

Harley & Buck's

VOL. VII

OGDEN, UTAH

HARLEYANDBUCKS.COM

NO. 319

CALL AHEAD (801) 745-2060

APPETIZERS

BRISKET NACHOS • \$7

Tortilla chips piled high with cheddar/Jack cheese, jalapeños, beans, brisket, pico de gallo and sour cream.

CAPRESE STACK ^{GF} • \$8

Fresh Mozzarella, tomatoes, fresh basil, balsamic glaze and shredded parmesan.

CALAMARI ^{GF} • \$10

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

HARLEY'S WINGS ^{GF} • \$7 / \$12

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

FISH • SOUP & SALAD

HALIBUT FISH FILET • \$10

Juicy halibut filets slightly breaded and fried served with tangy tartar sauce and cole slaw.

SOUP & SALAD • \$8

Cup of soup of the day and a side of Best Eden or Pear and Gorgonzola salad.

BEVERAGES

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

CATERING

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

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

SANDWICH

All sandwiches served with lettuce, red onion, tomato and pickles. Choice of fries, sweet potato fries or salad. Substitute onion rings or cup of soup of the day for additional \$1.

CLUB SANDWICH • \$11

Wheat, sour dough or marble rye. Turkey, ham, bacon, lettuce, tomato, red onion, avocado, cheddar cheese.

TURKEY SANDWICH • \$7

Sliced turkey with cranberry sauce, spinach, avocado and swiss cheese on a wheat bun.

BRISKET SANDWICH • \$8

Hardwood smoked USDA Choice beef brisket topped with sweet or spicy BBQ Sauce on a pretzel bun.

SMOTHERED CHICKEN • \$10 Marinated grilled chicken breast with mushrooms and onions smothered in Gouda cheese, served on a pretzel bun.

RUEBEN • \$10

Marble Rye, wheat or sour dough. Slow cooked smoked corned beef, sauerkraut, Swiss cheese, our version of 1000 island dressing.

PRIME RIB FRENCH DIP • \$14

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

BACK YARD BURGER* • \$7

USDA Choice beef topped with BBQ Sauce, cheddar cheese, smoke bacon and caramelized onions.

BUFFALO BURGER* • \$8

100% Buffalo beef with goat cheese and caramelized onions served on a pretzel bun.