

Harley & Buck's

VOL. VII

OGDEN, UTAH

NO. 319

APPEALING APPETIZERS

APPETIZER COMBO • \$15

A trio of buffalo wings, onion rings, and spinach and artichoke dip with tortilla chips.

FRESH CAPRESE STACK ^{GF} • \$8

Fresh Mozzarella, tomato, fresh basil, Balsamic glaze and shredded Parmesan.

SEAFOOD MARTINI ^{GF} • \$12

Fresh lump crab, seared ahi, shrimp, fresh fish, pico and avocado.

SEARED AHI ^{GF} • \$12

Sashimi grade ahi rolled in spices and seared or blackened, served with seaweed salad.

SPINACH AND

ARTICHOKE DIP ^{GF} • \$7

Spinach and artichoke hearts blended in a Parmesan cream sauce served with crispy tortilla chips.

CRAB CAKES ^{GF} • \$8 - two / \$14 - four

Made with fresh lump crab meat and drizzled with garlic aioli.

PILE OF ONION RINGS • \$8

1 lb of beer-battered onion rings with Barbeque aioli.

HARLEY'S WINGS ^{GF} • \$7 / \$12

Choice of mild, hot, or barbeque. Served with garlic ranch or blue cheese dressing. 8 or 16 wings.

CALAMARI ^{GF} • \$10

Sliced calamari steak breaded and fried golden brown and served with marinara sauce for dipping.

BUCK'S NACHOS ^{GF} • \$10

Tortilla chips piled high with cheddar jack cheese, beans, jalapeños, smoked beef brisket, pico de gallo, and sour cream.

SIZZLING STEAKS

Steaks served with sour cream mashed potatoes and fresh vegetables. Add a house or Caesar salad for \$2.29.

KONA COAST RIB EYE ^{GF} • \$26

Tender Choice steak marinated in ginger, soy, and pineapple and grilled to your specification.

DRY AGED NEW YORK STRIP ^{GF} • \$29

10 oz prime New York strip dry aged, finished with a portabella pinot noir demi-glaze.

BUCK'S PRIME SHORT RIBS ^{GF} • \$18

Served over mashed potatoes with a rich beef mushroom gravy. Comfort food at it's best.

PRIME TOP SIRLOIN ^{GF} • \$22

Prime top sirloin grilled to your specification and topped with caramelized onions.

SMOKE HOUSE PRIME RIB

^{GF} • \$24 / \$28

Friday & Saturday Only

Our Prime rib is cooked medium rare and is served with Buck's horseradish sauce, au jus, coleslaw or veggies, and potatoe. 1/2 lb or 3/4 lb.

SMOKE HOUSE BARBEQUE

Served with cowboy beans and creamy coleslaw. Add a house salad or Caesar salad for \$2.29.

PRIME SMOKED RIBS ^{GF} • \$19

1/2 rack premium lean pork ribs smoked and glazed with sweet or spicy barbeque sauce.

RIBS & BRISKET PLATTER ^{GF} • \$19

1/4 rack of pork ribs with tender smoked USDA Choice beef brisket.

BRISKET PLATTER ^{GF} • \$19

Smoked USDA Choice beef brisket topped with sweet or spicy Barbeque sauce.

ALL YOU CAN EAT RIBS ^{GF} • \$19

Piled high every Wednesday night!

CHICKEN

Served with rice and broccoli.

CHICKEN MARSALA ^{GF} • \$18

Pan seared chicken breast finished with Marsala wine, mushrooms, and lemon garlic butter.

CHICKEN PICATTA ^{GF} • \$18

Pan seared chicken breast finished with artichoke hearts, capers, and lemon garlic

FRESH OYSTERS

Thursday to Saturday.

Our Oysters are wild caught and farm raised. Ask your server about this week's selection.

LIVE MUSIC

Friday and Saturday.

SEAFOOD

Served with rice pilaf and broccoli. Add a house or Caesar salad for \$2.29.

GRILLED AHI ^{GF} • \$28

Sashimi grade ahi steak flame-grilled, topped with soy/ginger sauce and pickled ginger.

BLACKENED OR GRILLED FISH

TACOS ^{GF} • \$16 / \$15

Served in corn tortillas with pico de gallo, shredded cabbage and garlic aioli. Ahi or Salmon.

SAVORY SALMON ^{GF} • \$25

Fresh wild salmon. Blackened, grilled and seasoned to perfection.

FISH & CHIPS • \$19

Halibut served with French fries, coleslaw and tangy tartar sauce.

