

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 ARTICHOKES 33

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

DUCK L'ORANGE 26

DUCK CONFIT LEG, ORANGE BRÛLÉE, WATERCRESS, FENNEL, DRIED CRANBERRIES, LEMON VINAIGRETTE, ORANGE GLAZE. **PORTION OF PROCEEDS DONATED TO THE GIVING TABLE FOR ANGELA'S HOUSE.

SALAD

ARLO SALAD 26

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

BURRATA SALAD 22

CREAMY BURRATA, CILANTRO, PEACHES, HONEYDEW MELON, TOASTED ALMONDS, FRISEE, LEMON VINAIGRETTE

WEDGE SALAD 20

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, BACON LARDONS, CRUMBLIED BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 19

LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLIED 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.

BUTCHER BOARD PORTERHOUSE FOR TWO 200

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 GRANDÉ 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, BLISTERED 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, PACHHERI PASTA, WILD MUSHROOM, VEAL DEMI, RED WINE, PARMESAN.

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, ORANGES 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, JALAPEÑOS

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 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 PURÉE, PEARL ONION, FRISÉE, POMEGRANATE, ORANGE SUPREME, CHAMPAGNE VINAIGRETTE

BEEF BOURGUIGNON POT PIE 44

BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOMS, BONE MARROW. **PORTION OF PROCEEDS DONATED TO THE GIVING TABLE FOR ANGELA'S HOUSE.**

DUCK BREAST 44

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

SEA

CRISPY SALMON 42

FAROE SALMON, SHIRAZI SALAD, FARRO, QUINOA, TOASTED ALMONDS, PICKLED CUCUMBER, LEMON, DILL YOGURT

HALIBUT 46

PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, ORANGE BEURRE BLANC

SHRIMP 44

PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTÉED LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI

SEARED TUNA 46

EVERYTHING CRUSTED BLUEFIN TUNA, GREEN PAPAYA, MANGO, RED CABBAGE AND CILANTRO SALAD, FRESH AVOCADO. ORANGE GINGER SOY GLAZE.

CHILEAN SEA BASS 56

LEMONGRASS COCONUT CREAM SAUCE, SAUTÉED LEEKS, SPICY PEANUTS, HERB OIL

SIDES

KITCHEN SINK

POTATO 16

CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI.

BACON 6

APPLE WOOD SMOKED BACON.

AVOCADO 5

RAW AVOCADO. BORN ILLNESS, ESPECIALLY IF YOU

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF 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