

ARLO

NEW AMERICAN CUISINE

APPETIZERS

FRIED CALAMARI 20
LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 25
JUMBO LUMP CRAB, FRISÉE, PRESERVED LEMON, CAPER TARTAR SAUCE.

HAMACHI CRUDO 18
YELLOWTAIL TUNA, GREEN APPLE PUREE, SLICED AVOCADO, ORANGES, RADISH, FRESNO CHILI.

CHICKEN SPIEDINI 16
GRILLED CHICKEN, ROASTED PEACHES, AJI DULCE PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 26
SPANISH OCTOPUS, ROMESCO SAUCE, HASSELBACK FINGERLING POTATOES, MINT GREMOLATA, GARLIC CHIP.

BAKED CLAMS 18
LITTLE NECK CLAMS, BACON, ANCHOVIES, PANKO BREAD CRUMBS, LEMON.

SALAD

ARLO SALAD 23
BABY ARUGULA, CRAB, ROASTED CORN, CRUMBLLED FETA, AVOCADO, WATERMELON, BLACK MISSION FIGS, RADISH, LEMON BASIL VINAIGRETTE.

BURRATA SALAD 20
CREAMY BURRATA, FRISÉE LETTUCE, HONEYDEW, SLICED PEACHES, PICKLED RED ONION, TOASTED ALMONDS, CITRUS VINAIGRETTE, MALDON SALT

HEIRLOOM TOMATO SALAD 17
LOCAL HEIRLOOM TOMATO SALAD, WHIPPED FETA, SHAVED FENNEL, PINE NUTS, BASIL, CILANTRO, HONEY VINAIGRETTE.

WEDGE SALAD 19
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, BACON LARDONS, CRUMBLLED BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 17
HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, CROUTONS AND A CREAMY CAESAR DRESSING.

BEET SALAD 18
ROASTED BEETS, MINT PESTO, PICKLED STRAWBERRIES, CARA CARA ORANGES, GOAT CHEESE, MARCONA ALMONDS, ROASTED SHALLOT VINAIGRETTE.

CHARCUTERIE

Chef's selection of 3 imported cheese and cured meats. for two 28

accompanied by dry fruits, jam and grilled bread.

RAW BAR

SEAFOOD PLATEAU
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS
GRANDÉ 75
COLOSSAL 125

EAST COAST OYSTERS 3
PER PIECE

WEST COAST OYSTERS 4
PER PIECE

LITTLE NECK CLAMS 1.5
PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP. COCKTAIL 4
PER PC

PIERRE GIMONNET 40
375ML

CARBONISTE SPARKLING ALBARINO BTL 40

BUTCHER BOARD

PORTERHOUSE FOR TWO 145
40OZ, 60 DAY PRIME DRY AGED

FILET MIGNON 60
10OZ, PRIME

RIBEYE 75
24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK 55
16OZ, PRIME

NY STRIP 65
14OZ BONELESS, PRIME

Lobster Tail \$35

Au Poivre 6, Truffle Butter 6, Bone Marrow Butter 6

USDA PRIME

PASTA

LOBSTER PAPPARDELLE 42
PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BLISTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL.

SQUID INK LINGUINI 38
SQUID INK LINGUINI, LEMON BUTTER SAUCE, COCKLES, CRAB, SERRANO CHILI, ANCHOVY BREAD CRUMB, BASIL.

LAMB RAGU 34
CAMPANELLE PASTA, GROUND LAMB, RED WINE VEAL DEMI, WILD MUSHROOM, MINT-PISTACHIO RICOTTA.

SANDWICHES

ARLO BURGER 24
8OZ PRIME DRY AGED, SMOKED CHEDDAR, BOURBON CARAMELIZED ONIONS, SLAB BACON, TRUFFLE DIJON AIOLI

FRIED CHICKEN SANDWICH 22
SMASHED BURRATA, TOMATO JAM, ARUGULA, BRIOCHE BUN.

LAND

ROASTED CHICKEN 35
HALF CHICKEN, CITRUS, BABY LETTUCE, JALAPEÑO, PURPLE RADISH, CILANTRO, ROASTED PEPPER PURÉE.

CHICKEN PARM 30
FRENCH BREAST, TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO, MELTED TABLE SIDE.

PORK CHOP 42
PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS.

RACK OF LAMB 65
COLORADO LAMB, PISTACHIO AND MINT CRUSTED, TRICOLOR CAULIFLOWER, BLUEBERRIES, LAMB JUS, HERB OIL.

