

## APPETIZERS

- GRILLED LAMB CHOPS** (4) - tzatziki, lemon 18 **GF**
- BACON SLAB** - maple bourbon glazed 15 **GF**
- IRISH NACHOS** - house cut fries, guinness braised short rib homemade cheese sauce, caramelized onion gravy 16
- BURRATA** - prosciutto di parma, heirloom tomato compote balsamic glaze, grilled sourdough 16
- WINGS** (8) - buffalo or sweet chili 16
- TUNA TARTARE** - avocado, cucumber-pineapple salsa, jalapeño ponzu sauce, wonton chips 21
- BANG BANG SHRIMP** - crispy tempura shrimp, spicy mayo 17
- MUSSELS** - white wine & garlic or pale ale brodo 17
- RIBEYE ROLLS** - shaved ribeye, caramelized onions, provolone 16
- HUMMUS PLATTER** - homemade hummus, baby tricolor heirloom carrots, peppers, cucumber, olives, pita bread 18
- CRISPY CALAMARI** - classic or teriyaki tossed 16
- BAKED ARTICHOKE & SPINACH DIP** - warm tortilla chips & pita bread 14

### COLD SEAFOOD **GF**

- Oysters (6) 15  
Littlenecks (6) 12  
Shrimp Cocktail (4) 16

### SEAFOOD TOWER

- 45  
Oysters (6), Littlenecks (6)  
Shrimp (3), Tuna Tartare

## SOUPS & SALADS

- MANHATTAN CLAM CHOWDER** - yukon potato, tomato brodo 12 **GF**
- FRENCH ONION** - gruyere & provolone 12
- CAESAR** - romaine, parmigiano reggiano, crouton crumble caesar dressing 14
- WEDGE** - iceberg, crumbled blue cheese, cherry tomato, red onion chopped bacon slab, blue cheese dressing 16 **GF**
- GREEK "ASTORIA STYLE"** - romaine, tomato, cucumber, red onion kalamata olive, feta, lemon vinaigrette 16 **GF**
- STRAWBERRY CRUNCH** - baby kale, goat cheese, fresh strawberries almond granola, citrus vinaigrette 16
- SOUTHWEST COBB** - iceberg, avocado, tomatoes, bacon, red onion black beans, roasted corn, tortilla strips, cheddar, avocado ranch 16
- Add Protein* - Chicken +6 Shrimp +12 Steak +15 Salmon +12

## BURGERS

*prime beef blend burgers served with hand cut fries or house salad*

- HARLEYS BURGER** - blue cheese, bacon slab, steak sauce 17
- THE FRENCH ONION** - provolone, swiss, caramelized & crispy onions garlic aioli 16
- THE ALL AMERICAN** - american cheese, lettuce, pickle tomato, HARLEYS sauce 16
- THE FORAGER** - gruyere, sauteed mushrooms, truffle aioli 17

## SAMMYS

*served with hand-cut fries or house salad*

- STEAK SANDWICH** - marinated skirt steak, caramelized onions provolone, horseradish sauce, baguette 19
- SHORT RIB GRILLED CHEESE** - braised short rib Harley's 3 cheese blend, texas toast 18
- CHICKEN SANDWICH** - grilled OR buttermilk fried, bacon, lettuce tomato, avocado ranch, brioche bun 17
- THE REUBEN** - house made corned beef, sauerkraut imported swiss, russian dressing, challah bread 18
- TUNA BLT** - seared tuna, bacon, lettuce, tomato spicy mayo, brioche bun 18

## MAINS

- SALMON** - orange glaze, asparagus, roasted fennel, baby kale 30 **GF**
- CHICKEN CORDON BLEU** - breaded french chicken breast, stuffed with gruyere & ham, sauteed spinach, whole grain mustard sauce 26
- SHORT RIB** - 24hr braised short rib, mashed potato, bourbon maple crispy brussel sprouts, demi 32
- BERKSHIRE PORK CHOP** - pan seared, cherry pepper sauce smashed fingerlings 27
- ROASTED 1/2 CHICKEN** - black-eyed pea succotash, rosemary demi 25 **GF**
- VEAL CHOP** - pounded, breaded & fried, romaine, grape tomatoes ricotta salata, citrus vinaigrette 42
- GNOCCHI** - cacio é pepe crema, shaved parmigiano reggiano 24 (add chicken +6 or blackened shrimp +12)
- GRILLED SHRIMP** - lemon artichoke risotto, parmigiano reggiano 29 **GF**
- SESAME CRUSTED TUNA** - forbidden black rice, cucumber slaw mango aioli 32 **GF**
- HARLEYS SKEWERS** - teriyaki glazed filet mignon & chicken, pineapple peppers & onions, coconut rice 28
- FISH & CHIPS** - fresh beer battered cod, house cut fries house-made tartar sauce 24

