

ARLO
BRUNCH SELECTIONS

NEW AMERICAN CUISINE

APPETIZERS

FRIED CALAMARI 18
LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 26
JUMBO LUMP CRAB, FRISÉE, PRESERVED LEMON, CAPER TARTAR SAUCE.

TUNA TARTARE 22
YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED CUCUMBER, PONZU, SALMON ROE, WONTON CHIPS.,

CHICKEN SPIEDINI 18
GRILLED CHICKEN, ROASTED PEACHES, AJI DULCE PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 28
SPANISH OCTOPUS, ROMESCO SAUCE, HASSELBACK FINGERLING POTATOES, MINT GREMOLATA, GARLIC CHIP.

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

BAKED STUFFED ARTICHOKES 32
LOBSTER, JUMBO LUMP CRAB, PANKO, LEMON BUERRE BLANC, HERB OIL

SALAD

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

BURRATA SALAD 22
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, CRUMBLIED 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 23
DEEP FRIED TEXAS TOAST, PANKO, STRAWBERRY AND CREAM CHEESE FILLING, BERRY COMPOTE, CARAMEL SAUCE, FRESH BERRIES AND WHIPPED CREAM.

CHICKEN & WAFFLES 26
CRISPY FRIED CHICKEN, BUTTERMILK WAFFLE, APPLE WOOD SMOKED BACON, HOT HONEY, STRAWBERRIES.

CLASSIC EGGS BENEDICT 24
POACHED EGG, TRUFFLE HOLLANDAISE SAUCE, ENGLISH MUFFIN, GRILLED COUNTRY HAM, FRIED POTATOES.

VEGETABLE OMELETTE 20
FRESH ORGANIC EGGS, WILD MUSHROOMS, SPINACH, OVEN DRIED TOMATOES, FONTINA CHEESE, SLICED AVOCADO, CRISPY FRIED POTATOES.

STEAK AND EGGS 36
7OZ PRIME DRY AGED NY STRIP, FRIED EGGS, CHIMICHURRI SAUCE.

LOBSTER AVOCADO TOAST 32
POACHED LOBSTER, TWO FRIED EGGS, SMASHED CITRUS AVOCADO, ACCOMPANIED BY ARUGULA SALAD, STRAWBERRIES, GOAT CHEESE, TOASTED ALMONDS, SHALLOT VINAIGRETTE.

CROQUE MADAME 30
BRIOCHE TOAST, HONEY HAM, GRUYÈRE CHEESE, FRIED EGGS, TRUFFLE-MORNAY SAUCE, STRAWBERRY AND ORANGE SALAD,

SHORT RIB HASH 30
BRAISED SHORT RIB, FRIED EGG, TRUFFLE HOLLANDAISE SAUCE, AVOCADO, SMASHED HOME FRIES.

SANDWICHES

ARLO BRUNCH BURGER \$32
DRY AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, FRIED EGG, AVOCADO, BACON, HOME MADE FRIES

LOBSTER ROLL \$38
VANILLA 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

VENISON OSSO BUCO 50
BRAISED VENISON OSSO BUCO, GUINNESS, RED WINE, CHANTERELLE MUSHROOM, DUCK FAT CONFIT ONIONS, CELERY ROOT PURÉE, PISTACHIO CHUTNEY.

PORK CHOP 48
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.

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

BEEF BOURGUIGNON POT PIE 42
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOMS, BONE MARROW.

SEA

CRISPY SALMON 38
FAROE SALMON, PICKLED CUCUMBERS, FARRO, QUINOA, TOASTED ALMONDS, SHIRAZI SALAD, LEMON-DILL YOGURT.

HALIBUT 44
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 16
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 15
RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES.
Add lobster 22

SAUTÉED SPINACH 15

SAUTÉED BROCCOLINI 15

FRUIT PLATTER 12
SEASONAL SLICED FRESH FRUIT PLATTER.

BUTCHER BOARD

PORTERHOUSE FOR TWO 160
40OZ, 60 DAY PRIME DRY AGED

FILET MIGNON 68
10OZ, PRIME

RIBEYE 80
24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK 60
16OZ, PRIME

NY STRIP 70
14OZ BONELESS, PRIME
Lobster Tail \$36
Au Poivre 8, Truffle Butter 8, Bone Marrow Butter 8

USDA PRIME

RAW BAR

SEAFOOD PLATEAU
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS GRANDÉ 90 COLOSSAL 145

EAST COAST OYSTERS 3
PER PIECE

WEST COAST OYSTERS 5
PER PIECE

LITTLE NECK CLAMS 2
PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP. COCKTAIL 7
PER PC

PASTA

LOBSTER PAPPARDELLE 48
PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BLISTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL.

TORCHIETTO PESTO 42
BASIL PESTO, OVEN DRIED CHERRY TOMATOES, CRISPY PANCETTA, SAUTÉED PRAWNS.

DRY AGED SHORT RIB RAGU 39
DRY AGED SHORT RIB, PACHHERI PASTA, WILD MUSHROOM, VEAL DEMI, RED WINE, PARMESAN.