

ARLO

APPETIZERS

FRIED CALAMARI 22
LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 25
JUMBO LUMP CRAB, FRISÉE, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE.

TUNA TARTARE * 20
YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED CUCUMBER, PONZU, SALMON ROE, WONTON CHIPS.,

CHICKEN SPIEDINI 17
GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 27
SPANISH OCTOPUS, ROMESCO SAUCE, FRISÉE, HASSELBACK FINGERLING POTATOES, MINT GREMOLATA, GARLIC CHIP.

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

DUCK CASSOULET 22
CONFIT LEG, SWEET ITALIAN SAUSAGE, PORK BELLY, CHICKEN THIGH, CANNELINI BEAN, BABY CARROTS.

SALAD

ARLO SALAD 26
POACHED MAINE LOBSTER, ROASTED BUTTERNUT SQUASH, GREEN APPLE, ORANGE, FRISÉE, CANDY PECANS, GREEN APPLE-CIDER VINAIGRETTE.

BURRATA SALAD 20
CREAMY BURRATA, SAGE-WALNUT PESTO, APRICOT MOSTARDA, CRISPY PROSCIUTTO, SPICY PUMPKIN SEED, 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, GRATED PARMESAN CHEESE, CRUMBLER 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.

CHARCUTERIE

Chef's selection of 3 imported cheese and cured meats. for two 28

accompanied by dry fruits, jam and grilled bread.

RAW BAR

SEAFOOD PLATEAU *
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS
GRANDÈ 85
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 PIECE

BUTCHER BOARD

PORTERHOUSE FOR TWO * 150

40OZ, 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, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 6, Truffle Butter 6, Bone Marrow Butter 6, Blueberry Jam Foie Gras Butter 6

USDA PRIME

PASTA

LOBSTER PAPPARDELLE 45
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.

GARGANELLI BOLOGNESE 34
GARGANELLI PASTA, BEEF, VEAL, PORK BOLOGNESE SAUCE, CRACKED PEPPER, BASIL, WHIPPED RICOTTA CHEESE.

NEW AMERICAN CUISINE LAND

ROASTED CHICKEN 36
HALF ROASTED CHICKEN, DUCK FAT SCALLOPED POTATO, SHIMEJI MUSHROOM, SAUTÉED BROCCOLINI, CITRUS CHICKEN JUS.

CHICKEN PARM 30
CHICKEN BREAST, 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 CRUSTED, FONDANT POTATO, RAINBOW CARROTS, LAMB JUS, HERB OIL.

DUCK BREAST 42
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSEL SPROUTS, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE.

ROASTED EGGPLANT 28
SPICY CARROT PURÉE, SHAVED BABY CARROTS, ARUGULA, PERSIMMONS, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE

BEEF BOURGUIGNON POT PIE 38
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW.

ARLO BURGER * 26
8OZ PRIME DRY AGED, SMOKED CHEDDAR, BOURBON CARAMELIZED ONIONS, BACON, TRUFFLE DIJON AIOLI.

CRISPY SALMON 36
FAROE SALMON, CARAMELIZED FENNEL, CRUMBLE BACON, FREGOLA, BABY SPINACH, ARTICHOKE RELISH.

HALIBUT 42
PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL SALAD, CITRUS 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, BLACK MISSION FIGS, FRISÉE, PONZU GLAZE, PINE NUTS.

CHILEAN SEA BASS 52
LEMONGRASS COCONUT CREAM SAUCE, SAUTÉED LEEKS, SPICY PEANUTS, HERB OIL.

SIDES

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

SAUTÉED SPINACH 13

SAUTÉED BROCCOLINI 13

CREAMED SPINACH 13

BRUSSEL SPROUTS
CRISPY BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC. 14

KITCHEN SINK POTATO
CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI. 14

MASHED POTATO
GOLDEN YUKON POTATO, BUTTER. 13

ASPARAGUS
GRILLED, LEMON, BREAD CRUMBS. 13

WILD MUSHROOMS
SAUTÉED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 13

FRENCH FRIES 10
HAND CUT TRUFFLE, PARMESAN. 14