



APPETIZERS

AMALFI STYLE CALAMARI pepperoncini, tomatoes, olives, parmesan cheese green goddess dressing (classic style available)	18
BURRATA prosciutto di Parma, tomato bruschetta, balsamic, citrus gremolata	17
BANG BANG SHRIMP crispy tempura shrimp, chili garlic aioli	18
CHICKEN DUMPLINGS hoisin glaze, scallions, toasted sesame seed	16
RIBEYE EGGROLLS caramelized onions, provolone, horseradish cream sauce	16
SPINACH & ARTICHOKE DIP	16
FREE RANGE WINGS slow cooked free range chicken wings, honey-buffalo sauce	17
BACON SLAB bourbon maple glaze (gf)	17
BAKED CLAMS top neck clams, oreganata bread crumb, garlic butter sauce	18
CRAB CAKES Long Island sweet corn, limon crema, grilled pineapple salsa	22

SOUPS & SALADS Chicken 8 Shrimp 12 Salmon 12 Steak 15

FRENCH ONION SOUP	14
LOBSTER BISQUE (gf)	16
HARLEYS HOUSE SALAD (gf)	15
CLASSIC CAESAR romaine lettuce, parmigiano reggiano, garlic crouton	16
CRISPY ARTICHOKE baby arugula, artichoke hearts, sunchoke chips, olives toasted walnuts, parmigiano reggiano, balsamic vinaigrette	17
CHOPPED WEDGE chopped bacon, iceberg lettuce, tomatoes red onions, bleu cheese crumble, sherry vinaigrette (gf)	17
SOUTHWEST RICE BOWL basmati rice, roast corn, tomato, red onion, cheddar avocado, black beans, tortilla strips, chipotle ranch (gf)	18
TUNA POKE BOWL* basmati rice, yellowfin tuna, pineapple salsa, edamame cucumber, seaweed, wonton strips, chili garlic aioli	21
LOBSTER COBB field greens, tomato, avocado, bacon, red onions, chopped egg claw & knuckle lobster meat, green goddess dressing (gf)	36

STEAKS & CHOPS

STEAK FRITES* sliced strip steak, herb compound butter, truffle fries	44
MARINATED HANGER* roasted garlic mash, fried onions, hoisin glaze	39
FILET MIGNON* roasted garlic mash, charred broccolini, demi glaze	52
BONE-IN RIBEYE* grilled asparagus, herb compound butter (gf)	65
ADD LOBSTER TAIL TO ANY STEAK + 26	
GRILLED LAMB CHOPS* rosemary potatoes, grilled asparagus, lemon cucumber-yogurt sauce	49
BERKSHIRE PORK CHOP cherry pepper demi glaze fried onions, roasted garlic mash	36

SIDES

FRENCH FRIES	10
PARMESAN TRUFFLE FRIES	14
CHARRED BROCCOLINI	12
SAUTÉED MUSHROOMS (gf)	12
GRILLED ASPARAGUS (gf)	12
SAUTÉED SPINACH (gf)	12
MAC N' CHEESE	12
GARLIC MASHED POTATOES	10

KEITH MCCONNELL
executive chef

MAINS

FREE RANGE CHICKEN semi boneless bell & evans chicken, rosemary potatoes onions, crumbled sausage, cherry pepper sauce (gf)	34
BRAISED SHORT RIB korean barbecue, kimchee mash potato, scallion slaw	36
WILD MUSHROOM RAVIOLI summer truffle, roast garlic cream sauce, wild mushroom blend shaved parmesan, cracked black pepper <small>Chicken 8 Shrimp 12 Steak 15</small>	32
LOBSTER PASTA campanelle pasta, lobster meat cherry tomato, spinach, spicy pink sauce	36
BLACKENED SWORDFISH coconut rice, birds eye chili, grilled pineapple salsa (gf)	36
GRILLED BRANZINO pepperoncini, artichoke hearts, tomato Mediterranean olives, cucumber-yogurt sauce (gf)	38
HALIBUT long island corn, edamame beans, sweet piquillo peppers, fire roasted tomato puree, citrus gremolata (gf)	44
SESAME-GINGER SALMON hoisin glaze, stir fry bok choy wild mushroom, carrots, scallion slaw	32

HANDHELDS

Served with French Fries or House Salad | Caesar Salad 3 | Truffle Fries 4

CHICKEN SANDWICH buttermilk fried free range chicken breast, pickles green leaf lettuce, citrus mayo, ciabatta roll	18
STEAK SANDWICH marinated hanger, shaved onions, provolone roasted garlic aioli, seeded semolina hero	24
SMASHBURGER 2 brisket blend beef patties, applewood bacon, caramelized onions pickles, three cheese blend, Harley's secret sauce, sesame brioche bun	21
DRY AGED BURGER dry aged blend, Vermont cheddar, lettuce, tomato applewood smoked bacon, sesame brioche bun	26

(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

TRIVENTO RESERVE Mendoza, Argentina	14
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RED BY THE BOTTLE

CABERNET

B.R COHN Sonoma Valley, CA	62
HONIG Napa Valley, CA	105
FRANK FAMILY Napa Valley, CA	105
FERRARI CARANO Sonoma Valley, CA	94
JORDAN Alexander Valley, CA	145
JUSTIN Paso Robles, CA	82
MONDAVI Napa Valley, CA	115
B.V Napa Valley, CA	89
JOSH RESERVE Paso Robles, CA	62
FAUST Napa Valley, CA	145
RUTHERFORD HILL Napa Valley, CA	109
CHARLES KRUG Napa Valley, CA	95

BLENDS

INTRINSIC Columbia County, WA	62
ABSTRACT BY ORIN SWIFT CA	88
8 YEARS IN THE DESERT BY ORIN SWIFT CA	99
PAPILLON BY ORIN SWIFT CA	125
PRISONER CA	99

PINOT NOIR

LA CREMA Sonoma Valley, CA	60
COLENE CLEMENS Willamette Valley, OR	52

MERLOT

THE FEDERALIST CA	52
DECOY Sonoma Valley, CA	69

WHITE BY THE GLASS

CHARDONNAY

J. LOHR Monterey County, CA	14
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ROSÉ

HAMPTON WATER Long Island	16
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SAV BLANC

OYSTER BAY New Zealand	14
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PINOT GRIGIO

RAPHAEL Long Island	14
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PROSECCO

MIONETTO Veneto, Italy	14
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WHITE BY THE BOTTLE

CHARDONNAY

DECOY BY DUCKHORN Sonoma Valley, CA	58
J. LOHR Monterey County, CA	52

ROSÉ

HAMPTON WATER Long Island	59
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SAV BLANC

KIM CRAWFORD New Zealand	52
DUCKHORN Napa Valley, CA	65

PINOT GRIGIO

RAPHAEL Long Island	55
SANTA MARGHERITA Veneto, Italy	65

RIESLING

DR KONSTANTIN Finger Lakes, NY	55
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SPARKLING

PROSECCO LA MARCA Veneto, Italy	55
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PRIVATE ROOM

AVAILABLE FOR ALL OCCASIONS

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