

# ARLO

## BRUNCH SELECTIONS

NEW AMERICAN CUISINE

### APPETIZERS

**FRIED CALAMARI 18**  
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 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, 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

**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.

### 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, 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 GRANDÉ 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.

**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

### SANDWICHES

**THE JAMES BURGER \$26**  
DRY AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, FRENCH FRIES

**LOBSTER ROLL \$34**  
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

**CHICKEN PARM 30**  
FRENCH 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 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 SALMON, Caramelized FENNEL, CRUMBLE BACON, FREGOLA, BABY SPINACH, ARTICHOKE RELISH.

**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**  
HALF AVOCADO.

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

**SAUTÉED SPINACH 13**

**SAUTÉED BROCCOLINI 13**

**FRUIT PLATTER 12**  
SEASONAL SLICED FRESH FRUIT PLATTER.

# ARLO

NEW AMERICAN CUISINE

## APPETIZERS

- FRIED CALAMARI 18**  
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 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, 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 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.

## 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.

- 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, 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