



APPETIZERS

AMALFI STYLE CALAMARI pepperoncini, tomatoes, olives, parmesan cheese green goddess dressing (classic style available)	18
BACON SLAB bourbon maple glaze (gf)	17
TUNA NACHOS* wonton chips, edamame, seaweed salad, pineapple salsa sweet soy, wasabi-cucumber sauce, chili garlic aioli	22
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, cheese blend, horseradish cream sauce	16
FREE RANGE WINGS slow cooked free range chicken wings, honey-buffalo sauce	17
BAKED CLAMS top neck clams, oreganata breadcrumb, garlic butter sauce	18
SPINACH & ARTICHOKE DIP	16
SOUPS & SALADS Chicken 8 Shrimp 12 Salmon 12 Steak 17	
FRENCH ONION SOUP	14
LOBSTER BISQUE (gf)	16
HARLEYS HOUSE SALAD (gf)	8/15
CLASSIC CAESAR	9/16
CRISPY ARTICHOKE baby arugula, artichoke hearts, sunchoke chips, olives toasted walnuts, parmigiano reggiano, balsamic vinaigrette	9/17
CHOPPED WEDGE chopped bacon, iceberg lettuce, tomatoes red onions, bleu cheese crumble, sherry vinaigrette (gf)	9/17
SOUTHWEST RICE BOWL roast corn, tomato, red onion, cheddar avocado, black beans, tortilla strips, chipotle ranch (gf)	18
TUNA POKE BOWL* marinated yellowfin tuna, pineapple salsa, edamame cucumber, seaweed, wonton strips, chili garlic aioli	24
MEDITERRANEAN RICE BOWL chickpeas, cherry tomato, cucumber, red onion pepperoncini, olives, feta cheese, cucumber-yogurt sauce (gf)	18

STEAKS & CHOPS

8 oz. PETITE FILET*	49
16 oz. BONELESS STRIP*	47
10 oz. MARINATED SKIRT*	44
10 oz. FILET MIGNON*	59
20 oz. BONE-IN STRIP*	56
24 oz. BONE-IN RIBEYE*	69

SIGNATURE PORTERHOUSE for TWO
choice of two sides*
145

Steak Enhancements

truffle-parmesan crust	7	horseradish cream	4
citrus gremolata	3	wild mushrooms	7
demi glace	3	caramelized onions	5
herb compound butter	3	grilled shrimp	12
hot cherry peppers	3	broiled lobster tail	26

STEAK FRITES* marinated hanger steak, parmesan truffle fries	39
COLORADO LAMB CHOPS* roast potatoes, broccolini, cucumber-yogurt sauce	54
BERKSHIRE PORK CHOP* cherry pepper demi glace, fried onions strings roast garlic mashed potato	38

SIDES

FRENCH FRIES	10
ROAST GARLIC MASHED POTATOES	10
PARMESAN TRUFFLE FRIES	14
CHARRED BROCCOLINI (gf)	12
CRISPY BRUSSELS SPROUTS	12
BEER BATTERED ONION RINGS	14
GRILLED ASPARAGUS (gf)	12
CREAMED SPINACH (gf)	12
BAKED MAC N' CHEESE	14

KEITH MCCONNELL
executive chef

MAINS

FREE RANGE CHICKEN BREAST stuffed with fontina & prosciutto, ricotta gnocchi wild mushrooms, red pepper, spinach, garlic butter sauce	34
BONELESS SHORT RIB demi glace, creamed spinach fried onion strings	40
WILD MUSHROOM RAVIOLI black truffle, wild mushroom blend, shaved parmesan roast garlic cream sauce, cracked black pepper Chicken 8 Shrimp 12 Steak 17	32
SPICY LOBSTER PASTA fresh fettucine, lobster meat, calabrian chili cherry tomato, zucchini, spicy pink sauce	39
BRANZINO asparagus, marinated tomato, aged balsamic arugula, shaved red onions, toasted pine nuts (gf)	38
SHRIMP RISOTTO grilled jumbo shrimp, lemon-artichoke risotto parmesan, citrus gremolata (gf)	34
SESAME-GINGER SALMON hoisin glaze, stir fry brussels sprouts baby heirloom carrots, yuzu citrus	32
HANDHELDS French Fries or House Salad Caesar Salad 3 Truffle Fries 4 Onion Rings 4	
CHICKEN SANDWICH buttermilk fried free range chicken breast, pickles tomato, leaf lettuce, citrus mayo, ciabatta roll	18
STEAK SANDWICH* marinated hanger steak, caramelized 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
HARLEYS BURGER* 10 oz. 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*