

3 COURSE PRIX FIXE

\$44.95 PER PERSON

AVAILABLE EVERY MONDAY & WEDNESDAY



HARLEYS
AMERICAN GRILLE

APPETIZERS CHOOSE ONE

CLASSIC CAESAR

or

HARLEYS HOUSE SALAD

CHICKEN DUMPLINGS

hoisin dipping sauce

BAKED CLAMS

top neck clams, oreganata breadcrumb
garlic butter sauce

FRENCH ONION SOUP

three onion blend, gruyere & provolone

BANG BANG SHRIMP

crispy tempura shrimp
chili garlic aioli

RIBEYE EGGROLL

caramelized onions, provolone
horseradish cream sauce

MAINS CHOOSE ONE

CHICKEN PAILLARD

pan seared free range chicken, tomato, artichokes
olives, crispy prosciutto chips, citrus gremolata

BRANZINO

asparagus, marinated tomato, aged balsamic
arugula, shaved red onions, toasted pine nuts (gf)

BONELESS SHORT RIB

demi glace, creamed spinach
fried onion strings

SESAME-GINGER SALMON

hoisin glaze, stir fry brussels sprouts
baby heirloom carrots, yuzu citrus

BERKSHIRE PORK CHOP

cherry pepper demi glace
fried onions, roasted garlic mash

SHRIMP RISOTTO

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

DRY AGED BURGER

10 oz. dry aged blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

WILD MUSHROOM RAVIOLI

black truffle, wild mushroom blend, shaved parmesan
roast garlic cream sauce, cracked black pepper

STEAK FRITES* +7

sliced strip steak, peppercorn cream sauce
parmesan truffle fries

SHORT RIB RAGU

fresh mafaldine pasta, slow roasted tomato sauce
braised short rib, stracciatella cheese

DESSERT CHOOSE ONE

NY CHEESECAKE

berry compote

SORBET

lemon

GELATO

vanilla • chocolate

WINE DOWN WEDNESDAY

\$25 BOTTOMLESS

Select House Wines