DUCK DUO 42
CRISPY DUCK BREAST AND LEG, PARSNIP PUREE, CRISPY BRUSSELS SPROUTS, CHOCOLATE COOKIE CRUMBLE, BLACKBERRY GASTRIQUE.

ROASTED EGGPLANT 26
SPICY CARROT PURÉE, SHAVED BABY CARROTS, ARUGULA, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE

SEA

CRISPY SALMON 36
FAROE SALMON, CUCUMBER, RADISH, TOMATOES, CILANTRO, LEMON-DILL YOGURT, FARRO QUINOA, ALMONDS.

HALIBUT 42
PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, ORANGE BEURRE BLANC.

BRANZINO 38
CRISPY FILET, BABY ARUGULA, FRISÉE, ORANGES, SWEET PEA PURÉE, LEMON, PISTACHIO, CHIVE.

SEARED TUNA 40
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, FRISÉE, PONZU GLAZE, PINE NUTS.

CHILEAN SEA BASS 52
LEMONGRASS COCONUT CREAM SAUCE, SAUTÉED LEEKS, SPICY PEANUTS, HERB OIL.

SIDES

KITCHEN SINK
POTATO
CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI. 14

MASHED POTATO
GOLDEN YUKON POTATO, BUTTER. 12

ASPARAGUS
GRILLED, LEMON, BREAD CRUMBS. 12

WILD MUSHROOMS
SAUTÉED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 12

FRENCH FRIES
HAND CUT TRUFFLE, PARMESAN. 14

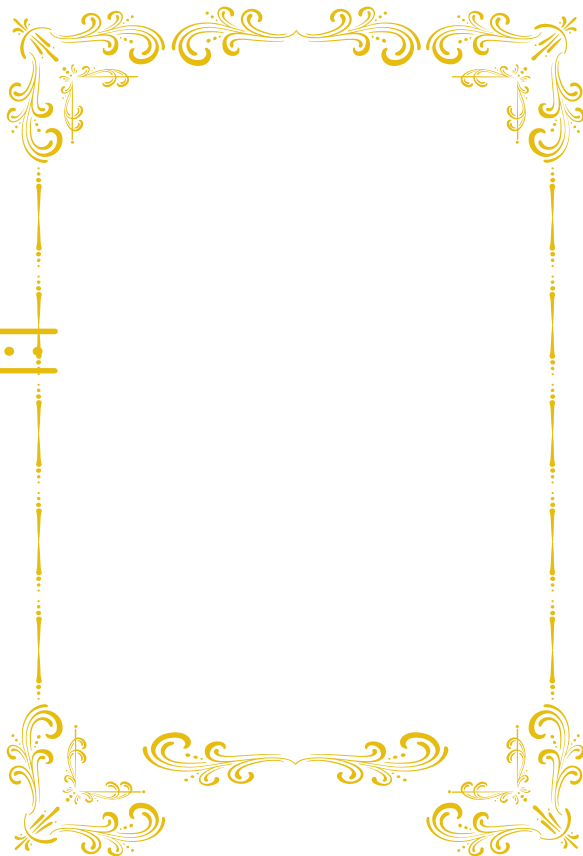
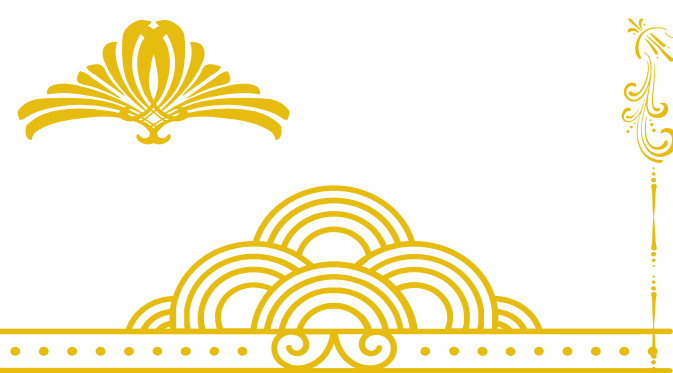
MAC & CHEESE RADIATORE
PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. 12
Add lobster 18

SAUTÉED SPINACH 12

SAUTÉED BROCCOLINI 12

CREAMED SPINACH 12

BRUSSEL SPROUTS 14



Arlo

