

ARLO

APPETIZERS

FRIED CALAMARI 20
LEMON, SPICY CHERRY PEPPERS, MARINARA.

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

HAMACHI CRUDO 20
YELLOWTAIL TUNA, GREEN APPLE PUREE, SLICED AVOCADO, ORANGES, RADISH, JALAPEÑO.

CHICKEN SPIEDINI 16
GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

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

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

SALAD

ARLO SALAD 23
BABY ARUGULA, FRISÉE, WATERCRESS, YELLOW WAX HARICOT VERTS, CILANTRO, SCALLIONS, DUCK CONFIT, TOASTED SPICY PEANUTS, PEANUT VINAIGRETTE.

BURRATA SALAD 20
APRICOT MOSTARDA, SAGE AND WALNUT PESTO, CRISPY PROSCIUTTO, SPICY PUMPKIN SEEDS, CROSTONI.

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

CAESAR SALAD 17
HEARTS OF ROMAINE, GRATED PARMESAN CHEESE, CRUMBLD 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 5
PER PIECE

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, Blueberry Jam Foie Gras 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.

RISOTTO 39
BUTTERNUT SQUASH RISOTTO, PAN SEARED FOIE GRAS, ROASTED BUTTERNUT SQUASH, SAUTE BEECH MUSHROOM, CRISPY SAGE, SHAVED PARMIGIANO, TOASTED PUMPKIN SEED.

GARGANELLI BOLOGNESE 34
GARGANELLI PASTA, BEEF, VEAL, PORK BOLOGNESE SAUCE, CRACKED PEPPER, BASIL, WHIPPED RICOTTA CHEESE.

NEW AMERICAN CUISINE

LAND

ROASTED CHICKEN 35
HALF ROASTED CHICKEN, DUCK FAT SCALLOPED POTATO, SHIMEJI MUSHROOM, SAUTÉED BROCCOLINI, CITRUS CHICKEN JUS.

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, FONDANT POTATO, RAINBOW CARROTS, LAMB JUS, HERB OIL.

DUCK BREAST 42
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSEL SPROUTS, CHOCOLATE COOKIE CRUMBLE, BLACKBERRY GASTRIQUE.

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

BEEF BOURGUIGNON POT PIE 36
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW.

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

CRISPY SALMON 36
FAROE SALMON, FREGOLA, BABY SPINACH, CRUMBLD BACON, CARAMELIZED FENNEL, ARTICHOKE RELISH.

HALIBUT 42
PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL SALAD, CITRUS BEURRE BLANC.

SHRIMP 42
PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTÉ LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI.

SEARED TUNA 40
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, BLACK MISSION FIGS, 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 10
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 CRISPY
BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC.