

BRUNCH SELECTIONS

NEW AMERICAN CUISINE

CAVIAR

CAVIAR MINI LOBSTER ROLL 50

8G KALUGA CAVIAR, MAINE LOBSTER, MAYO, CELERY, DIJON MUSTARD, TRUFFLE SHOE-STRING FRIES, POTATO BREAD.

CAVIAR AND POTATO CHIPS 50

13G KALUGA CAVIAR, CRÈME FRAÎCHE, LEMON ZEST, CHIVES, HOMEMADE POTATO CHIPS.

CAVIAR AND BEEF TARTARE 50

8G KALUGA CAVIAR, DICED FLLET MIGNON, SHALLOTS, CAPERS, DIJON MUSTARD, QUAIL EGG, CROSTINI.

M. HASLINGER CHAMPAGNE BRUT 50

WHEN PURCHASED WITH A CAVIAR SELECTION.

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

BABY ARUGULA, JUMBO LUMP CRAB, WATERCRESS, FRESH POMEGRANATE, ROASTED BUTTERNUT SQUASH, ENDIVES, ORANGE SUPREMES, CANDID PECANS, SMOKED VINAIGRETTE.

BURRATA SALAD 22

CREAMY BURRATA, SAGE-WALNUT PESTO, APRICOT MOSTARDA, CRISPY PROSCIUTTO, SPICY PUMPKIN SEES, CROSTINI.

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, 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 52

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 39

FAROE SALMON, CARAMELIZED FENNEL, CRUMBLE BACON, BABY SPINACH, ARTICHOKE RELISH.

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

APPLE WOOD SMOKED BACON.

AVOCADO

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.

PASTA

LOBSTER PAPPARDELLE 48

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

FOIE GRAS RISOTTO 44

ROASTED BUTTERNUT SQUASH, SHIMEJI MUSHROOMS, CRISPY SAGE, HUDSON VALLEY FOIE GRAS, SPICY PUMPKIN SEED.

DRY AGED SHORT RIB RAGU 39

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