



HARLEYS
AMERICAN GRILLE

SURF & TURF NIGHT

\$59.95 PER PERSON | THURSDAYS & SUNDAYS

FIRST COURSE

CHOOSE ONE

BLT CHOP *GF*

CHOPPED BACON, ICEBERG LETTUCE
TOMATOES, SHAVED RED ONIONS,
BLEU CHEESE CRUMBLE & DRESSING

LOCAL OYSTERS *GF*

(4) SERVED WITH HORSERADISH
MIGNONETTE, COCKTAIL SAUCE

CRAB RANGOON

RED PEPPER MISO SAUCE
SCALLION

CLASSIC CAESAR

LITTLE GEM LETTUCE, PARMIGIANO
REGGIANO, CROUTON, CAESAR DRESSING

FRENCH ONION SOUP

THREE ONION BLEND
GRUYERE & PROVOLONE

MUSSELS

FENNEL, TOMATO, CALABRIAN CHILI
WHITE WINE CLAM BROTH, CROSTINI

BURRATA & TOMATO

MARINATED BEEFSTEAK TOMATO
SUNFLOWER SEED PESTO, CROSTINI

BANG BANG SHRIMP

CRISPY TEMPURA SHRIMP
CHILI GARLIC AIOLI

BACON SLAB *GF*

BROWN SUGAR
PEPPERCORN GLAZE

SECOND COURSE

CHOOSE ONE FROM EACH

SHRIMP OREGANATA

BLACKENED SHRIMP

4 OZ BUTTER POACHED LOBSTER MEAT +5

LUMP CRAB OSCAR STYLE +5

6 OZ BROILED LOBSTER TAIL +8

8 OZ PETITE FILET

10 OZ MARINATED SKIRT STEAK +3

12 OZ NY STRIP

14 OZ BONELESS RIBEYE +7

SIDES

CHOOSE ONE

GRILLED ASPARAGUS *GF*

BALSAMIC CRISPY BRUSSELS

SWEET POTATO MASH *GF*

FRENCH FRIES

PARMESAN TRUFFLE FRIES

GARLIC MASHED POTATOES *GF*

BROCCOLI RABE *GF*

DESSERT

CHOOSE ONE

NY CHEESECAKE

STRAWBERRY COMPOTE
WHITE CHOCOLATE

FLOURLESS FUDGE CAKE

CHOCOLATE SAUCE
COCOA CRUMBLE

GELATO • SORBET

VANILLA • CHOCOLATE • DULCE DE LECHE
LEMON • MANGO