

3 COURSE PRIX FIXE

\$44.95 PER PERSON



HARLEYS
AMERICAN GRILLE

APPETIZERS CHOOSE ONE

CLASSIC CAESAR

or

HARLEYS HOUSE SALAD

CHICKEN DUMPLINGS

hoisin dipping sauce

RIBEYE EGGROLL

caramelized onions, provolone
horseradish cream sauce

FRENCH ONION SOUP

three onion blend, gruyere & provolone

BANG BANG SHRIMP

crispy tempura shrimp
chili garlic aioli

LAMB LOLLIPOPS +4

cucumber-yogurt sauce, za'atar spice, lemon

MAINS CHOOSE ONE

BRICK CHICKEN

pan seared chicken, long island cream corn
chimichurri sauce (gf)

BRANZINO

marinated tomato, fingerling potatoes
olives, roast garlic, lemon butter sauce

BRAISED SHORT RIB

fingerling potato and brussels sprout hash
rosemary au jus (gf)

SESAME-GINGER SALMON

hoisin glaze, stir fry brussels sprouts
wild mushrooms, carrots, yuzu citrus

BERKSHIRE PORK CHOP

cherry pepper demi glaze
fried onions, roasted garlic mash

SHRIMP RISOTTO

grilled jumbo shrimp, lemon-artichoke risotto
parmesan, citrus gremolata (gf)

HARLEYS BURGER

½ lb. house blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

CHICKEN PAILLARD

grilled chicken, baby arugula, fresh mozzarella,
marinated tomato, aged balsamic
shaved red onions, toasted pine nuts (gf)

RIGATONI MIGNON

filet mignon tips, chopped spinach
sundried tomato, wild mushrooms
cabernet demi glaze

STEAK FRITES* +7

sliced sirloin strip steak, peppercorn cream sauce
parmesan truffle fries

DESSERT CHOOSE ONE

NY CHEESECAKE

berry compote

SORBET

lemon

GELATO

vanilla • chocolate

WINE DOWN WEDNESDAY

\$25 BOTTOMLESS

Select House Wines