

APPETIZERS

RIBEYE EGGROLLS 16
caramelized onions, provolone, horseradish cream sauce

BURRATA 17
prosciutto di Parma, tomato bruschetta, balsamic, citrus gremolata

BANG BANG SHRIMP 18
crispy tempura shrimp, chili garlic aioli

FRENCH TOAST STICKS 14
brown butter maple sauce

CHICKEN DUMPLINGS 16
hoisin glaze, scallions, toasted sesame seeds

SPINACH & ARTICHOKE DIP 16

BACON SLAB 17
bourbon maple glaze (gf)

HANGOVER FRIES 20
shredded short rib, beer-cheese sauce
scrambled eggs, demi glaze, scallions

PULL APART STICKY BUNS 16
toasted walnuts, brown butter maple sauce

SOUPS & SALADS

Add Chicken 8 Shrimp 12 Salmon 12 Steak 15

FRENCH ONION SOUP 14

LOBSTER BISQUE (gf) 16

HARLEYS HOUSE SALAD 15

CLASSIC CAESAR 16
romaine lettuce, parmigiano reggiano, garlic crouton

CRISPY ARTICHOKE 17
baby arugula, artichoke hearts, sunchoke chips, olives
toasted walnuts, parmigiano reggiano, balsamic vinaigrette

TUNA POKE BOWL* 21
basmati rice, yellowfin tuna, pineapple salsa, edamame
cucumber, seaweed, wonton strips, chili garlic aioli

SOUTHWEST RICE BOWL 18
basmati rice, roast corn, tomato, red onion, cheddar
avocado, black beans, tortilla strips, chipotle ranch (gf)

LOBSTER COBB 36
field greens, tomato, avocado, bacon, red onions, chopped egg
claw & knuckle lobster meat, green goddess dressing (gf)



BRUNCH COCKTAILS

MIMOSAS 10

BLOODY MARYS 12

BELINIS 10

TEQUILA SUNRISES 12

SCREWDRIVERS 12

\$30 BOTTOMLESS (HOUR & A HALF TIME LIMIT)

PANCAKES

TRADITIONAL 14
triple stacked traditional buttermilk

BANANAS FOSTER 16
caramelized bananas, brown butter rum sauce

BLUEBERRY 15

CHOCOLATE CHIP 15

FRENCH TOAST

CLASSIC THICK CUT 14
egg washed sweet brioche bread, cornflake crust

PEACH COBBLER 16
caramelized peaches, creme anglaise sauce, caramel

SIDES

EGGS (gf) 5

BACON OR SAUSAGE (gf) 6

HARLEYS HOME FRIES 5

SIDE HOUSE OR CAESAR SALAD (gf) 7

TEXAS TOAST 3

ENGLISH MUFFIN 3

BRUNCH PLATES

EGGS BENEDICT 16
choice of ham, spinach, avocado (+3) or lobster (+8)
toasted English muffin hollandaise sauce
served with home fries

STEAK AND EGGS 29
marinated hanger steak, sunny side eggs
steak sauce, home fries (gf)

BURRATA AVOCADO TOAST 22
smashed avocado, marinated tomato, burrata, arugula
parmesan, balsamic reduction, sunny side eggs

CHICKEN & WAFFLES 21
southern buttermilk fried chicken breast
Belgian waffle, brown butter maple sauce, hot honey

HARLEYS HASH 19
crispy ham, home fries, peppers, onions
sunny side eggs, Harleys secret sauce

BUILD YOUR OWN OMELETTE 16
pick three ingredients – bacon, ham, sausage
tomato, spinach, mushroom, onion, peppers
American, swiss, provolone, cheddar (gf)
avocado +3 additional toppings +2

HANDHELDS

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

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

DRY AGED BURGER 26
dry aged blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

STEAK SANDWICH 24
sliced steak, shaved onions, provolone
roasted garlic aioli, seeded semolina hero

CHICKEN SANDWICH 18
buttermilk fried free range chicken breast, pickles
green leaf lettuce, citrus aioli, ciabatta roll

(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*

KEITH MCCONNELL

executive chef

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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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
B.V Napa Valley, CA	89
JOSH RESERVE Paso Robles, CA	65
FAUST Napa Valley, CA	145
RUTHERFORD HILL Napa Valley, CA	109
CHARLES KRUG Napa Valley, CA	95
MICHAEL DAVID FREAKSHOW CA	61

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	105
CONUNDRUM BY CAYMUS CA	61

PINOT NOIR

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

MERLOT

THE FEDERALIST CA	53
DECOY Sonoma Valley, CA	69

WHITE BY THE GLASS

CHARDONNAY

ISLA "GRANDE RESERVE" France	14
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ROSÉ

HAMPTON WATER Long Island	16
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SAV BLANC

KIM CRAWFORD New Zealand	14
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PINOT GRIGIO

CA'DEL DOGE Veneto, Italy	14
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RIESLING

HOGUE Columbia Valley WA	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	59
ISLA "GRANDE RESERVE" France	53

ROSÉ

HAMPTON WATER Long Island	61
NOTORIOUS PINK France	59

SAV BLANC

KIM CRAWFORD New Zealand	53
DUCKHORN Napa Valley, CA	65

PINOT GRIGIO

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

RIESLING

DR KONSTANTIN Finger Lakes, NY	57
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SPARKLING

PROSECCO LA MARCA Veneto, Italy	57
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PRIVATE ROOM

AVAILABLE FOR ALL OCCASIONS

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HARLEYSAMERICANGRILLE.COM