

# HARLEYS American Grille

STEAKS · SEAFOOD · COCKTAILS

## APPETIZERS

- GF **Spanish Octopus** chickpea puree, blistered tomatoes, red onion, potato-chorizo hash, gremolata 21
- GF **Bacon Slab** thick cut, cast iron seared 12
- HARLEYS Oysters** (4) kale bechamel, bacon bread crumbs, gruyère cheese 17
- Crab Cakes** corn, micro green salad 21
- 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
- Short Ribs** onions two ways, danish bleu cheese, port wine bordelaise 19
- V- **Spinach-Artichoke Dip** wonton chips 16
- V- **Crispy Spring Rolls** mushrooms, vermicelli, spicy ponzu 12
- Lobster Mac & Cheese** three cheese blend, toasted bread crumbs 25
- GF **Vietnamese Clam Bowl** coconut curry, cilantro lime 17
- Ribeye Rolls** caramelized onions, cheese, jalapeño crema 14

## CHILLED SEAFOOD

- Shrimp Cocktail** (4) 16
- Blue Point Oysters** (6) 17 **Little Neck Clams** (6) 10
- Lobster No Roll** lobster claw salad 22
- Chilled Seafood Platter For Two** 50  
Shrimp (4) / Oysters (4) / Clams (4) / Lobster

## SOUPS & SALADS

- Lobster Bisque** sherry, lobster garnish, crostini 18
- Five Blend Onion Soup** crouton, blistered gruyère cheese 12
- GF **Wedge Salad** smoked bacon, danish blue cheese, cherry tomato, red onion 15
- Caesar Salad** grilled romaine, grana padano, anchovies, bread crumbles 14
- V- **Roasted Beet Salad** baby arugula, whipped goat cheese, farro, shaved fennel, toasted pistachio, citrus 16
- GF **City Salad** shrimp, green beans, tomato, onion, smoked bacon, red wine vinaigrette 18
- V- **Crispy Artichoke Salad** herbs, baby kale, grana padano, lemon chips, aioli 16

## SHARABLE SIDES

-10-

- |  |   |
|--|---|
| <b>HARLEYS Loaded Potatoes</b> GF                  | <b>Charred Broccolini</b> GF -V-        |
| <b>Grilled Fennel</b> GF -V-<br>gremolata          | <b>Sauteed Roasted Mushrooms</b> GF -V- |
| <b>Creamed Spinach</b> -V-                         | <b>Classic Mashed Potato</b><br>GF -V-  |
| <b>Asparagus</b> GF -V-<br>oven roasted            | <b>French Fries</b> GF -V-<br>house cut |
| <b>Brussels Sprouts</b> GF<br>apple gastric, bacon | <b>Onion Rings</b> -V-<br>harissa aioli |
|  | <b>Steakhouse Corn</b> -V-              |

## USDA PRIME 35 DAY DRY AGED STEAKS

- Classic Porterhouse For Two** 89
- 20 oz. Bone-In Ribeye** 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 5
- Béarnaise Sauce** 5
- Oscar Style** lump crabmeat, asparagus, béarnaise 22
- Danish Bleu Cheese Crust** 5
- Jumbo Shrimp** (4) 16
- 6 oz. Lobster Tail** 25

## LAND

- Pork Chop** Berkshire Farms, 24 hour brined, charred escarole, apple mostarda, goat cheese-polenta cake 32
- Lamb Chops** imported, herb encrusted, fingerling potato, stewed tomato, dill yogurt 38
- GF **Roasted Chicken** french cut skin on, mashed potatoes, braised greens, brandy pan jus 32
- Duck Breast** orange glaze, farro, radicchio, cranberries, fine herbs, pan jus 36
- Ragu** fettuccine pasta, dry aged beef plum tomato mushroom meat sauce, grana padano 29

## LAND + SEA

- 10 oz. Filet Mignon**  
+  
**Lobster / Shrimp / Crab Cake**  
mashed potatoes, newburgh style sauce  
75

## SEA

- Salmon** skin on, Israeli couscous, fennel, tomato broth, artichoke-olive relish 35
- Scallops** asparagus-crab risotto 39
- GF **Halibut** coconut curry, bok choy, napa cabbage 38
- GF **Branzino** skin on filet, fingerling potatoes, blistered tomatoes, citrus butter sauce 36
- Tuna** sushi grade, pistachio encrusted, buckwheat noodles, vegetables, sesame seeds, ginger-soy sauce 36

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.