

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 SUMMER SALAD 23
BABY ARUGULA, CRAB, ROASTED CORN, CRUMBLED 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, CRUMBLED 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

BAKED GOODS

TOAST \$4
YOUR CHOICE OF: WHITE, MULTI GRAIN, RYE

CROSSIANT \$8
HOUSE BAKED CROSSIANT

CHOCOLATE CROSSIANT \$9
HOUSE BAKED CHOCOLATE CROSSIANT

ARLO
BRUNCH SELECTIONS

FRENCH TOAST 19
DEEP FRIED TEXAS TOAST, PANKO, STRAWBERRY AND CREAM CHEESE FILLING, BERRY COMPOTE, CARAMEL SAUCE, FRESH BERRIES AND WHIPPED CREAM.

EGGS PURGATORY 17
SPICY TOMATO SAUCE, FIVE MINUTE POACHED EGG, FONTINA CHEESE, SCALLIONS, GRILLED SOURDOUGH BREAD.

CLASSIC EGGS BENEDICT 22
POACHED EGG, TRUFFLE HOLLANDAISE SAUCE, ENGLISH MUFFIN, GRILLED COUNTRY HAM, FRIED POTATOES.

VEGETABLE OMELETTE 18
FRESH ORGANIC EGGS, WILD MUSHROOMS, SPINACH, OVEN DRIED TOMATOES, FONTINA CHEESE, SLICED AVOCADO, CRISPY FRIED POTATOES.

STEAK AND EGGS 30
7OZ PRIME DRY AGED NY STRIP, FRIED EGGS, CHIMICHURRI SAUCE.

LOBSTER AVOCADO TOAST 29
POACHED LOBSTER, TWO FRIED EGGS, SMASHED CITRUS AVOCADO, PICKLED RED ONIONS, ACCOMPANIED BY ARUGULA SALAD, STRAWBERRIES, GOAT CHEESE, TOASTED ALMONDS, SHALLOT VINAIGRETTE.

GRAIN BOWL 17
QUINOA, EDAMAME BEANS, TOASTED ALMONDS, DRIED CRANBERRIES, CRISPY BRUSSELS SPROUTS, SLICED AVOCADO, BABY ARUGULA, CHERRY TOMATOES, BALSAMIC VINAIGRETTE.

POTATO WAFFLE AND SALMON 22
POTATO WAFFLE, SMOKED SALMON, LEMON CREAM CHEESE, GRILLED RED ONIONS, CRISPY CAPERS, FRESH DILL.

BUTCHER BOARD

PORTERHOUSE FOR TWO 130
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

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

PASTA

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

LINGUINI AND CLAMS 38
SQUID INK LINGUINI, LEMON BUTTER CREAM, COCKLES, CRAB, SERRANO CHILI.

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

NEW AMERICAN CUISINE
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.

LOBSTER ROLL 34
VANILLA BUTTER POACHED MAINE LOBSTER, SWEET BUTTERED BRIOCHE ROLL, LEMON GARLIC. AIOLI, FRENCH FRIES



LAND

ROASTED CHICKEN 35
HALF CHICKEN, CITRUS, BABY LETTUCE, JALAPEÑO, PURPLE RADISH, CILANTRO, ROASTED RED, 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 CRUST, TRICOLOR CAULIFLOWER, BLUEBERRIES, LAMB JUS, HERB OIL.

DUCK DUO 42
CRISPY DUCK BREAST AND LAMB, 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, TOMATO, CILANTRO, DILL YOGURT.

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

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

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

SIDES

KITCHEN SINK

POTATO 14
CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI.

FRENCH FRIES 14
HAND CUT TRUFFLE, PARMESAN.

BACON 6
APPLE WOOD SMOKED BACON.

AVOCADO 5
HALF AVOCADO.

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

SAUTÉED SPINACH 12

SAUTÉED BROCOLINI 12

FRUIT PLATTER 12
SEASONAL SLICED FRESH FRUIT PLATTER.

