

NEW AMERICAN CUISINE
LAND

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 OF CAVIAR CRÈME FRAICHE LEMON ZEST CHIVES, HOMEMADE POTATO CHIPS.

CAVIAR AND BEEF TARTARE 50
8G KALUGA CAVIAR, DICED FILET MIGNON, SHALLOTS, CAPERS, 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, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE.

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

CHICKEN SPIEDINI 18
GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

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

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

**BAKED STUFFED
ARTICHOKES 32**
LOBSTER MEAT, JUMBO LUMP CRAB, PANKO, LOBSTER BEURRE BLANC HERB OIL.

DUCK GNOCCHI 24
PAN SEARED RICOTTA GNOCCHI, DUCK RAGU

SALAD

ARLO SALAD 24
BABY ARUGULA, JUMBO LUMP CRAB, WATERCRESS, FRESH POMEGRANATE, ROASTED BUTTERNUT SQUASH, ENDIVES, ORANGE SUPREMES, CANDID PECANS, SMOKED BACON VINAIGRETTE.

BURRATA SALAD 22
CREAMY BURRATA, SAGE-WALNUT PESTO, APRICOT MOSTARDA, CRISPY PROSCIUTTO, SPICY PUMPKIN SEEDS, CROSTINI.

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

CAESAR SALAD 18
LI HYDROPONIC 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.

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 PIECE

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, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 8, Truffle Butter 8, Bone Marrow Butter 8, Blueberry Jam Foie Gras Butter 8

USDA PRIME

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 MUSHROOM, CRISPY SAGE, HUDSON VALLEY FOIE GRAS, SPICY PUMPKIN SEEDS.

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

MAC & CHEESE
RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. 15
Add lobster 22

SAUTÉED SPINACH 15

SAUTÉED BROCCOLINI 15

CREAMED SPINACH 15

BRUSSEL SPROUTS
CRISPY BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC. 16

KITCHEN SINK POTATO
CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI. 16

MASHED POTATO
GOLDEN YUKON POTATO, BUTTER. 15

ASPARAGUS
GRILLED, LEMON, BREAD CRUMBS. 15

WILD MUSHROOMS
SAUTÉED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 16

FRENCH FRIES 12
HAND CUT TRUFFLE, PARMESAN. 16