

Harley Gray

kitchen & bar mission hills

Valentine's Day Menu

Starters

New England Clam Chowder \$7

Santa Cruz Chowder Cook-Off
Peoples Choice 1st Place

Calamari \$12

tender fried calamari, house sauces

Ahi Poke \$14

sashimi grade ahi tuna, macadamia nuts,
scallions, ponzu saice, soba noodles,
sunflower sprouts, wonton crisps

Coconut Prawns \$13

butterflied prawns, coconut breaded,
golden fried, asian slaw, pineapple sauce

GF Ceviche \$11

white fish & shrimp, lime
mango, housemade tortilla chips

GF Steamed Mussels \$15

new zealand green mussels, riesling wine, garlic,
shallots, tomatoes, roasted corn curry, garlic bread

Roasted Garlic & Brie \$15

almond crusted brie, roasted garlic, fresh fruit,
homemade blueberry lavender jam

GF Roasted Beet Salad \$12

roasted red & golden beets, arugula, sunflower
sprouts, light balsamic vinaigrette, goat cheese

GF Organic Mixed Greens with Watermelon

half \$7 | full \$11

mixed greens, candied walnuts, watermelon,
gorgonzola cheese, raspberry balsamic vinaigrette

Trios & Platters

Seafood Trio \$18

Calamari ~ tender fried calamari,

Ceviche ~ white fish & shrimp cured in a tradi-
tional lime marinade

Ahi Poke ~ fresh raw ahi tuna poke with macada-
mia nuts, scallions & ponzu sauce

Farms & Range Platter \$26

Chicken Wings ~ 3 fire & spice wings, 3 molasses
BBQ wings

Pork Sliders ~ 3 fresh pulled pork sliders with asian
slaw & molasses barbecue sauce

Dirty Fries ~ fries topped with brown onion gravy
& blue cheese crumbles

Fins & Shells Platter \$34

Calamari ~ tender fried calamari,

Coconut Prawns ~ 4 coconut breaded prawns on bed
of asian slaw

Seared Ahi ~ blackened seared ahi with wasabi
aioli and teriyaki glaze

Dinner Specials

Fresh Oysters

1/2 dozen \$15 | dozen \$28

fresh raw Atlantic Oysters served
on the half shell

Filet Mignon \$32

8oz cut filet mignon tenderloin charbroiled
served with garlic mashed potatoes & grilled
asparagus

with Shrimp Scampi \$44

Live Maine Lobster \$21.95

fresh Maine lobster served in the shell
island rice, fresh seasonal vegetable

Slow Roasted Prime Rib \$23.95

prime rib roasted to a medium-rare/medium
served with garlic mashed potatoes & grilled
asparagus

Dinner Entrees

GF Grilled Salmon \$23

fresh salmon with a honey glaze & red onion
cucumber salad, island rice, seasonal vegetable

GF Grilled Swordfish \$24

wild swordfish with miso ginger butter,
island rice & jicama salad

Porter Braised Short Ribs \$23

coconut porter braised short ribs
mashed potatoes & grilled asparagus

Seared Ahi & Soba Noodle Salad \$20

seared blackened ahi tuna, mixed greens, soba noodles,
edamame, cabbage, bell peppers, asian dressing

Chicken Pesto Penne \$19

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

Macadamia Encrusted Ono \$23

wild Ono, roasted coconut & macadamia nut crust,
mango salsa, balsamic reduction, island rice,
seasonal vegetable

Seared Ahi \$20

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

GF HG Seafood Stew \$19

prawns, mussels, mahi mahi, spicy tomato,
white wine & clam sauce, garlic bread

GF Blackened New York Steak \$27

cajún spice rubbed new york steak, gorgonzola
butter, mashed potatoes, grilled asparagus