FRIED SHRIMP ^{GF} • \$21

Large gulf shrimp dusted with gluten free panko and fried. Served with French fries, coleslaw and tangy tartar sauce.

HALIBUT LAGUNA ^{GF} • \$29

Pan broiled halibut dusted with gluten free flour and dill, served with citrus ginger butter.

Please note consuming raw or under cooked seafood may increase your risk of food borne illness, especially if you have a medical condition.

Our chefs are ^{GF} certified

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BUCK'S BURGERS

Served with French fries and have lettuce, red onion, tomatoes, and pickles on the side.

CLASSIC CHEESEBURGER • \$10

USDA Choice beef with choice of Swiss, cheddar or blue cheese.

BACKYARD BURGER • \$11

USDA Choice beef topped with Barbeque sauce, cheddar cheese, smoked bacon and caramelized onions.

BISON BURGER • \$13

100% bison burger with goat cheese and caramelized onions, served on a pretzel bun.

FRESH SALADS

HOUSE ^{GF} • \$3 half / \$6

Organic lettuce blend topped with cheddar jack cheese, red onions, tomatoes and garlic croûtons.

CAESAR ^{GF} • \$5 half / \$8

A blend of baby spinach and romaine tossed with croûtons and Caesar dressing.

EDEN'S BEST ^{GF} • \$6 half / \$10

Baby spinach leaves topped with apple, red onion, tomato, raspberries, dried cranberries, feta cheese, toffee toasted almonds, served with raspberry vinaigrette.

PEAR & GORGONZOLA ^{GF} • \$6 half / \$10

Organic lettuce blend with candied walnuts, diced pears, Gorgonzola, tomatoes, red onion and served with balsamic vinaigrette.

SHRIMP COBB ^{GF} • \$17

Organic lettuce with pan seared shrimp, bacon, eggs, blue cheese, red onion and diced tomatoes.

ADD TO ANY SALAD

Chicken \$5 Salmon \$7
Shrimp \$7 Ahi Tuna \$8
Anchovies \$1

SANDWICHES

Served with French fries and have lettuce, red onion, tomatoes, and pickles on the side.

SMOTHERED CHICKEN • \$10

Marinated grilled chicken breast with mushrooms and onions smothered in Gouda cheese, served on a pretzel bun.

SLICED BRISKET • \$11

Hardwood smoked USDA Choice beef brisket topped with sweet or spicy barbeque sauce.

PRIME RIB FRENCH DIP • \$14

Our smoked prime rib sliced thin and piled high with caramelized beer onions and smoked Gouda on an artisan flat bread.

SAVORY SOUPS

\$4 cup / \$7 bowl

FRENCH ONION ^{GF}

A rich beef broth with red, yellow and green onions, fresh thyme and sherry topped with a garlic toast and melted Swiss cheese.

SOUP OF THE DAY ^{GF}

Please ask your server for today's selection.

Music, Food & Fun

CATERING

Serving Harley and Buck's signature hors d'oeuvres and delicious meals for corporate, wedding, and other special occasions.

Each event is as special as the food. Your menu can be customized to fit your needs.

HARLEY'S SIDES

Substitution \$ 2.00 / A la carte \$3.49

FETTUCINE ALFREDO

Fettuccine topped with a creamy alfredo sauce.

LOADED BAKED POTATO

Large Idaho potato topped with cheese, butter, sour cream, bacon and scallions.

ASPARAGUS WITH HOLLANDAISE

Fresh seared asparagus with tangy hollandaise.

BEER BATTERED ONION RINGS

Beer battered crispy onion rings.

PASTAS

All pastas are accompanied with a house or Caesar salad and our garlic bread.

LOBSTER MAC & CHEESE • \$21

Pasta and chunks of lobster with a blend of local cheddar, four great cheeses and a white truffle cream sauce.

PASTA PUTANESCA • \$14

Penne pasta with Parmesan cheese, artichoke hearts, spinach, mushrooms, sun dried tomatoes, red onions, garlic, olive oil, parsley and tomatoes.

PENNE CARBONARA • \$21

Penne pasta with chicken, shrimp, bacon, black pepper and garlic in creamy alfredo.

FETTUCINE ALFREDO • \$14

Fettuccine topped with a creamy alfredo sauce.

ADD TO ANY PASTA

Chicken \$5 • Shrimp \$8 • Salmon \$7

BEVERAGES

Coke • Diet Coke • Sprite • Dr. Pepper
Mellow Yellow • Orange Fanta
Root Beer • 2% Milk • Iced Tea
Lemonade • Coffee • Organic Teas
Liquor Menu available.