



FALL LONG ISLAND RESTAURANT WEEK

\$46 3 COURSE PRIX FIXE

CHOOSE ONE FROM EACH CATEGORY • AVAILABLE NOVEMBER 2nd - NOVEMBER 9th

APPETIZERS

CLASSIC CAESAR SALAD

BURRATA & TOMATO

marinated tomato, balsamic reduction
citrus gremolata (gf)

FRENCH ONION SOUP

three onion blend, gruyere & provolone

CHICKEN DUMPLINGS

hoisin dipping sauce

HARLEYS HOUSE SALAD (gf)

RIBEYE EGGROLL

horseradish cream sauce

BANG BANG SHRIMP

crispy tempura shrimp
chili garlic aioli

BACON SLAB

maple bourbon glaze, cracked black pepper (gf)

MAINS

PARPADELLE BOLOGNESE

shredded short rib, roast vegetable sofrito
parmesan, stracciatella

CHICKEN PAILLARD

baby arugula, marinated tomato, aged balsamic
fresh mozzarella, shaved red onions (gf)

BERKSHIRE PORK CHOP

cherry pepper demi glace, roast garlic mashed potato
crispy fried onion strings

BONELESS SHORT RIB +3

rosemary au jus, sweet potato puree
roast cauliflower oreganata

SESAME-GINGER SALMON

hoisin glaze, stir fry brussels sprouts
wild mushrooms, carrots, yuzu citrus

HARLEYS BURGER

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

SHRIMP RISOTTO

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

HANGER STEAK +6

hoisin glazed, roast garlic mashed potato
scallions, toasted sesame seeds

DESSERT

NY CHEESECAKE

wild berry compote

SORBET

lemon (gf)

GELATO

vanilla • chocolate (gf)