## PRIME STEAKS **GF**

- 36 oz. 27 Day Dry Aged Porterhouse 119 (for two)
- 16 oz. Boneless Ribeye 49
- 16 oz. New York Strip 49
- 10 oz. Filet Mignon 44
- Mashed Potato, Demi-Glace
- 10 oz. Skirt Steak 44
- Mashed Potato, Chimichurri Sauce

*Add Grilled Shrimp (3) 12*

### ENHANCEMENTS

- Blue Cheese Crust 5 Demi-Glace 3  
Chimichurri Sauce 3 Bordelaise 3  
Horseradish Sauce 3

## SIDES

- Sautéed Spinach 12 **GF**
- Creamed Spinach 12 **GF**
- Coconut Rice 12 **GF**
- Grilled Asparagus 12 **GF**
- Mashed Potato 10 **GF**
- Crispy Brussels *bourbon maple glaze* 12
- Sautéed Mushrooms 12 **GF**
- Handcut French Fries 10
- Truffle Fries 14
- Mac n' Cheese 12
- Loaded Baked Potato 14 **GF**

**GF** Stands for Gluten Free

*Consuming undercooked meat (or) fish may result in food-borne illness especially if you have certain medical conditions.*

*(Please be advised we are not a gluten free facility)  
Before placing your order, please inform your server if a person in your party has a food allergy*

*20% gratuity will be added to parties of 10 or more*



# WINES

## BY THE GLASS

### CABERNET

CONCANNON - 2015	12
ESTANCIA PASO ROBLES - 2018	14
FRANK FAMILY - 2018	20

### BLENDS

HAHN - 2019	12
INTRINSIC - 2018	14

### PINOT NOIR

INSCRIPTION - 2019	14
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### MERLOT

FREI BROTHERS	12
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### MALBEC

KAIKEN	14
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### PROSECCO

ZARDETTO	12
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### CHARDONNAY

IRONY	12
LA CREMA	12

### ROSÉ

NOTORIOUS PINK	12
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### SAV BLANC

FERRARI CARANO	12
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### RIESLING

DR KONSTANTIN	12
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### PINOT GRIGIO

RAPHAEL	12
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## BY THE BOTTLE

### CABERNET

JOSH - 2016	49
SLING SHOT - 2019	49
ROUTE STOCK - 2018	59
HONIG - 2018	85
TEXTBOOK - 2019	69
FERRARI CARANO - 2018	89
OBSIDIAN RIDGE - 2019	79
RAYMOND - 2018	89
FREEMARK ABBY - 2017	105
FRANK FAMILY - 2018	105
PAPILLON - 2018	139
CAKEBREAD - 2018	159
CAYMUS - 2019	175
SHAHER ONE POINT FIVE	195

### BLENDS

ABSTRACT - 2019	78
ARSONIST - 2018	59
CHAPELLET - 2019	78
MACHETE - 2018	99
PRISONER - 2019	99

### PINOT NOIR

BERGSTROM - 2019	79
ERATH - 2019	60
LA CREMA - 2018	49

### PROSECCO

LA MARCA	59
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### MERLOT

HAHN - 2019	59
MARKHAM - 2018	55

### CHARDONNAY

CAKEBREAD	79
FRANK FAMILY - 2019	79
INTERCEPT - 2019	45

### PINOT GRIGIO

SANTA MARGHERITA	55
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### SAV BLANC

CAKEBREAD	65
FERRARI CARANO	59

### ROSÉ

MAISON IDIART	55
WHISPERING ANGEL	65

### CHAMPAGNE

MOET CHANDON	110
VEUVE CLIQUOT	95
WYCLIF	40



## ASK ABOUT OUR PARTY PACKAGE MENU

PRIVATE ROOM AVAILABLE FOR UP TO 50 PEOPLE