

APPETIZERS

AMALFI STYLE CALAMARI	18
pepperoncini, tomatoes, olives, parmesan cheese	
green goddess dressing (classic style available)	
LAMB LOLLIPOPS	22
cucumber-yogurt sauce, za’atar spice	
TUNA NACHOS*	22
wonton chips, edamame, seaweed salad, pineapple salsa	
sweet soy, wasabi-cucumber sauce, chili garlic aioli	
WHIPPED BURRATA	17
marinated tomato, roast garlic, balsamic reduction	add prosciutto 4
BANG BANG SHRIMP	20
crispy tempura shrimp, chili garlic aioli	
CHICKEN DUMPLINGS	16
hoisin glaze, scallions, toasted sesame seed	
RIBEYE EGGROLLS	17
caramelized onions, cheese blend, horseradish cream sauce	
FREE RANGE WINGS	17
slow cooked free range chicken wings, honey-buffalo sauce	
FRIED TRUFFLE GNOCCHI	18
white truffle-ricotta gnocchi, fine herbs, black truffle aioli	
ANTIPASTO BOARD	29
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	17
baby arugula, artichoke hearts, sunchoke chips, olives	
toasted walnuts, parmigiano reggiano, balsamic vinaigrette	
ICEBERG WEDGE	17
chopped bacon, iceberg lettuce, tomatoes	
red onions, bleu cheese crumble, creamy house dressing	
SOUTHWEST RICE BOWL	19
roast corn, tomato, red onion, cheddar	
avocado, black beans, tortilla strips, buffalo ranch (gf)	
TUNA POKE BOWL*	24
marinated yellowfin tuna, pineapple salsa, edamame	
cucumber, seaweed, wonton strips, chili garlic aioli	
MEDITERRANEAN RICE BOWL	19
crispy chickpeas, cherry tomato, cucumber, red onion	
pepperoncini, olives, feta cheese, cucumber-yogurt sauce	



PRIME STEAKS & CHOPS

12 oz. MARINATED SKIRT*	52
10 oz. FILET MIGNON*	57
14 oz. BONELESS NY STRIP*	62
20 oz. BONE-IN COWBOY RIBEYE*	87

SIGNATURE PORTERHOUSE

for two
150

Steak Enhancements

truffle-parmesan crust	7	chimichurri	3
peppercorn cream	3	horseradish cream	4
cabernet demi glace	3	marsala wild mushrooms	7
smoked marrow butter	3	caramelized cipollini onions	5
hot cherry peppers	3	blackened tiger shrimp	12
stilton bleu cheese	5	broiled lobster tail	28

STEAK FRITES*	44
sliced sirloin strip steak, peppercorn cream sauce	
parmesan truffle fries	

AUSTRALIAN LAMB CHOPS*	54
fingerling potato confit, mint au jus	

BERKSHIRE PORK CHOP*	40
cherry pepper demi glace, fried onion strings	
roast garlic mashed potato	

SIDES

FRENCH FRIES	10
ROAST GARLIC MASHED POTATOES	10
LONG ISLAND STREET CORN (gf)	12
PARMESAN TRUFFLE FRIES	14
CHARRED BROCCOLINI (gf)	12
CRISPY BRUSSELS SPROUTS	12
LEMON ARTICHOKE RISOTTO (gf)	12
BEER BATTERED ONION RINGS	14
GRILLED ASPARAGUS (gf)	12
CREAMED SPINACH (gf)	12
BAKED MAC N’ CHEESE	14

KEITH MCCONNELL
executive chef

MAINS

BRICK CHICKEN	34
cherry pepper hot honey glazed	
long island street corn, smoked paprika	

PASTRAMI SHORT RIB	40
fingerling potato and brussels sprout hash	
brown mustard glaze	

WILD MUSHROOM RAVIOLI	32
black truffle, wild mushroom blend, shaved parmesan	
cracked black peppercorn, roast garlic cream sauce	

Chicken 8 Shrimp 12 Steak 17

LOBSTER PASTA	39
fresh fettucine, lobster meat, parmesan	
cherry tomato, zucchini, pink lobster sauce	

BRANZINO	38
red pepper hummus, marinated tomato, aged balsamic	
arugula, shaved red onions, toasted pine nuts (gf)	

SHRIMP RISOTTO	34
marinated tiger shrimp, lemon-artichoke risotto	
parmesan, citrus gremolata (gf)	

SESAME-GINGER SALMON	34
hoisin glaze, stir fry brussels sprouts	
wild mushroom, carrots, yuzu citrus	

LAMB BOLOGNESE	36
fresh cavatelli pasta, slow roasted lamb	
braised fennel, stracciatella cheese	

HANDHELDS

French Fries or House Salad | Caesar Salad 3 | Truffle Fries 4 | Onion Rings 4
All of our burgers are made with our house blend of filet and brisket beef

HARLEYS BURGER*	27
10 oz. house blend, Vermont cheddar, lettuce, tomato	
applewood smoked bacon, sesame brioche bun	

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

STEAK SANDWICH*	24
marinated hanger steak, caramelized onions, provolone	
roasted garlic aioli, seeded semolina hero	

(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

ICHANKA	La Rioja, Argentina	14
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PINOT NOIR

COTE DES ROSES	France	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
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FERRARI CARANO	Sonoma Valley, CA	95
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JORDAN	Alexander Valley, CA	145
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JUSTIN	Paso Robles, CA	88
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MONDAVI	Napa Valley, CA	115
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RODNEY STRONG	Knight Valley, CA	79
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JOSH RESERVE	Paso Robles, CA	65
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FAUST	Napa Valley, CA	145
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ENOS	CA	59
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THE LOST CHAPTERS	Napa Valley, CA	65
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DAOU	Paso Robles, CA	79
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BLENDS

INTRINSIC	Columbia County, WA	75
ABSTRACT	BY ORIN SWIFT CA	95

8 YEARS IN THE DESERT	BY ORIN SWIFT CA	105
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PAPILLON	BY ORIN SWIFT CA	125
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PRISONER	CA	115
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CONUNDRUM BY CAYMUS	CA	61
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MERLOT

THE FEDERALIST	CA	53
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DECOY	Sonoma Valley, CA	69
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PINOT NOIR

LA CREMA	Sonoma Valley, CA	62
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COLENE CLEMENS	Willamette Valley, OR	56
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WHITE BY THE GLASS

CHARDONNAY

ISLA “GRANDE RESERVE”	France	14
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ROSÉ

HAMPTON WATER	France	16
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SAV BLANC

NICOLAS IDIART	France	14
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PINOT GRIGIO

CA’DEL DOGE	Veneto, Italy	14
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RIESLING

CARL REH	Germany	14
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PROSECCO

MIONETTO	Veneto, Italy	14
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WHITE BY THE BOTTLE

CHARDONNAY

PRISONER	CA	79
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TALBOTT	Monterey, CA	64
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BODYGUARD	BY DAOU Paso Robles, CA	99
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ROSÉ

HAMPTON WATER	France	61
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SAV BLANC

UNSHACKLED	BY PRISONER New Zealand	56
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MONDAVI	Napa Valley, CA	65
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CAKEBREAD	Napa Valley, CA	94
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PINOT GRIGIO

CA’DEL DOGE	Veneto, Italy	53
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SANTA MARGHERITA	Veneto, Italy	65
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RIESLING

DR KONSTANTIN	Finger Lakes, NY	57
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CARL REH	Germany	52
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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