

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, PONZU, 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.

DUCK A L'ORANGE 19
CONFIT LEG, BABY ARUGULA, WATERCRESS, FENNEL, FARRO, DRY CRANBERRIES, CRÈME BRÛLÉE ORANGE.

SALAD

ARLO SALAD 24
CRAB, WATERMELON, ROASTED CORN, FIG, RADISH, FETA CHEESE, BABY ARUGULA, AVOCADO, LEMON-BASIL VINAIGRETTE.

BURRATA SALAD 20
CREAMY BURRATA, CILANTRO, PESTO, FRISÉE, SLICED PEACHES, HONEYDEW, PICKLED ONIONS, TOASTED ALMONDS, CITRUS VINAIGRETTE.

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

CAESAR SALAD 18
HEARTS OF ROMAINE, GRATED PARMESAN CHEESE, CRUMBLLED 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.

SEAFOOD RISOTTO 44
SCALLOPS, HEAD ON PRAWNS, LITTLE NECK CLAMS, PEI MUSSELS, MOREL MUSHROOM, ASPARAGUS.

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, PICKLED CUCUMBERS, SHIRAZI SALAD, FARRO, QUINOA, ALMONDS, LEMON-DILL YOGURT.

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.