HARLEYS
AMERICAN GRILLE

LONG ISLAND FALL RESTAURANT WEEK - $48 PP
3 COURSE PRIX FIXE

CHOOSE ONE FROM EACH CATERGORY

APPETIZERS

CLASSIC CAESAR SALAD

HOUSE SALAD (gf)
romasine, grape tomatoes, cucumber
carrots, balsamic vineigrette

BURRATA
marinated tomato, aged balsamic (gf)

FRENCH ONION SOUP

CHICKEN DUMPLINGS
hoisin sauce, scallion, sesame seeds

RIBEYE EGGROLL
caramelized onions, cheese blend
horseradish dipping sauce

BANG BANG SHRIMP
crispy tempura shrimp, sesame seeds, chili garlic aioli

MAINS

SHORT RIB RAGU
cavatelli pasta, braised short rib
roast vegetable sofrito

SPICY OLIVIA
Mezzi rigatoni, alla vodka
calabrian cream, stracciatella

CHICKEN MILANESE
breaded & fried, grape tomatoes
shaved red onion, fennel, fresh mozzarella
lemon vinaigrette, balsamic reduction

BERKSHIRE PORK CHOP
cherry pepper demi glaze
garlic mashed potato, crispy onion strings

SHORT RIB (gf) +5
garlic mashed potatoes, mushroom blend
demi glace

ROASTED CHICKEN
roasted on the bone with sausage
peppers,onions, fingerling potatoes
white wine & garlic

SALMON (gf)
miso glazed, broccoli, baby corn, baby carrots
pesto pasta, black garlic ponzu sauce

SHRIMP LUCAS (gf)
pan seared shrimp, sauteed spinach
roasted tomatoes, lemon butter sauce

STEAK FRITES +8
sliced sirloin steak, peppercorn cream sauce
parmesan truffle fries

DESSERT

NY CHEESECAKE
wild berry compote

SORBET
lemon (gf)

GELATO
vanilla• chocolate (gf)