

HARLEYS

American Grille

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) bacon-spinach bechamel, gruyère cheese 17
- Crab Cakes** arugula-apple, red onion salad, citrus, whole grain aioli 19
- V- **Burrata** cream filled fresh mozzarella, warm spiced tomato jam, 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
- Rib Eye Spring Rolls** caramelized onions, cheese, jalapeño cheese sauce 14
- Calamari Mistò** fried, zucchini, tzatziki sauce 16
- Buffalo Chicken & Cheddar**
- Spring Rolls** blue cheese dipping sauce 10
- V- **Spinach Artichoke Dip** wonton chips 16

CHILLED SEAFOOD

- Jumbo Shrimp Cocktail** (4) 16
- Blue Point Oysters** (6) 17
- Little Neck Clams** (6) 10

SOUPS & SALADS

- Lobster Bisque** sherry, lobster garnish, crostini 16
- 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 14
- GF **Wedge Salad** smoked bacon, Danish blue cheese, cherry tomato, red onion 14
- Caesar Salad** romaine and kale, grana padano, bread crumbles, classic caesar dressing 12
- V- **Roast Beet Salad** baby arugula, whipped goat cheese, shaved fennel, toasted pistachio, citrus 14
- V- **Crispy Artichoke Salad** herbs, baby kale, grana padano, lemon chips, aioli 14
- GF **Cobb Salad** romaine, iceberg, smoked bacon, avocado, hard boiled egg, crumbled Danish blue cheese, roasted shallot vinaigrette 14

Add To Any Salad

Chicken 5 Steak 10 Cajun Shrimp (5) 12 Salmon 15

HAND HELDS

- Choice of French fries, zucchini fries **-or-** house salad
- HARLEYS Steak Sandwich** sliced dry aged beef, caramelized onions, gruyère cheese, garlic baguette, au jus 18
- Tuna BLT** seared sesame tuna, bacon, lettuce, tomato, avocado, wasabi mayo, Texas toast 18
- Ultimate Grilled Cheese** braised short rib, fontina cheese, gruyère cheese, caramelized onions 16
- Shrimp Po'Boy** lettuce, tomato, pickle, spicy mayo tartar sauce, baquette 18
- Crispy Spicy Chicken Sandwich** bacon, coleslaw, blue cheese dressing, brioche bun 15

BURGERS

- 8 oz signature blend, brioche bun
- Choice of French fries, zucchini fries **-or-** house salad
- Prime** American cheese, lettuce, tomato, bacon, pickle 15
- HARLEYS Burger** topped with short rib, gruyère cheese, bacon onion jam 18
- Texas BBQ** crispy onions, pickles, bacon, cheddar cheese, bbq sauce 15
- V- **California** housemade black bean burger, baby arugula, avocado, cheddar cheese, crispy onions 15

PASTA

- Cavatappi** pulled Certified Angus short rib, parmesan-gorgonzola cheese sauce, caramelized onions, peas 26
- Cajun Shrimp** black linguine, julienned zucchini, roasted garlic cream sauce 26
- Fettuccine** dry aged beef plum tomato mushroom ragu sauce, grana padano 25
- Black Linguine** squid ink pasta, shrimp, lobster meat, clams, spicy tomato sauce 29

SHARABLE SIDES -10-

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

LAND

- GF **Pork Chop** apple-cabbage bacon slaw, potatoes, pan jus 26
- GF **Roasted Half Chicken** skin on, mashed potatoes, sautéed greens, rosemary lemon pan jus 24
- GF **Skirt Steak Chimichurri** mashed potatoes 34
- St. Louis Ribs** baked beans, French fries 29
- GF **Chicken Paillard** cajun spiced, arugula, fennel, red onion 24
- Oso Bucco** slow cooked pork shank, filetto di pomodoro, polenta 27
- Short Rib** slow cooked Certified Angus, mushrooms, bacon, crispy onions, Danish blue cheese-polenta, beef pan jus 30
- Porterhouse Veal Chop** panko encrusted, baby spinach, cherry tomatoes, crispy artichokes, white wine lemon butter sauce, mashed potatoes 32
- Southern Fried Chicken Dinner** (4 pc) sautéed greens & bacon, baked beans, mashed potato, spicy honey dijon sauce 24
- Lamb Chops** breadcrumb herb encrusted, brussels sprouts, potatoes, stewed tomato, dill yogurt 32

USDA PRIME

28 DAY DRY AGED STEAKS

- Classic Porterhouse For Two** 45 per person
- 20 oz. Bone-In Rib Eye** 49
- 20 oz. Kansas City Bone-In Strip** 49
- 14 oz. New York Strip** 45

Fillet Mignon 10 oz 39 14 oz 45

Steak Enhancements

- Au Poivre** cognac cream sauce 3
- Bernaise Sauce** 3
- Danish Bleu Cheese Crust** 5
- Jumbo Shrimp** (4) 16
- Lobster Tail** (6 oz) 24

SEA

- GF **Salmon** Mediterranean herb encrusted, lemon mash, asparagus, pan jus 28
- Scallops** asparagus-crab risotto 30
- GF **Branzino** skin on fillet, French beans, gremolata 29
- Tuna** sushi grade, pistachio encrusted, buckwheat noodles, vegetables, sesame seeds, ginger-soy sauce 29
- Sea Bass** lobster-corn bisque, clams 30
- Crabmeat Stuffed Shrimp** vegetable risotto, spinach, white wine scampi sauce 30

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.

All items are 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.