

# ARLO

## APPETIZERS

**FRIED CALAMARI 22**  
LEMON, SPICY CHERRY PEPPERS, MARINARA.

**CRAB CAKE 25**  
JUMBO LUMP CRAB, FRISÉE, RADISH, 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, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

**GRILLED OCTOPUS 27**  
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, DATES, 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, CRUMBLER BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

**CAESAR SALAD 18**  
HEARTS OF ROMAINE, GRATED PARMESAN CHEESE, CRUMBLER 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.

## 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 85  
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 PIECE

## 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, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 6, Truffle Butter 6, Bone Marrow Butter 6, Blueberry Jam Foie Gras Butter 6

USDA PRIME

## 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.

## NEW AMERICAN CUISINE

## LAND

**ROASTED CHICKEN 36**

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

**CHICKEN PARM 30**

CHICKEN BREAST, 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 CRUSTED, FONDANT POTATO, RAINBOW CARROTS, LAMB JUS, HERB OIL.

**DUCK BREAST 42**

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

**ROASTED EGGPLANT 28**

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

**BEEF BOURGUIGNON POT**

**PIE 38**  
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW.

**ARLO BURGER 26**

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

## SEA

**CRISPY SALMON 36**

FAROE SALMON, FREGOLA, BABY SPINACH, CRUMBLER 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, SAUTÉED LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI.

**SEARED TUNA 42**

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. 13

**ASPARAGUS**  
GRILLED, LEMON, BREAD CRUMBS. 13

**WILD MUSHROOMS**  
SAUTÉED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 13

**FRENCH FRIES 10**  
HAND CUT TRUFFLE, PARMESAN. 14

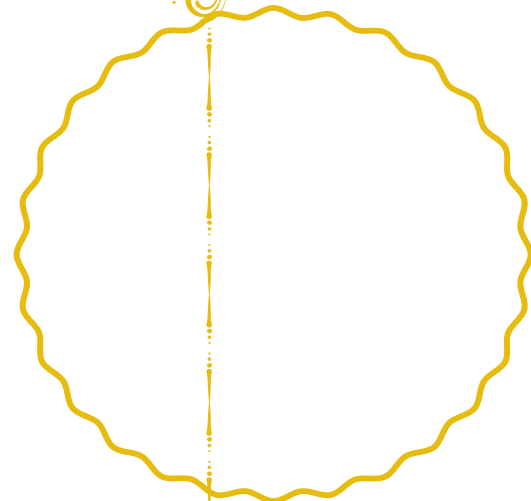
**MAC & CHEESE RADIATORE**  
PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. 13  
**Add lobster 18**

**SAUTÉED SPINACH 13**

**SAUTÉED BROCCOLINI 13**

**CREAMED SPINACH 13**

**BRUSSEL SPROUTS** CRISPY BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC.



Arlo

