

APPETIZERS

RIBEYE EGGROLLS 15

shaved ribeye, caramelized onions, provolone, horseradish cream sauce

BAKED CLAMS CASINO 18

(6) top neck clams, bacon, peppers, seasoned breadcrumbs

CAPRESE FLATBREAD 16

tomato, burrata, arugula, basil aioli, balsamic

BANG BANG SHRIMP 18

crispy tempura shrimp, chili garlic aioli

TUNA NACHOS 20

wonton chips, mango salsa, seaweed salad, cucumber-wasabi, chili garlic aioli, sweet soy

WINGS 16

(8) buffalo, honey BBQ or garlic parmesan

MUSSELS 15

fennel, tomato, calabrian chili, white wine clam broth, crostini

CRISPY CALAMARI 17

traditional or Amalfi style

BACON SLAB 17

brown sugar peppercorn glaze **GF**

CRAB RANGOON 18

red pepper miso sauce, scallion

BURRATA 16

prosciutto wrapped, tomato bruschetta, balsamic, sunflower seed pesto, crostini

LOCAL OYSTERS* MP

(6) horseradish, mignonette, cocktail sauce **GF**

SOUPS + SALADS

Add Protein - Chicken + 8 Shrimp + 12 Steak + 15 Salmon + 12

FRENCH ONION 14

three onion, gruyere & provolone

BLT CHOP 16

chopped bacon, iceberg lettuce, tomatoes, shaved red onions, bleu cheese crumble & dressing

CHOPPED VEGETABLE 16

spring harvest vegetables, olives, feta, white balsamic dijon vinaigrette

CLASSIC CAESAR 15

little gem lettuce, parmigiano reggiano, crouton, caesar dressing

CRISPY ARTICHOKE 16

baby arugula, artichoke hearts, sunchoke chips, candied lemon, olives, toasted walnuts, parmigiano reggiano, balsamic vinaigrette

SOUTHWEST RICE BOWL 16

basmati rice, roast corn, tomatoes, red onion, cheddar, avocado, black beans, tortilla strips, chipotle ranch **GF**

TUNA POKE BOWL* 19

basmati rice, yellowfin tuna, chili garlic aioli, mango, edamame, cucumber, seaweed, wonton strips

HANDHELDS

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

CLASSIC BURGER 17

American cheese, lettuce, tomato, bacon, brioche bun

SMASHBURGER 19

two beef patties, bacon, caramelized onions, pickles, three cheese blend, Harley's secret sauce, pretzel bun

FRIED COD SANDWICH 19

beer-battered, mixed greens, tomato, house-made tartar sauce, brioche bun

STEAK SANDWICH 21

shaved steak, mozzarella, provolone, caramelized onions, roasted garlic aioli, toasted baguette

BUFFALO CHICKEN SANDWICH 17

fried or grilled, buffalo sauce, blue cheese, coleslaw, pickles, pretzel bun

REUBEN 19

house-made corned beef, pickled red cabbage, swiss, Russian dressing, thick cut marbled rye

ENTREES

MAMA'S FRIED CHICKEN 28

hot honey, sweet potato mash, coleslaw

ALMOND CRUSTED COD 32

broccoli rabe, romesco sauce

SHORT RIB 34

cabernet braised bone-in short rib, mashed potato, balsamic glazed brussel sprouts, demi sauce

PAN-SEARED SALMON 32

Italian farro, wild mushroom, tomato relish, spring pea purée

VEAL CHOP CAPRESE 45

breaded & fried, marinated beefsteak tomato, baby arugula, fresh mozzarella, aged balsamic, parmigiano reggiano

