



APPETIZERS

AMALFI STYLE CALAMARI pepperoncini, tomato, olives, capers, green goddess dressing (classic style available)	18
BURRATA prosciutto di Parma, tomato bruschetta, balsamic, pumpkin seed pesto	17
BANG BANG SHRIMP crispy tempura shrimp, chili garlic aioli	18
LAMB MEATBALLS tzatziki sauce, cucumber, pickled red onions	22
CHICKEN DUMPLINGS hoisin glaze, scallions, toasted sesame seed	16
RIBEYE EGGROLLS caramelized onions, provolone, horseradish cream sauce	16
MUSSEL POT pesto cream sauce, sundried tomatoes, crispy pancetta (gf)	16
SPINACH & ARTICHOKE DIP	16
FREE RANGE WINGS slow cooked free range chicken wings, honey-buffalo sauce	17
BACON SLAB bourbon maple glaze (gf)	17
BAKED CLAMS top neck clams, oreganata bread crumb, garlic butter sauce	18

SOUPS & SALADS Chicken 8 Shrimp 12 Salmon 12 Steak 15

FRENCH ONION SOUP	14
LOBSTER BISQUE (gf)	16
HARLEYS HOUSE SALAD (gf)	14
CLASSIC CAESAR romaine lettuce, parmigiano reggiano, garlic crouton	16
CRISPY ARTICHOKE baby arugula, artichoke hearts, sunchoke chips, olives toasted walnuts, parmigiano reggiano, balsamic vinaigrette	17
CHOPPED WEDGE chopped bacon, iceberg lettuce, tomatoes red onions, bleu cheese crumble, sherry vinaigrette (gf)	17
SOUTHWEST RICE BOWL basmati rice, roast corn, tomato, red onion, cheddar avocado, black beans, tortilla strips, chipotle ranch (gf)	18
TUNA POKE BOWL* basmati rice, yellowfin tuna, mango, edamame cucumber, seaweed, wonton strips, chili garlic aioli	21

STEAKS & CHOPS

STEAK FRITES* sliced strip steak, herb compound butter, truffle fries	44
MARINATED HANGER* roasted garlic mash, fried onions, hoisin glaze	39
FILET MIGNON* roasted garlic mash, crispy brussels, demi glaze	52
BONE-IN RIBEYE* charred broccolini	65
ADD LOBSTER TAIL TO ANY STEAK + 24	
COLORADO LAMB CHOPS* truffle potato puree, heirloom carrot baby turnips, cauliflower, red wine reduction	49
BERKSHIRE PORK CHOP cherry pepper demi glaze sweet pearl onions, roasted garlic mash	36

SIDES

FRENCH FRIES	10
PARMESAN TRUFFLE FRIES	14
CRISPY BRUSSELS SPROUTS	12
SAUTÉED MUSHROOMS (gf)	12
CHARRED BROCCOLINI (gf)	12
SAUTÉED SPINACH (gf)	12
MAC N' CHEESE	12
GARLIC MASHED POTATOES	10

KEITH MCCONNELL
executive chef

MAINS

FREE RANGE CHICKEN semi boneless bell & evans chicken, rosemary potatoes onions, crumbled sausage, cherry pepper sauce (gf)	34
SHORT RIB cabernet braised short rib, glazed heirloom carrots parmesan cream polenta, wild mushroom ragu (gf)	36
SWEET POTATO GNOCCHI braised short rib, wild mushrooms, crispy brussels pumpkin seeds, brown butter cream sauce	32
LOBSTER PASTA fresh campanelle pasta, lobster meat tomato, spinach, spicy pink sauce	36
BRANZINO rosemary potatoes, artichoke hearts Mediterranean olives, red pepper romesco sauce (gf)	38
CHILEAN SEA BASS squash ratatouille, roasted red peppers smoked eggplant purée (gf)	44
SEAFOOD RISOTTO garlic shrimp, mussels, clams, artichokes heirloom tomato risotto, capers (gf)	36
SESAME-GINGER SALMON miso glaze, stir fry bok choy, mushroom heirloom carrots, toasted sesame seeds	32

HANDHELDS

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

CHICKEN SANDWICH buttermilk fried free range chicken breast, pickles green leaf lettuce, citrus aioli, sesame brioche bun	17
STEAK SANDWICH marinated hanger, shaved onions, mozzarella provolone, roasted garlic aioli, seeded semolina hero	22
SMASHBURGER 2 brisket blend beef patties, applewood bacon, caramelized onions pickles, three cheese blend, Harley's secret sauce, sesame brioche bun	20
DRY AGED BURGER dry aged blend, Vermont cheddar, lettuce, tomato applewood smoked bacon, sesame brioche bun	24

(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*