----|
| NICOLAS IDIART France | 14 |
|-----------------------|----|

### PINOT GRIGIO

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

### RIESLING

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

### PROSECCO

|                        |    |
|------------------------|----|
| MIONETTO Veneto, Italy | 14 |
|------------------------|----|

## WHITE BY THE BOTTLE

### CHARDONNAY

|                      |    |
|----------------------|----|
| PRISONER CA          | 79 |
| TALBOTT Monterey, CA | 64 |
| BODYGUARD BY DAOU    | 95 |

### ROSÉ

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

### SAV BLANC

|                                    |    |
|------------------------------------|----|
| UNSHACKLED BY PRISONER New Zealand | 56 |
| MONDAVI Napa Valley, CA            | 65 |
| CAKEBREAD Napa Valley, CA          | 85 |

### 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 |
|---------------------------------|----|