LOBSTER PASTA 34

fresh linguine, lobster meat, fennel, cherry tomato, asparagus, spicy pink sauce

SHORT RIB RAGU 31

fresh pappardelle pasta, braised short rib, parmigiano reggiano

GRILLED SHRIMP 30

spring pea risotto, cherry tomato, pancetta **GF**

EVERYTHING CRUSTED TUNA* 34

black sushi rice, cucumber slaw, wasabi aioli **GF**

STEAK FRITES* 41

sliced strip steak, herb compound butter, truffle shoestring fries

MARINATED SKIRT STEAK* 44

hoisin-glazed, mashed potato, crispy onion

FILET MIGNON* 46 ADD 6OZ LOBSTER TAIL +22

roasted garlic mash, grilled asparagus, demi glaze **GF**

ESPRESSO RUBBED RIBEYE* 49

asparagus - fingerling hash

SIDES

French Fries 10 | Balsamic Crispy Brussels 12 | Sweet Potato Mash 10 **GF** | Broccoli Rabe 12 **GF**
Grilled Asparagus 12 **GF** | Parmesean Truffle Fries 14 | Mac n' Cheese 12 | Garlic Mashed Potatoes 10 **GF**

EXECUTIVE CHEF KEITH MCCONNELL



WINES

RED BY THE GLASS

CABERNET

TRIBUTE <i>San Benito County, CA</i>	12
MICHAEL DAVID "FREAKSHOW" <i>CA</i>	16

BLENDS

CONUNDRUM <i>BY CAYMUS CA</i>	16
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PINOT NOIR

MARK WEST <i>CA</i>	12
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MERLOT

BERINGER <i>CA</i>	12
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MALBEC

TRIVENTO RESERVE <i>Mendoza, Argentina</i>	14
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RED BY THE BOTTLE

CABERNET

B.R COHN <i>Sonoma Valley, CA</i>	55
HONIG <i>Napa Valley, CA</i>	105
FRANK FAMILY <i>Napa Valley, CA</i>	99
FERRARI CARANO <i>Sonoma Valley, CA</i>	85
JORDAN <i>Alexander Valley, CA</i>	145
JUSTIN <i>Paso Robles, CA</i>	79
MONDAVI <i>Napa Valley, CA</i>	115
B.V <i>Napa Valley, CA</i>	85
JOSH RESERVE <i>Paso Robles, CA</i>	59
FAUST <i>Napa Valley, CA</i>	145
RUTHERFORD HILL <i>Napa Valley, CA</i>	105
CHARLES KRUG <i>Napa Valley, CA</i>	90

BLENDS

INTRINSIC <i>Columbia Valley, Washington</i>	55
ABSTRACT <i>BY ORIN SWIFT CA</i>	82
8 YEARS IN THE DESERT <i>BY ORIN SWIFT CA</i>	88
PAPILLON <i>BY ORIN SWIFT CA</i>	125
PRISONER <i>CA</i>	99

PINOT NOIR

LA CREMA <i>Sonoma County, CA</i>	60
COLENE CLEMENS <i>Willamette Valley, OR</i>	49

MERLOT

WILLIAM HILL <i>Central Coast, CA</i>	55
DECOY <i>Sonoma County, CA</i>	69

WHITE BY THE GLASS

CHARDONNAY

FLAT TOP <i>Yolo County, CA</i>	12
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ROSÉ

NOTORIOUS PINK <i>France</i>	14
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SAV BLANC

ECHO BAY <i>New Zealand</i>	12
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RIESLING

HOGUE <i>Columbia Valley, WA</i>	12
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PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	14
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PROSECCO

MIONETTO <i>Veneto, Italy</i>	12
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WHITE BY THE BOTTLE

CHARDONNAY

DECOY <i>BY DUCKHORN Sonoma County, CA</i>	58
J. LOHR <i>Monterey County, CA</i>	49

ROSÉ

NOTORIOUS PINK <i>France</i>	55
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SAV BLANC

WHITEHAVEN <i>Marlborough, New Zealand</i>	49
DUCKHORN <i>Napa Valley, CA</i>	65

PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	52
SANTA MARGHERITA <i>Veneto, Italy</i>	62

RIESLING

DR KONSTANTIN <i>Finger Lakes, NY</i>	49
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SPARKLING

PROSECCO LA MARCA <i>Veneto, Italy</i>	49
RUGGERI SPARKLING ROSÉ <i>Veneto, Italy</i>	55