

APPETIZERS

- FRIED CALAMARI 22**
LEMON, SPICY CHERRY PEPPERS, MARINARA.
- CRAB CAKE 25**
JUMBO LUMP CRAB, FRISEE, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE
- TUNA TARTARE * 20**
YELLOWFIN TUNA, AVOCADO PUREE, 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, FRISEE, 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 24**
BABY ARUGULA, WATERCRESS, FRESH POMEGRANATE, ROASTED BUTTERNUT SQUASH, ENDIVES, ORANGE SUPREME, CANDIED PECANS, JUMBO LUMP CRAB, SMOKED-BACON 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, CRUMBLD BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.
- CAESAR SALAD 18**
LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLD CROUTONS AND A CREAMY CAESAR DRESSING.
- BEEF 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.

ARLO

RAW BAR

SEAFOOD PLATEAU *
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS
GRANDE 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, SAUTEED 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 PUREE, SHAVED BABY CARROTS, ARUGULA, PERSIMMONS, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE
- BEEF BOURGIGNON POT PIE 38**
BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW.
- THE JAMES BURGER * 26**
DRY AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, FRENCH FRIES

SEA

- CRISPY SALMON 36**
FAROE SALMON, CARAMELIZED FENNEL, CRUMBLE BACON, FREGOLA, BABY SPINACH, ARTICHOKE RELISH.
- HALIBUT 42**
PAN-SEARED, BELUGA LENTILS, SAUTEED KALE, FENNEL SALAD, CITRUS BEURRE BLANC.
- SHRIMP 42**
PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTEED LEEKS, CHORIZO, CALABRIAN CHIU CHIMICHURRI.
- SEARED TUNA * 42**
SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, BLACK MISSION FIGS, FRISEE, PONZU GLAZE, PINE NUTS.

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

SIDES

- MAC & CHEESE**
RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. 15
- SAUTEED SPINACH 13**
- SAUTEED 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**
SAUTEED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 13
- FRENCH FRIES 10**
HAND CUT TRUFFLE, PARMESAN. 14

* 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