



3 COURSE PRIX FIXE DINNER

\$44.95 PER PERSON

APPETIZERS CHOOSE ONE

CLASSIC CAESAR

or

HARLEYS HOUSE SALAD

CHICKEN DUMPLINGS

hoisin dipping sauce

BURRATA & TOMATO

marinated beefsteak tomato
citrus gremolata

FRENCH ONION SOUP

three onion blend, gruyere & provolone

BANG BANG SHRIMP

crispy tempura shrimp
chili garlic aioli

RIBEYE EGGROLL

caramelized onions, provolone
horseradish cream sauce

MAINS CHOOSE ONE

FREE RANGE CHICKEN

stuffed with fontina & prosciutto, ricotta gnocchi
wild mushrooms, red pepper, spinach, garlic butter sauce

BRANZINO

asparagus, marinated tomato, aged balsamic
arugula, shaved red onions, toasted pine nuts (gf)

BONELESS SHORT RIB

demi glace, creamed spinach
fried onion strings

SESAME-GINGER SALMON

hoisin glaze, stir fry brussels sprouts
baby heirloom carrots, yuzu citrus

BERKSHIRE PORK CHOP

cherry pepper demi glace
fried onions, roasted garlic mash

SHRIMP RISOTTO

grilled jumbo shrimp, lemon-artichoke risotto
parmesan, citrus gremolata (gf)

DRY AGED BURGER

10 oz. dry aged blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

WILD MUSHROOM RAVIOLI

black truffle, wild mushroom blend, shaved parmesan
roast garlic cream sauce, cracked black pepper

STEAK FRITES*

marinated hanger
parmesan truffle fries

SPICY LOBSTER PASTA +5

fresh fettucine, lobster meat, calabrian chili
cherry tomato, spinach, spicy pink sauce

DESSERT CHOOSE ONE

NY CHEESECAKE

berry compote

SORBET

lemon

GELATO

vanilla • chocolate