

APPETIZERS

FRENCH ONION SOUP 14

three onion, gruyere & provolone

CRISPY CALAMARI 17

traditional or Amalfi style

BAKED CLAMS 18

(6) top neck clams, peppers, seasoned breadcrumbs

CAPRESE FLATBREAD 16

tomato, burrata, arugula, sunflower seed pesto, balsamic

BANG BANG SHRIMP 18

crispy tempura shrimp, chili garlic aioli

SPINACH & ARTICHOKE DIP 16

house-made tortilla chips

WINGS 16

(8) buffalo, honey BBQ or garlic parmesan

STEAMPOT 17

mussels, manila clams, tomato, calabrian chili white wine clam broth, crostini

RIBEYE EGGROLLS 16

shaved ribeye, caramelized onions provolone, horseradish cream sauce

BACON SLAB 17

maple bourbon glaze **GF**

TUNA NACHOS 19

wonton chips, mango salsa, seaweed salad, cucumber-wasabi, chili garlic aioli, sweet soy

BURRATA 16

prosciutto wrapped, tomato bruschetta, balsamic, sunflower seed pesto, crostini

LOCAL OYSTERS* MP

(6) horseradish, mignonette, cocktail sauce **GF**

SALADS

Add Protein - Chicken + 8 Shrimp + 12 Steak + 15 Salmon + 12

BLT CHOP 16

chopped bacon, iceberg lettuce, tomatoes, shaved red onions, bleu cheese crumble & dressing

CLASSIC CAESAR 15

little gem lettuce, parmigiano reggiano, crouton, caesar dressing

HEIRLOOM TOMATO SALAD 16

cucumber, red onion, radish, fresh mozzarella, white balsamic

CRISPY ARTICHOKE 16

baby arugula, artichoke hearts, sunchoke chips, olives, toasted walnuts, parmigiano reggiano, balsamic vinaigrette

SOUTHWEST RICE BOWL 16

basmati rice, roast corn, pico de gallo, cheddar, avocado, black beans, tortilla strips, chipotle ranch **GF**

TUNA POKE BOWL* 19

basmati rice, yellowfin tuna, chili garlic aioli, mango, edamame, cucumber, seaweed, wonton strips

HANDHELDS

Served with French Fries | House Salad | Caesar Salad +3 | Truffle Fries +4

CLASSIC BURGER 17

American cheese, lettuce, tomato, bacon, brioche bun

SMASHBURGER 19

two beef patties, bacon, caramelized onions, pickles, three cheese blend, Harley's secret sauce, pretzel bun

BUFFALO CHICKEN SANDWICH 17

fried or grilled, buffalo sauce, blue cheese, coleslaw, pickles, pretzel bun

STEAK SANDWICH 21

shaved ribeye, caramelized onions, mozzarella, provolone, roasted garlic aioli, toasted baguette

REUBEN 19

house-made corned beef, pickled red cabbage, swiss, thousand island dressing, thick cut marbled rye

LOBSTER ROLL MP

chilled lobster, black truffle, little gem lettuce

ENTREES

ROASTED CHICKEN 29

semi-boneless, potatoes, onions, peppers, crumbled sausage, cherry pepper sauce

MAHI MAHI 32

Santa Fe corn, pepper relish

SHORT RIB 34

bone-in short rib, crispy onion, mashed potato, demi sauce

PAN-SEARED SALMON 32

cherry tomato, basil lemon sauce, sautéed spinach

EVERYTHING CRUSTED TUNA* 34

black sushi rice, cucumber slaw, wasabi aioli **GF**

SHORT RIB RAGU 31

fresh pappardelle pasta, braised short rib, parmigiano reggiano

SHRIMP SCAMPI 32

white wine sauce, seasoned breadcrumb, zucchini linguine **GF**

LOBSTER PASTA 36

fresh linguine, lobster meat, fennel, cherry tomato, asparagus, spicy pink sauce

STEAK FRITES* 41

sliced strip steak, herb compound butter, truffle shoestring fries

MARINATED SKIRT STEAK* 44

hoisin-glazed, mashed potato, crispy onion

FILET MIGNON* 46

roasted garlic mash, grilled asparagus, demi glace **GF**

BONELESS RIBEYE* 49

sautéed mushroom, fingerling hash

ADD 6OZ LOBSTER TAIL TO ANY STEAK +24

SIDES

French Fries 10 | Sautéed Spinach 12 **GF** | Sautéed Mushrooms 12 **GF** | Grilled Asparagus 12 **GF**

