

HARLEYS American Grille

STEAKS · SEAFOOD · COCKTAILS

LUNCH MENU ITEMS SERVED

Tuesday - Saturday Noon - 3:30pm

CHICKEN WINGS

-14-

(6) Per Order, Served with House Cut Fries

Barbecue • Buffalo

HAND HELDS

served with house cut fries -or- house salad

HARLEYS Burger 8 oz. prime beef, short rib, gruyère cheese, bacon onion jam, brioche bun 16

Prime Burger 8 oz. prime beef, bacon, lettuce, tomato, american cheese, chipotle mayo 16

-V- **California Veggie Burger** chef made black bean burger, arugula, avocado, cheddar, crispy onions, harissa mayo, brioche bun 16

HARLEYS Steak Sandwich sliced dry aged beef, onions, gruyère cheese, garlic baguette, au jus 16

Tuna BLT seared sesame tuna, bacon, lettuce, tomato, avocado, wasabi mayo, texas toast 16

Nashville Chicken Sandwich buttermilk fried chicken, lettuce, house made hot sauce, pickles, brioche bun, 12

Short Rib Grilled Cheese fontina, gruyère cheese, caramelized onions 12

Chicken BLT grilled, bacon, lettuce, tomato, avocado, chipotle mayo, texas toast 12

CRISPY TACOS

-15-

(3) Per Order, Served with House Cut Fries

Ahi Tuna asian slaw, spicy aioli

Short Rib korean style

Shrimp bacon, pico de gallo



Enjoy! Your Host & Friend, Benedetto LoManto

Executive Chef Allison Fasano

GF Gluten Free -V- Vegetarian

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.

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 5 Skirt Steak 10 Shrimp (3) 9 Salmon 15

SHARABLE SIDES -10-

GF **HARLEYS Loaded Potatoes**

-V- **Creamed Spinach**

-V- **Steakhouse Corn**

GF -V- **Charred Broccolini**

GF -V- **Sauteed Roasted Mushrooms**

GF -V- **Classic Mashed Potato**

GF **Brussels Sprouts** apple gastrique, bacon

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