

HARLEY'S

RESTAURANT & LOUNGE

STARTERS

Build Your Own Bruschetta	9	Harley's Combo	13
Grilled French bread, locally sourced cheese, olive tapenade, fig jam, tomato & basil		Boneless wings tossed in your choice of sauce, fried mozzarella cheese cubes, fried zucchini pickles, beer battered fries	
Smoked Salmon	Market	Pulled Beef Nachos	13
House smoked and served with dill cream cheese, pickled onions, capers, crackers		Korean spice marinated beef layered with cheese, jalapeños, scallions, cilantro, red cabbage, sweet chili sauce	
Chicken Tenders	9	Chicken Lettuce Wraps	9
(4) tenders, beer battered fries and your choice of dipping sauce		Bibb lettuce with diced chicken, carrots, green onion tossed in an Asian sauce. Fried rice sticks	
Sampler Trio	9	Fun Buns	9
House made hummus, roasted corn and tomato salsa, blue cheese bacon dip. Fresh vegetables, pita, house chips		(3) Bao buns filled with Korean beef, Asian slaw, peanut sauce	
Chicken Lettuce Wraps	9	Fig & Brie Flatbread	9
Bibb lettuce with diced chicken, carrots, green onion tossed in an Asian sauce. Fried rice sticks		Sliced pear, house fig jam, brie cheese, arugula, organic honey	
Wings	Half pound 7 Full pound 12	Vegetable Flatbread	9
Boneless or bone-in tossed in one of our house made sauces. Thai peanut, chipotle BBQ, buffalo, tropical habanero, or lemongrass chili		Broccoli, feta, caramelized onions, artichokes, pesto with 5-cheese blend.	

SOUPS & SALADS

Smoked Salmon Chowder Cup 4 Bowl 6 **Soup of the Day** Cup 3 Bowl 5
Baked French Onion Crock 6

Add to any salad: Chicken 3 Salmon 6

House Salad	Small 5 Large 7	Romaine or Kale Caesar Salad	Sm 6 Lg 8
Mixed greens and romaine tossed with tomatoes, carrots, cheddar cheese and house made croutons		Chopped romaine or kale tossed with shaved parmesan cheese and house made croutons	
Harvest Salad	10	Southwest Steak Salad	13
Roasted beets, squash, arugula, 5 grain blend, goat cheese and spicy toasted pumpkinseeds tossed in a blood orange vinaigrette		5 oz flat iron steak over a bed of romaine, roasted corn salsa, red peppers, cheddar, and fried avocado. Tortilla chips and avocado poblano ranch	
	Harley's Cobb Salad 13		
	Spinach, arugula, and kale topped with egg, candied bacon, smoked pecans and crumbled blue cheese Choice of dressing		

Dressings: Ranch, French, Blue Cheese, Caesar, Italian, Honey Mustard, Raspberry Vinaigrette, Blood Orange Vinaigrette

"Notice ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness."

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BURGERS, SANDWICHES & WRAPS

All sandwiches served with house made chips. Substitute soup, salad or fries for additional \$3.

Beer battered fries, tater tots, sweet potato or waffle

Harley's Burger 11 SUPERIOR ANGUS BEEF lettuce, tomato and onion Add Cheese .75 Add Bacon 1.50	Fat & Juicy Burger 14 SUPERIOR ANGUS BEEF layered with our signature bloody mary toppings. Mozzarella cheese whips, peppered bacon and zucchini pickles. Fat & Juicy Bloody Mary ketchup
Poutine Burger 13 SUPERIOR ANGUS BEEF fried mozzarella cubes, French fries and beef gravy	Da Fusion Burger (A.K.A "The Glendon) 14 SUPERIOR ANGUS BEEF stuffed with bacon and fresh mozzarella cheese. Topped with bacon jam mac-n-cheese
Brie Chicken Sandwich 11 Arugula, peppered bacon, brie cheese and honey mustard. Focaccia bun	Cajun Chicken Quesadilla 11 Blend of cheeses, caramelized onions, red peppers, spinach and Cajun grilled chicken. Sour cream, house made salsa, tortilla chips
Cubano 11 Slow roasted pulled pork, ham, Swiss cheese, house pickled zucchini, barbecue sauce. French baguette	Chicken Bacon Wrap 11 Grilled chicken, bacon, lettuce, tomato, cheddar cheese. Choice of ranch or chipotle barbecue ranch, wrapped in a grilled tortilla. <i>Try it blackened!</i>
Turkey Club 10 Turkey, ham, bacon, cheddar, lettuce, tomato, aioli. Grilled sourdough	"The Evelyn" B.L.T. 9 Prosciutto, arugula, fried green tomatoes, lettuce, basil aioli. Grilled rye
Grilled Vegetable Naan 10 Sauté of wild mushrooms, roasted red peppers, zucchini, and spinach, fresh mozzarella, pesto, balsamic. Grilled Naan	

HEALTHY BOWLS

Vegan Bowl 12 Sriracha soy chick peas, chili lime kale, roasted peppers, broccoli, 5 grain blend. Avocado sauce	Poke Bowl Tofu 12 Tuna 15 Your choice of marinated tofu or ahi tuna. 5 grain blend, pickled cucumbers and onions, edamame, green onion, shredded carrots
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ENTREES After 5pm

Includes choice of starch, fresh vegetables and soup or house salad.

Starch choice: fries, garlic mashed, five grain blend, or baked potato

Barbecue Ribs 18 ½ rack of dry rubbed slow roasted pork ribs. House bourbon barbecue sauce, dill broccoli slaw, choice of potato	Spinach & Artichoke Mac n Cheese 15 A blend of creamy cheeses, tossed with pasta, sautéed spinach, artichokes and roasted local tomatoes. Finished with panko
USDA New York Strip 24 10 oz certified Prime New York Strip. House made bourbon steak sauce	Lake Superior Whitefish 20 Baked fresh from local Thills Fish House. Lobster butter sauce
Filet of Sirloin 20 Grilled 8 oz Certified Angus Beef with chive and truffle butter	Roasted Salmon 20 Asian spiced grilled salmon, vegetable stir fry and five grain blend

Harley's sources from the following local farms & fish house: Superior Angus Beef, Seeds n Spores, White Marble Farms, Partridge Farm, Thills Fish House

