

## APPETIZERS

### AMALFI CALAMARI 17

pepperoncini, tomato, olives, capers, green goddess dressing  
(Classic style available)

### TUNA NACHOS 21

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

### BANG BANG SHRIMP 18

crispy tempura shrimp, chili garlic aioli

### MUSSEL POT 16

pesto cream sauce, sundried tomatoes, crispy pancetta **GF**

### CHICKEN DUMPLINGS 16

pan seared with hoisin dipping sauce

### RIBEYE EGGROLLS 16

shaved ribeye, caramelized onions, provolone, horseradish cream sauce

### LOADED POTATO SKINS 16

braised short rib, mozzarella, steak sauce, garlic aioli, scallions, crispy onions

### BURRATA 17

prosciutto di Parma, tomato bruschetta, balsamic, pumpkin seed pesto, crostini

### SPINACH & ARTICHOKE DIP 16

house-made tortilla chips

### WINGS 17

(8) buffalo, honey barbecue or garlic parmesan

### BACON SLAB 17

bourbon maple glaze **GF**

### BAKED CLAMS 18

(6) top neck clams chopped & stuffed, peppers, seasoned breadcrumbs

## SOUPS & SALADS

### FRENCH ONION SOUP 14

three onion, garlic croutons, swiss & provolone

### CLASSIC CAESAR 15

little gem lettuce, parmigiano reggiano, garlic crouton, caesar dressing

### CRISPY ARTICHOKE 16

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

### APPLE-PEAR 16

mixed greens, honey crisp apple, bartlett pear, spiced almonds, raisins, truffle pecorino, raspberry vinaigrette **GF**

### LOBSTER BISQUE 16

sherry cream, lemon oil **GF**

### BLT CHOP 16

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

### SOUTHWEST RICE BOWL 17

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

### TUNA POKE BOWL\* 21

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

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

## HANDHELDS

### BIG NEW YORKER 19

house-made pastrami, coleslaw, half sour pickles, dijon mustard, marble rye

### CHICKEN SANDWICH 17

togarashi hot honey dipped fried chicken, yuzu aioli, cucumber pickles, Asian Napa slaw, brioche bun

### STEAK SANDWICH 21

shaved steak, caramelized onions, mozzarella, provolone, roasted garlic aioli, seeded semolina hero

### CLASSIC BURGER 18

brisket blend beef, American cheese, lettuce, tomato, applewood bacon, brioche bun

### SMASHBURGER 20

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

Handhelds served with French Fries or House Salad

Caesar Salad +3 | Truffle Fries +4

## ENTREES

### ROASTED PORCHETTA 30

pork belly roll stuffed with garlic & herbs, butternut squash purée, balsamic glazed brussels sprouts

### CHICKEN SCARPARIELLO 31

semi-boneless half chicken, potatoes, onions, peppers, crumbled sausage, cherry pepper sauce **GF**

### SWEET POTATO GNOCCHI 32

cider braised short-rib, wild mushrooms, crispy brussels, pumpkin seeds, brown butter cream sauce

### SEAFOOD RISOTTO 36

garlic shrimp, mussels, clams, heirloom tomato risotto, artichokes, crispy capers **GF**

### MEDITERRANEAN SALMON 32

Mediterranean spice crust, chianti braised lentils, pancetta, pearl onion, butternut squash, marinated zucchini **GF**

### SHORT RIB 34

cider-braised short rib, crispy onion, mashed potato, demi sauce

### SEARED TUNA\* 36

Asian pepper rub, Napa salad, wontons, cucumber-wasabi aioli

### LOBSTER PASTA 36

fresh campanelle, lobster meat, cherry tomato, spinach, 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\* 47

roasted garlic mash, broccolini, demi glaze **GF**

ADD LOBSTER TAIL TO ANY STEAK +24

## SIDES

French Fries 10 | Brussels Sprouts 12 | Sautéed Mushrooms 12 **GF** | Charred Broccolini 12 **GF**  
Sautéed Spinach 12 **GF** | Parmesan Truffle Fries 14 | Mac n' Cheese 12 | Garlic Mashed Potatoes 10 **GF**

EXECUTIVE CHEF KEITH MCCONNELL

**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\*



# WINES

## RED BY THE GLASS

### CABERNET

IMAGERY <i>CA</i>	14
MICHAEL DAVID "FREAKSHOW" <i>CA</i>	16

### BLENDS

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

COTES DES ROSES <i>France</i>	14
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### MERLOT

THE FEDERALIST <i>CA</i>	14
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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>	59
HONIG <i>Napa Valley, CA</i>	105
FRANK FAMILY <i>Napa Valley, CA</i>	99
FERRARI CARANO <i>Sonoma Valley, CA</i>	89
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>	89
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>	92

### BLENDS

INTRINSIC <i>Columbia Valley, Washington</i>	59
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>	52

### MERLOT

THE FEDERALIST <i>CA</i>	52
DECOY <i>Sonoma County, CA</i>	69

## WHITE BY THE GLASS

### CHARDONNAY

J. LOHR <i>Monterey, CA</i>	14
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### ROSÉ

HAMPTON WATER <i>France</i>	14
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### SAV BLANC

OYSTER BAY <i>New Zealand</i>	14
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### RIESLING

HOGUE <i>Columbia Valley, WA</i>	14
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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>	52

### ROSÉ

HAMPTON WATER <i>France</i>	52
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### SAV BLANC

OYSTER BAY <i>New Zealand</i>	52
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>	52
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### SPARKLING

PROSECCO LA MARCA <i>Veneto, Italy</i>	55
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