

ARLO

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 L'ORANGE 24
CONFIT LEG, BABY ARUGULA, WATERCRESS, FENNEL, FARRO, DRY CRANBERRIES, CREME BRÛLÉE ORANGE.

SALAD

ARLO SALAD 24
CRAB, WATERMELON, ROASTED CORN, FIG, RADISH, FETA CHEESE, BABY ARUGULA, AVOCADO, LEMON-BASIL VINAIGRETTE.

BURRATA SALAD 22
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, CRUMBLD BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 18
LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLD 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.

TORCHIETTO PESTO 42
BASIL PESTO, OVEN DRIED CHERRY TOMATOES, CRISPY PANCETTA, SAUTÉE PRAWNS.

DRY AGED SHORT RIB RAGU 39
DRY AGED SHORT RIB, PACCHERI PASTA, WILD MUSHROOM, VEAL DEMI, RED WINE, PARMESAN.

NEW AMERICAN CUISINE LAND

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

VENISON OSSO BUCO 50
BRAISED VENISON OSSO BUCO, GUINNESS, RED WINE, CHATARELLE MUSHROOM, DUCK FAT CONFIT ONIONS, CELERY ROOT PURÉE, PISTACHIO CHUTNEY

PORK CHOP 48
PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS.

RACK OF LAMB * 65
COLORADO LAMB, PISTACHIO AND MINT CRUSTED, FINGERLING POTATOES, 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, PICKLED CUCUMBERS, FARRO, QUINOA, TOASTED ALMOND, SHIRAZI SALAD, LEMON-DILL YOGURT.

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
SAUTÉD, SHALLOTS, TOASTED PINE NUTS, FRESH THYME. 16

FRENCH FRIES 12
HAND CUT TRUFFLE, PARMESAN. 16