

## APPETIZERS

**FRIED CALAMARI 18**  
LEMON, SPICY CHERRY PEPPERS, MARINARA.

**CRAB CAKE 26**  
JUMBO LUMP CRAB, FRISÉE, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE.

**TUNA TARTARE \* 22**  
YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED CUCUMBER, PONZU, SALMON ROE, WONTON CHIPS.,

**CHICKEN SPIEDINI 18**  
GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

**GRILLED OCTOPUS 28**  
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 24**  
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 22**  
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**  
LI HYDROPONIC 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 GRANDÉ 90 COLOSSAL 145

**EAST COAST OYSTERS \* 3**  
PER PIECE

**WEST COAST OYSTERS \* 5**  
PER PIECE

**LITTLE NECK CLAMS \* 2**  
PER PIECE

**LOBSTER COCKTAIL M/P**

**JUMBO LUMP CRAB 25**

**SHRIMP. COCKTAIL 7**  
PER PIECE

## BUTCHER BOARD

**PORTERHOUSE FOR TWO \* 160**  
40OZ, 60 DAY PRIME DRY AGED

**FILET MIGNON \* 68**  
10OZ, PRIME

**RIBEYE \* 80**  
24OZ COWBOY, 35 DAY PRIME DRY AGED

**SKIRT STEAK \* 60**  
16OZ, PRIME

**NY STRIP \* 70**  
14OZ BONELESS, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 8, Truffle Butter 8, Bone Marrow Butter 8, Blueberry Jam Foie Gras Butter 8

**USDA PRIME**

## PASTA

**LOBSTER PAPPARDELLE 48**  
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.



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

**CHICKEN PARM 32**  
CHICKEN BREAST, TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO, MELTED TABLE SIDE.

**PORK CHOP 48**  
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 45**  
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 42**  
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 38**  
FAROE SALMON, CARAMELIZED FENNEL, CRUMBLE BACON, FREGOLA, BABY SPINACH, ARTICHOKE RELISH.

**HALIBUT 44**  
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. 15  
Add lobster 22

**SAUTÉED SPINACH 15**

**SAUTÉED BROCCOLINI 15**

**CREAMED SPINACH 15**

**BRUSSEL SPROUTS**  
CRISPY BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC. 16

**KITCHEN SINK POTATO**  
CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI. 16

**MASHED POTATO**  
GOLDEN YUKON POTATO, BUTTER. 15

**ASPARAGUS**  
GRILLED, LEMON, BREAD CRUMBS. 15

**WILD MUSHROOMS**  
SAUTÉED, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 16

**FRENCH FRIES 12**  
HAND CUT TRUFFLE, PARMESAN. 16