

# HARLEYS American Grille

STEAKS · SEAFOOD · COCKTAILS

## APPETIZERS

- GF **Spanish Octopus** chickpea puree, blistered tomatoes, red onion, potato-chorizo hash, gremolata 19
- GF **Bacon Slab** thick cut, cast iron seared 12
- HARLEYS Oysters** (4) kale bechamel, bacon, gruyère cheese 17
- Crab Cakes** corn, arugula 19
- Beef Tartare** seasoned hand cut filet mignon, crostini 18
- V- **Burrata** cream filled fresh mozzarella, warm spiced tomato jam, parsley chips, evoo 17
- GF **Spicy Tuna** sashimi style, grapefruit segments, radish, cucumber mint 14
- Bone Marrow** bacon onion jam, gremolata, toast 19
- Baked Little Neck Clams Casino** (6) 12
- V- **Spinach-Artichoke Dip** wonton chips 16
- Rib Eye Rolls** caramelized onions, cheese, jalapeño crema 14
- Calamari Misto** fried, zucchini chips, tzaziki sauce 16

## CHILLED SEAFOOD

- Shrimp Cocktail** (4) 16
- Blue Point Oysters** (6) 17 **Little Neck Clams** (6) 10
- Chilled Seafood Platter For Two** 55  
Shrimp (4) / Oysters (4) / Clams (4) / Lobster

## SOUPS & SALADS

- Lobster Bisque** sherry, lobster garnish, crostini 17
- French Onion Soup** crouton, blistered gruyère cheese 12
- GF -V- **House Salad** romaine, iceberg, red cabbage, cucumbers, tomatoes, red onions, carrots, balsamic vinaigrette 10
- GF **Chop't Vegetable Salad** crumbled feta, olives, white balsamic dijon vinaigrette 15
- GF **Wedge Salad** smoked bacon, danish blue cheese, cherry tomato, red onion 15
- Caesar Salad** romaine and kale, grana padano, bread crumbles, classic caesar dressing 12
- V- **Roasted Beet Salad** baby arugula, whipped goat cheese, farro, shaved fennel, toasted pistachio, citrus 15
- V- **Crispy Artichoke Salad** herbs, baby kale, grana padano, lemon chips, aioli 15
- GF **Cobb Salad** romaine, iceberg, smoked bacon, avocado, hard boiled egg, crumbled danish blue cheese, roasted shallot vinaigrette 15

Add To Any Salad

Chicken 6 **Skirt Steak** 12 **Shrimp** (3) 12 **Salmon** 15

## SHARABLE SIDES

-10-

- HARLEYS Loaded Potatoes** GF
- Creamed Spinach** -V-
- Asparagus** GF -V- oven roasted
- Brussels Sprouts** GF apple gastrique, bacon
- Steakhouse Corn** -V-
- Charred Broccolini** GF -V-
- Sauteed Roasted Mushrooms** GF -V-
- Classic Mashed Potato** GF -V-
- French Fries** GF -V- house cut
- Onion Rings** -V- harissa aioli

## USDA PRIME 35 DAY DRY AGED STEAKS

**Classic Porterhouse For Two** 89

**20 oz. Bone-In Rib Eye** 52

**20 oz. Kansas City Bone In Strip** 52

**14 oz. New York Strip** 49

**Filet Mignon** 10 oz 42 14 oz 49

*Steak Enhancements*

**Au Poivre** cognac cream sauce 3

**Béarnaise Sauce** 3

**Oscar Style** crabmeat, asparagus, béarnaise 19

**Danish Bleu Cheese Crust** 5

**Jumbo Shrimp** (4) 16

**6 oz. Lobster Tail** 25

## LAND

- GF **Pork Chop** apple-cabbage bacon slaw, fingerling potatoes, pan jus 27
- Short Rib** creamy polenta, danish blue cheese, onion frisee, port wine onion bordelaise 30
- GF **Roasted Half Chicken** skin on, mashed potatoes, sauteed greens, rosemary lemon pan jus 27
- Lamb Chops** imported, herb encrusted, fingerling potato, stewed tomato, dill yogurt 38
- Duck Breast** orange glaze, farro, radicchio, cranberries, fine herbs, pan jus 32
- GF **Skirt Steak Chimichurri** mashed potatoes 38
- GF **Chicken Paillard** thinly pounded, arugula salad 24
- Housemade Fettuccine** dry aged beef plum tomato mushroom ragu sauce, grana padano 25

## LAND + SEA

-75-

**10 oz. Filet Mignon**

+

**Lobster / Shrimp / Crab Cake**

mashed potatoes, newburgh style sauce

## SEA

- GF **Salmon Mediterranean** herb encrusted, lemon mash, asparagus, pan jus 29
- GF **Scallops** asparagus-crab risotto 32
- GF **Halibut** coconut curry, bok choy, cabbage 35
- GF **Branzino** skin on filet, french beans, gremolata 30
- Tuna** sushi grade, pistachio encrusted, buckwheat noodles, vegetables, sesame seeds, ginger-soy sauce 32
- Black Linguine** squid ink pasta, shrimp, lobster, spicy tomato sauce 35

Executive Chef Allison Fasano

GF Gluten Free -V- Vegetarian



Enjoy! Your Host & Friend, Benedetto LoManto

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items can be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.