

ARLO

BRUNCH SELECTIONS

NEW AMERICAN CUISINE

APPETIZERS

FRIED CALAMARI 22
LEMON, SPICY CHERRY PEPPERS, MARINARA.

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

TUNA TARTARE 20
YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED CUCUMBER, SOY SAUCE, SALMON ROE, WONTON CHIPS.

CHICKEN SPIEDINI 17
GRILLED CHICKEN, ROASTED PEACHES, AJI DULCE PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 27
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, FRISEE, 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, CROSTINI

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

CAESAR SALAD 18
HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, CROUTONS AND A CREAMY CAESAR DRESSING.

BEET SALAD 19
ROASTED BEETS, MINT PESTO, PICKLED STRAWBERRIES, CARA CARA ORANGES, GOAT CHEESE, MARCONA ALMONDS, ROASTED SHALLOT VINAIGRETTE

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

EGGS IN 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.

SANDWICHES
ARLO BURGER 26
8OZ PRIME DRY AGED, SMOKED CHEDDAR, BOURBON CARAMELIZED ONIONS, SLAB BACON, TRUFFLE DIJON AIOLI

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

LAND

ROASTED CHICKEN 36
HALF ROASTED CHICKEN, DUCK FAT SCALLOPED, POTATO, SHIMEJI MUSHROOM, SAUTEED BROCCOLINI, CITRUS CHICKEN JUS

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

PORK CHOP 45
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 BREAST 42
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSEL SPROUTS, CHOCOLATE COOKIE CRUMBLE, BLACKBERRY GASTRIQUE

ROASTED EGGPLANT 28
SPICY CARROT PURÉE, SHAVED BABY CARROTS, ARUGULA, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE

BEEF BOURGUIGNON POT PIE 38
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOMS, BONE MARROW.

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

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

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

SEARED TUNA 42
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, FRISÉE, MISSION FIG, CUCUMBER, PONZU GLAZE, PINE NUTS.

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

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 13
RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES.
Add lobster 18

SAUTÉED SPINACH 13

SAUTÉED BROCCOLINI 13

FRUIT PLATTER 12
SEASONAL SLICED FRESH FRUIT PLATTER.

BUTCHER BOARD

PORTERHOUSE FOR TWO 150
40OZ, 60 DAY PRIME DRY AGED

FILET MIGNON 65
10OZ, PRIME

RIBEYE 80
24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK 55
16OZ, PRIME

NY STRIP 68
14OZ BONELESS, PRIME
Lobster Tail \$36
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 80
COLOSSAL 140

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

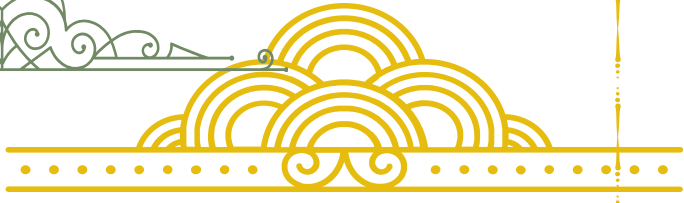
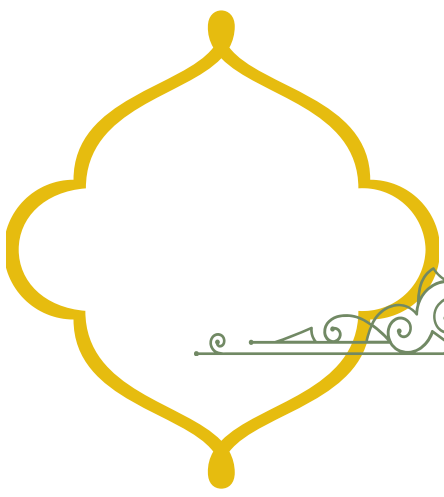
SHRIMP. COCKTAIL 6
PER PC

PASTA

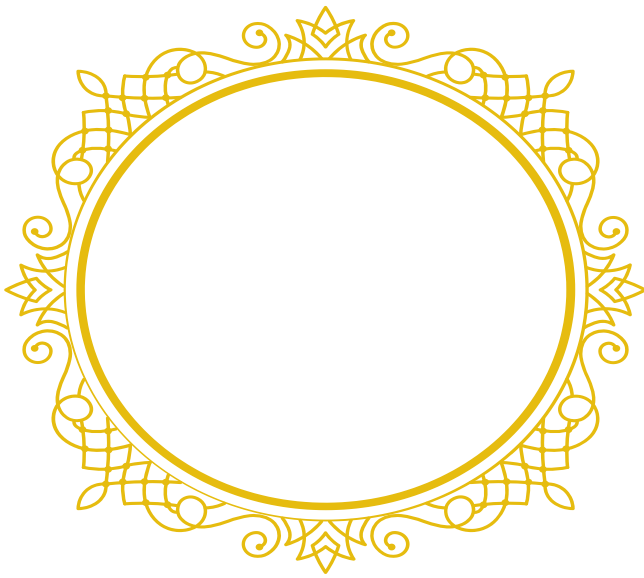
LOBSTER PAPPARDELLE 45
PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BLISTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL.

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



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