Parmesan Truffle Fries 14 | Mac n' Cheese 12 | Garlic Mashed Potatoes 10 **GF**

EXECUTIVE CHEF KEITH MCCONNELL



WINES

RED BY THE GLASS

CABERNET

TRIBUTE <i>San Benito County, CA</i>	12
MICHAEL DAVID "FREAKSHOW" <i>CA</i>	16

BLENDS

CONUNDRUM <i>BY CAYMUS CA</i>	16
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PINOT NOIR

MARK WEST <i>CA</i>	12
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MERLOT

BERINGER <i>CA</i>	12
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MALBEC

TRIVENTO RESERVE <i>Mendoza, Argentina</i>	14
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RED BY THE BOTTLE

CABERNET

B.R COHN <i>Sonoma Valley, CA</i>	55
HONIG <i>Napa Valley, CA</i>	105
FRANK FAMILY <i>Napa Valley, CA</i>	99
FERRARI CARANO <i>Sonoma Valley, CA</i>	85
JORDAN <i>Alexander Valley, CA</i>	145
JUSTIN <i>Paso Robles, CA</i>	79
MONDAVI <i>Napa Valley, CA</i>	115
B.V <i>Napa Valley, CA</i>	85
JOSH RESERVE <i>Paso Robles, CA</i>	59
FAUST <i>Napa Valley, CA</i>	145
RUTHERFORD HILL <i>Napa Valley, CA</i>	105
CHARLES KRUG <i>Napa Valley, CA</i>	90

BLENDS

INTRINSIC <i>Columbia Valley, Washington</i>	55
ABSTRACT <i>BY ORIN SWIFT CA</i>	82
8 YEARS IN THE DESERT <i>BY ORIN SWIFT CA</i>	88
PAPILLON <i>BY ORIN SWIFT CA</i>	125
PRISONER <i>CA</i>	99

PINOT NOIR

LA CREMA <i>Sonoma County, CA</i>	60
COLENE CLEMENS <i>Willamette Valley, OR</i>	49

MERLOT

WILLIAM HILL <i>Central Coast, CA</i>	55
DECOY <i>Sonoma County, CA</i>	69

WHITE BY THE GLASS

CHARDONNAY

FLAT TOP <i>Yolo County, CA</i>	12
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ROSÉ

NOTORIOUS PINK <i>France</i>	14
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SAV BLANC

ECHO BAY <i>New Zealand</i>	12
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RIESLING

HOGUE <i>Columbia Valley, WA</i>	12
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PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	14
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PROSECCO

MIONETTO <i>Veneto, Italy</i>	12
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WHITE BY THE BOTTLE

CHARDONNAY

DECOY <i>BY DUCKHORN Sonoma County, CA</i>	58
J. LOHR <i>Monterey County, CA</i>	49

ROSÉ

NOTORIOUS PINK <i>France</i>	55
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SAV BLANC

WHITEHAVEN <i>Marlborough, New Zealand</i>	49
DUCKHORN <i>Napa Valley, CA</i>	65

PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	52
SANTA MARGHERITA <i>Veneto, Italy</i>	62

RIESLING

DR KONSTANTIN <i>Finger Lakes, NY</i>	49
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SPARKLING

PROSECCO LA MARCA <i>Veneto, Italy</i>	49
RUGGERI SPARKLING ROSÉ <i>Veneto, Italy</i>	55