

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

APPETIZERS

FISH AND CHIPS 22
BREADED LOCAL FLOUNDER, CRISPY POTATO SCALES, SWEET TARTAR SAUCE

CRAB CAKE 28
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 30
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 19
LITTLE NECK CLAMS, BACON, ANCHOVIES, PANKO BREAD CRUMBS, LEMON

BAKED STUFFED ARTICHOKE 33
LOBSTER, JUMBO LUMP CRAB, PANKO, LOBSTER BUERRE BLANC, HERB OIL

DUCK L'ORANGE 24
DUCK CONFIT LEG, ORANGE BRÛLÉE, WATERCRESS, FENNEL, DRIED CRANBERRIES, LEMON VINAIGRETTE, ORANGE GLAZE

SALAD

ARLO SALAD 26
WATERMELON, ARUGULA, CORN, PETA CHEESE, AVOCADO PUREE, FIGS, CRAB MEAT, LEMON BASIL VINAIGRETTE

BURRATA SALAD 22
CREAMY BURRATA, CILANTRO, PEACHES, HONEYDEW MELON, TOASTED ALMONDS, FRISÉE, LEMON VINAIGRETTE

WEDGE SALAD 20
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, BACON LARDONS, CRUMBLD BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING

CAESAR SALAD 19
HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, CROUTONS AND A CREAMY CAESAR DRESSING

BEET SALAD 20
ROASTED BEETS, MINT PESTO, PICKLED STRAWBERRIES, CARA CARA ORANGES, GOAT CHEESE, MARCONA ALMONDS, ROASTED SHALLOT VINAIGRETTE

CLASSIC FRENCH TOAST 25
THICK CUT BRIOCHE BREAD TOPPED WITH BERRY COMPOTE, STRAWBERRIES, FRESH BERRIES, WHIPPED CREAM AND CARAMEL SAUCE

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

PANCAKES 25
RICOTTA BUTTERMILK PANCAKES, ORANGE COMPOTE, AND MAPLE BUTTER

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

CRAB OMELET 30
JUMBO LUMP CRAB, GOAT CHEESE, ASPARAGUS, SWEET CHILI AIOLI, ARUGULA BASIL SALAD, JALAPENO

BUTCHER BOARD
PORTERHOUSE FOR TWO 165
40OZ, 60 DAY PRIME DRY AGED

FILET MIGNON 75
10OZ, PRIME

RIBEYE 85
24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK 65
16OZ, PRIME

NY STRIP 72
14OZ BONELESS, PRIME

Lobster Tail M/P
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 GRANDE 90 COLOSSAL 145

EAST COAST OYSTERS 4
PER PIECE

WEST COAST OYSTERS 5
PER PIECE

LITTLE NECK CLAMS 3
PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP COCKTAIL 7
PER PC

PASTA

LOBSTER PAPPARDELLE 50
PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BUSTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL

TORCHETTO PASTA 43
HOMEMADE TORCHETTO PASTA, PESTO, PANCETTA, CHERRY TOMATOES, GRILLED SHRIMP, FRESH BASIL

DRY AGED SHORT RIB RAGU 41
DRY AGED SHORT RIB, PACCHERI PASTA, WILD MUSHROOM, YEAL DEMI, RED WINE, PARMESAN

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, SHIMMER MUSHROOM, SAUTEED BROCCOLINI, CITRUS CHICKEN JUS

PORK CHOP 54
PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS

RACK OF LAMB 70
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 PUREE, PEARL ONION, FRISÉE, POMEGRANATE, ORANGE SUPREME, CHAMPAGNE VINAIGRETTE

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

DUCK BREAST 44
DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSEL SPROUTS, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE

SEA

CRISPY SALMON 42
FAROE SALMON, SHIMMER SALAD, FAROE, QUINOA, TOASTED ALMONDS, PICKLED CUCUMBER, LEMON, DELI YOGURT

HALIBUT 46
PAN-SEARED, BELUGA LENTILS, SAUTEED HALL, ORANGE BEURRE BLANC

SHRIMP 44
PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTEED LEEKS, CHORIZO, CALABIAN ONLI CHIMICHURRI

SEARED TUNA 46
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, FRISÉE, HESSON FIG, CUCUMBER, PONZU GLAZE, PINE NUTS

CHILEAN SEA BASS 56
LEMONGRASS COCONUT CREAM SAUCE, SAUTEED 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

SAUTEED SPINACH 15

SAUTEED BROCCOLINI 15

FRUIT PLATTER 12
SEASONAL SLICED FRESH FRUIT PLATTER

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ARLO IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.