

HARLEY GRAY KITCHEN & BAR

RESTAURANT WEEK SEPTEMBER 2019

PLEASE NOTE: TACO TUESDAY & NEIGHBORHOOD NIGHT WILL BE UNAVAILABLE DURING RESTAURANT WEEK.

LUNCH

Mon-Fri 11:30am-3pm

\$10 - two courses

EXCLUDES TAX & GRATUITY

main course

Fish Tacos

grilled mahi mahi with chili-lime seasoning
corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro,
jalapeno ranch, served with a side of black beans
add avocado +\$2

Chicken Club Wrap

charbroiled chicken, lettuce, tomato,
cheese, bacon, balsamic & ranch dressing, flour tortilla,
served with pomme frites
add avocado +\$2

Roasted Beet & Citrus Salad

arugula, goat cheese, honey roasted walnuts, citrus vinaigrette
add chicken (\$5 upcharge) or salmon (\$10 upcharge)

finishing

New York Cheesecake

NY Cheesecake with vanilla bean sauce and oreo crumble

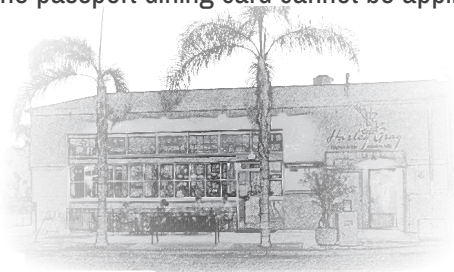
Ice Cream

scoop of ice cream
pralines & cream OR rocky road

Restaurant Week Notes:

(Applies to both lunch and dinner)

- All items are subject to availability
- No substitutions or modifications
- No more than 3 separate checks
- No sharing or split plates
- The passport dining card cannot be applied



DINNER

Sun-Sun After 5pm

\$20 - three courses

EXCLUDES TAX & GRATUITY

first course

New England Clam Chowder

Santa Cruz Chowder Cook-Off People's Choice 1st Place

6F Shrimp & White Fish Ceviche

with red peppers, english cucumbers, cilantro,
lime juice, house seasoning, tortilla chips

6F Organic Mixed Greens

mixed greens, carrots, watermelon,
balsamic vinaigrette

Calamari (\$5 upcharge)

tender strips deep fried & served with house sauces

main course

Seared Blackened Ahi

seared ahi with cajun seasoning, soba noodles, wasabi aioli,
edamame, seasonal vegetables

wine pairing: 2016 Mohua Sauvignon Blanc \$9/g

Porter Braised Short Ribs

Maui Brewing Coconut Porter braised short ribs
with garlic mashed potatoes & grilled asparagus

wine pairing: 2016 Rabble Red Wine Blend \$11/g

Pesto Linguini with Grilled Chicken

grilled chicken breast, creamy pesto sauce, broccoli,
sun dried tomatoes, kalamata olives, parmesan cheese

wine pairing: 2017 Kim Crawford Sauvignon Blanc \$11/g

Grilled Atlantic Salmon (\$10 upcharge)

fresh skin-on pan grilled salmon, cauliflower, rainbow carrots,
brussel sprouts, lemon vinaigrette

wine pairing: 2015 La Crema Chardonnay \$12/g

Slow Roasted Prime Rib (\$10 upcharge)

slow roasted prime rib, served medium rare or
medium, garlic mashed potatoes, mixed vegetables

wine pairing: 2016 Justin Cabernet Sauvignon \$14/g

finishing

Organic Acai Sorbet w/ berries

acai sorbet, blueberries, strawberries & shredded coconut

New York Cheesecake

NY Cheesecake with vanilla bean sauce and oreo crumble

Apple Betty

roasted granny smith apples with a cinnamon crumble