

BRUNCH SELECTIONS

NEW AMERICAN CUISINE SANDWICHES

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 MARTINI 35

4G KALUGA CAVIAR, DILL AND FENNEL INFUSED VODKA

M. HASLINGER CHAMPAGNE BRUT 50

WHEN PURCHASED WITH A CAVIAR SELECTION.

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.

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

PORK CHOP 52

PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS.

RACK OF LAMB 65

COLORADO LAMB, PISTACHIO AND MINT CRUST, FINGERLING POTATOES, RAINBOW CARROTS, LAMB JUS, HERB OIL.

KING OYSTER MUSHROOM 33

PAN-SEARED KING OYSTER MUSHROOM, BUTTERNUT SQUASH PURÉE, PEARL ONION, FRISÉE, POMEGRANATE, ORANGE SUPREME, CHAMPAGNE VINAIGRETTE

BEEF BOURGUIGNON POT PIE 42

BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOMS, BONE MARROW.

DUCK BREAST 44

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

APPETIZERS

FISH AND CHIPS 22

BREADED LOCAL FLOUNDER, CRISPY POTATO SCALES, SWEET TARTAR SAUCE

CRAB CAKE 26

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

TUNA CRUDO 24

BLUEFIN TUNA, AVOCADO PURÉE, PICKLED VEGETABLES, KIWI, PONZU, SALMON ROE, MICRO HERBS.

WAGYU BROCHETTA 27

KOREAN MARINATED WAGYU, SHISHITO PEPPERS, CRUMBLE SPICY PEANUTS, WASABI PEAS, WASABI AIOLI

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 ARTICHOKE 32

LOBSTER, JUMBO LUMP CRAB, PANKO, LEMON BUERRE BLANC, HERB OIL

DUCK GNOCCHI 24

PAN-SEARED RICOTTA GNOCCHI, DUCK RAGU

SALAD

ARLO SALAD 24

WATERMELON, ARUGULA, CORN, FETA CHEESE, AVOCADO PUREE, FIGS, CRAB MEAT, LEMON BASIL 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, CRUMBLER 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

BUTCHERBOARD

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.

TORCHETTO PASTA 42

HOMEMADE TORCHETTO PASTA, PESTO, PANCETTA CHERRY TOMATOES, GRILLED SHRIMP, FRESH BASIL

DRY AGED SHORT RIB RAGU 39

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

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.