

BRUNCH SELECTIONS

NEW AMERICAN CUISINE

APPETIZERS

FRIED CALAMARI 22

LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 25

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

TUNA TARTARE 20

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

CHICKEN SPIEDINI 17

GRILLED CHICKEN, ROASTED PEACHES, AJI DULCE PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 27

SPANISH OCTOPUS, ROMESCO SAUCE, HASSELBACK FINGERLING POTATOES, MINT GREMOLATA, GARLIC CHIP.

BAKED CLAMS 18

LITTLE NECK CLAMS, BACON, ANCHOVIES, PANKO BREAD CRUMBS, LEMON.

DUCK A L'ORANGE 19

CONFIT LEG, BABY ARUGULA, WATERCRESS, FENNEL, FARRO, DRY CRANBERRIES, CRÈME BRÛLÉE ORANGE.

FRENCH TOAST 19

DEEP FRIED TEXAS TOAST, PANKO, STRAWBERRY AND CREAM CHEESE FILLING, BERRY COMPOTE, CARAMEL SAUCE, FRESH BERRIES AND WHIPPED CREAM.

EGGS IN PURGATORY 17

SPICY TOMATO SAUCE, FIVE MINUTE POACHED EGG, FONTINA CHEESE, SCALLIONS, GRILLED SOURDOUGH BREAD.

CLASSIC EGGS

BENEDICT 22

POACHED EGG, TRUFFLE HOLLANDAISE SAUCE, ENGLISH MUFFIN, GRILLED COUNTRY HAM, FRIED POTATOES.

VEGETABLE

OMELETTE 18

FRESH ORGANIC EGGS, WILD MUSHROOMS, SPINACH, OVEN DRIED TOMATOES, FONTINA CHEESE, SLICED AVOCADO, CRISPY FRIED POTATOES.

STEAK AND EGGS 30

7OZ PRIME DRY AGED NY STRIP, FRIED EGGS, CHIMICHURRI SAUCE

LOBSTER AVOCADO

TOAST 29

POACHED LOBSTER, TWO FRIED EGGS, SMASHED CITRUS AVOCADO, PICKLED RED ONIONS, ACCOMPANIED BY ARUGULA SALAD, STRAWBERRIES, GOAT CHEESE, TOASTED ALMONDS, SHALLOT VINAIGRETTE

GRAIN BOWL 17

QUINOA, EDAMAME BEANS, TOASTED ALMONDS, DRIED CRANBERRIES, CRISPY BRUSSELS SPROUTS, SLICED AVOCADO, BABY ARUGULA, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

POTATO WAFFLE AND SALMON 22

POTATO WAFFLE, SMOKED SALMON, LEMON CREAM CHEESE, GRILLED RED ONIONS, CRISPY CAPERS, FRESH DILL.

SANDWICHES

ARLO BURGER 26

8OZ PRIME DRY AGED, SMOKED CHEDDAR, BOURBON CARAMELIZED ONIONS, SLAB BACON, TRUFFLE DIJON AIOLI

LOBSTER ROLL 34

VANILLA BUTTER POACHED MAINE LOBSTER, SWEET BUTTERED BRIOCHE ROLL, LEMON GARLIC. AIOLI, FRENCH FRIES

LAND

ROASTED CHICKEN 36

HALF ROASTED CHICKEN, DUCK FAT SCALLOPED POTATO, SHIJIJI MUSHROOM, SAUTÉED BROCCOLINI, CITRUS CHICKEN JUS

CHICKEN PARM 30

FRENCH BREAD, TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO, MELTED TABLE SIDE.

PORK CHOP 45

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.

DUCK BREAST 42

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

ROASTED EGGPLANT 28

SPICY CARROT PURÉE, SHAVED BABY CARROTS, ARUGULA, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE

BEEF BOURGUIGNON POT

PIE 38

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

SEA

CRISPY SALMON 36

FAROE ISLAND SALMON, PICKLED CUCUMBERS, SHIRAZI SALAD, FARRO, QUINOA, ALMONDS, LEMON-DILL YOGURT.

HALIBUT 42

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 14

CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI.

FRENCH

FRIES 14

HAND CUT TRUFFLE, PARMESAN.

BACON 6

APPLE WOOD SMOKED BACON.

AVOCADO 5

MAC & CHEESE

13 RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. Add lobster 18

SAUTÉED SPINACH 15

SAUTÉED BROCCOLINI 15

FRUIT PLATTER 12

SEASONAL SLICED FRESH FRUIT PLATTER.

BUTCHER BOARD

PORTERHOUSE FOR TWO 150

4Ooz, 60 DAY PRIME DRY AGED

FILET MIGNON 65

10OZ, PRIME

RIBEYE 80

24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK 55

16OZ, PRIME

NY STRIP 68

14OZ BONELESS, PRIME
Lobster Tail \$36

Au Poivre 6, Truffle Butter 6, Bone Marrow Butter 6

USDA PRIME

RAW BAR

SEAFOOD PLATEAU

LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS
GRANDE 80
COLOSSAL 140

EAST COAST OYSTERS 3

PER PIECE

WEST COAST OYSTERS 4

PER PIECE

LITTLE NECK CLAMS 1.5

PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP COCKTAIL 6

PER PC

PASTA

LOBSTER PAPPARDELLE 45

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

SEAFOOD RISOTTO 44

SCALLOPS, HEAD ON PRAWNS, LITTLE NECK CLAMS, PEI MUSSELS, MOREL MUSHROOM, ASPARAGUS.

GARGANELLI BOLOGNESE 34

GARGANELLI PASTA, BEEF, VEAL, PORK BOLOGNESE SAUCE, CRACKED PEPPER, BASIL, WHIPPED RICOTTA CHEESE

SALAD

ARLO SALAD 24

CRAB, WATERMELON, ROASTED CORN, FIG, RADISH, FETA CHEESE, BABY ARUGULA, AVOCADO, LEMON-BASIL VINAIGRETTE.

BURRATA SALAD 20

CREAMY BURRATA, CILANTRO PESTO, FRISÉE, SLICED PEACHES, HONEYDEW, PICKLED ONIONS, TOASTED ALMONDS, CITRUS VINAIGRETTE.

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