

Appetizers

AMALFI STYLE CALAMARI pepperoncini, tomatoes, olives, parmesan cheese green goddess dressing (classic style available)	18
BACON SLAB bourbon maple glaze (gf)	17
LOBSTER ARANCINI meyer lemon, parmesan, tarragon butter sauce	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
WAGYU BEEF CARPACCIO black garlic aioli, aged balsamic, smoked sea salt, parmesan	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	9/17
APPLE-PANCHETTA baby spinach, bleu cheese, honeycrisp apple crispy panchetta, toasted walnut, honey-lemon vinaigrette	9/17
CANDYCANEE BEET tricolor mix, carrot, goat cheese, crushed pistachio radish, shaved red onion, cider vinaigrette	9/17



Christmas Eve



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 glaze	3	caramelized onions	5
herb compound butter	3	grilled shrimp	12
hot cherry peppers	3	broiled lobster tail	26

PARMESAN CRUSTED VEAL CHOP roasted garlic mashed potato, demi glaze	64
COLORADO LAMB CHOPS* roast potatoes, cucumber-yogurt sauce	54
BERKSHIRE PORK CHOP* cherry pepper demi glaze, fried onion strings roast garlic mashed potato	38

KEITH MCCONNELL
executive chef

Mains

FREE RANGE CHICKEN stuffed with fontina & prosciutto, ricotta gnocchi wild mushrooms, red pepper, spinach, garlic butter sauce	34
BONELESS SHORT RIB demi glaze, creamed spinach fried onion strings	42
WILD MUSHROOM RAVIOLI black truffle, wild mushroom blend, shaved parmesan roast garlic cream sauce, cracked black pepper	32

Chicken 8 Shrimp 12 Steak 17

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)	40
SHRIMP RISOTTO grilled jumbo shrimp, lemon-artichoke risotto parmesan, citrus gremolata (gf)	36
IBERICO PORK TENDERLOIN cauliflower au gratin, rosemary pork jus	48
CITRUS GLAZED SCALLOPS meyer lemon glaze, smoked trout roe sweet potato puree, jumbo asparagus	40
SESAME-GINGER SALMON hoisin glaze, stir fry brussels sprouts baby heirloom carrots, yuzu citrus	34
HARLEYS BURGER* 10 oz. dry aged blend, Vermont cheddar, lettuce, tomato applewood smoked bacon, sesame brioche bun	26

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
CAULIFLOWER AU GRATIN	12

(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*