

APPETIZERS

RIBEYE EGGROLLS 15

shaved ribeye, caramelized onions, provolone, horseradish cream sauce

PORK SPARE RIBS 16

apple bourbon bbq sauce, sweet pickles, onions **GF**

BURRATA 16

prosciutto wrapped, tomato bruschetta, balsamic, pumpkin seed pesto **GF**

BANG BANG SHRIMP 18

crispy tempura shrimp, chili garlic aioli

SMOKED GOUDA FONDUE 16

jalapeño, chorizo, garlic, baked flatbread strips

WINGS 16

(8) buffalo, honey BBQ or garlic parmesan

MUSSELS 14

fra diavolo sauce, cherry peppers, garlic chips **GF**

CRISPY CALAMARI 17

traditional or Amalfi style

BACON SLAB 17

brown sugar peppercorn glaze **GF**

CRAB RANGOON 21

red pepper miso sauce, scallion

CAPRESE FLATBREAD 18

tomato, mozzarella, grilled chicken, basil aioli, balsamic

LOCAL OYSTERS* MP

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

SOUPS + SALADS

Add Protein- Chicken + 6 Shrimp + 12 Steak + 15 Salmon + 12

NOODLE & CHICKEN 16

roast chicken, ramen noodle, bacon, scallion, pickled red onion

FRENCH ONION 14

three onion, gruyere & provolone

BLT CHOP 16

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

WINTERGREEN 16

mixed greens, mint, apples, raisins, goat cheese, pumpkin seeds, blood orange vinaigrette **GF**

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 chips

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

HARLEYS SLIDERS 16

three sliders with onion bacon jam, cheddar

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, sauerkraut, swiss, Russian dressing, rye toast

ENTREES

MAMA'S FRIED CHICKEN 28

hot honey, sweet potato mash, coleslaw

PORK OSSO BUCCO 30

butternut & brussels hash, blueberry port reduction

EVERYTHING CRUSTED TUNA* 34

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

GRILLED SHRIMP 30

butternut squash risotto, cranberry, pumpkin seed, shaved parmesan **GF**

HARLEYS SKEWERS 34

honey-balsamic glazed filet & chicken with zucchini, peppers & onions, lemon-herb basmati rice **GF**

SHORT RIB 34

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

SCOTTISH SALMON 31

saffron Israeli cous cous, basil broth, tomato-chili chutney

FILET MIGNON* 46 ADD 6OZ LOBSTER TAIL +22

roasted garlic mash, grilled asparagus, red wine demi **GF**

VEAL PORTERHOUSE 47

roast fingerling potatoes, bacon, onion, cherry pepper sauce **GF**

STEAK FRITES* 41

sliced strip steak, herb compound butter, truffle shoestring fries

SKIRT STEAK CHURRASCO* 44

marinated in chimichurri, pickled red onion, roast garlic mashed potatoes **GF**

LOBSTER PASTA 39

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

SIDES

Lemon Herb Basmati Rice 10 **GF** | Grilled Asparagus 10 **GF** | Balsamic Crispy Brussels 10 | Sweet Potato Mash 10 **GF** | Purple Slaw 8 **GF**
 French Fries 10 | Parmesean Truffle Fries 14 | Mac n' Cheese 12 | Garlic Mashed Potatoes 10 **GF**

EXECUTIVE CHEF KEITH MCCONNELL



WINES

RED BY THE GLASS

CABERNET

CARTLIDGE & BROWNE *North Coast, CA* 12

LOUIS MARTINI *Sonoma County, CA* 15

BLENDS

LOCATIONS **BY DAVE PHINNEY** *CA* 15

PINOT NOIR

MARK WEST *CA* 12

MERLOT

SOUVERAIN *CA* 12

MALBEC

TRIVENTO RESERVE *Mendoza, Argentina* 14

RED BY THE BOTTLE

CABERNET

B.R. COHN *Sonoma Valley, CA* 55

BERINGER *Knights Valley, CA* 75

PALERMO **BY ORIN SWIFT** *Napa Valley, CA* 110

FRANK FAMILY *Napa Valley, CA* 99

BONTERRA *McNab Ranch, Biodynamic, Mendocino* 88

FERRARI CARANO *Sonoma Valley, CA* 79

JAYSON **BY PAHLMAYER** *Napa Valley, CA* 149

HONIG *Napa Valley, CA* 115

BLENDS

INTRINSIC *Columbia Valley, Washington* 55

ABSTRACT **BY ORIN SWIFT** *CA* 82

8 YEARS IN THE DESERT **BY ORIN SWIFT** *CA* 88

PAPILLON **BY ORIN SWIFT** *CA* 125

PRISONER *CA* 99

PINOT NOIR

TALBOTT VINEYARDS *Kali Heart, Monterey, CA* 49

COLENE CLEMENS *Willamette Valley, OR* 65

MERLOT

WILLIAM HILL *Central Coast, CA* 45

MARKHAM *Napa Valley, CA* 68

WHITE BY THE GLASS

CHARDONNAY

CLOS DU BOIS *CA* 12

ROSÉ

NOTORIOUS PINK *France* 14

SAV BLANC

ROBERT HALL *Paso Robles, CA* 12

RIESLING

HOGUE *Columbia Valley, WA* 12

PINOT GRIGIO

RAPHAEL *Long Island, NY* 14

PROSECCO

LA MARCA *Veneto, Italy* 12

WHITE BY THE BOTTLE

CHARDONNAY

J VINEYARDS *3 Counties, CA* 54

MANNEQUIN **BY ORIN SWIFT** *CA* 65

FRANK FAMILY *Napa Valley, CA* 79

ROSÉ

NOTORIOUS PINK *France* 55

SAV BLANC

WHITEHAVEN *Marlborough, New Zealand* 49

PINOT GRIGIO

RAPHAEL *Long Island, NY* 55

JERMANN *Friuli, Italy* 59

RIESLING

DR. KONSTANTIN *Finger Lakes, NY* 49

SPARKLING

BRUT J VINEYARDS, CUVÉE 20 *CA* 75

PROSECCO LA MARCA *Veneto, Italy* 49