## RAW & CHILLED

Jumbo Oishii Shrimp Cocktail
*charred jalapeño aioli / cocktail sauce*
27

Pacific & Atlantic Oysters*
*half dozen / seasonal mignonette / cocktail sauce*
26

Crab "Louie" Cocktail
*avocado purée / smoked trout roe / bibb lettuces*
32

Hamachi Crudo*
*yuzu / cilantro / serrano peppers*
25

Wagyu Beef Carpaccio*
*honeydew melons / whipped ricotta / lime dressing*
29

## HARLØ CAVIAR BITES 18

Caviar Taco*
*crispy potato / hamachi / chive*

Caviar Latkes*
*french onion cream / smoked salmon*

Caviar Deviled Egg*
*espelette / foraged flowers*

Harlø Caviar Bite Trio*
50

## PETROSSIAN CAVIAR SERVICE*

*served with malt vinegar fries / blinis / smoked salmon / potato latkes*

| Royal Ossetra | Kaluga |
|---|---|
| *1oz* | *1oz* |
| 225 | 175 |

Caviar Duo Tasting
375

## APPETIZERS

| | |
|---|---|
| Spanish Octopus *herb crusted / castelvetrano olives / "piccata" sauce* | 28 |
| Diver Scallops & Foie Gras *stone fruit compote / cornbread muffin / basil* | 32 |
| Maryland Crab Cake *chipotle aioli / summer slaw / bread & butter pickles* | 35 |
| Crispy Calamari *spicy pomodoro / peppadews* | 23 |
| Roasted Bone Marrow *bourbon cherry jam / sunflower gremolata / toasted bread* | 30 |

## SALADS & SOUP

| | |
|---|---|
| Pastrami Wedge *house-smoked pastrami / lavash croutons / smokey bleu cheese / marinated tomatoes* | 18 |
| Classic Caesar *little gem lettuces / anchovy croutons / crispy seven minute egg* | 17 |
| Harlø Chopped *truffle salami / garbanzo beans / mozzarella / herb vinaigrette* | 18 |
| Mediterranean Tomato Salad *"squashini" / valbreso feta / tzatziki / red onions* | 19 |
| French Onion Soup *gruyere / emmental / baguette* | 18 |

# SEAFOOD PLATEAU

*assortment of seafood & shellfish*

## FIRE
### ROASTED SEAFOOD PLATEAU

*smoked chili butter*

Petite 105
*serves 1 - 2*

Grande 185
*serves 3 - 4*

### ADD PASTA COURSE

*chef's housemade pasta / mascarpone / blistered cherry tomatoes*

+10 per person

## ICE
### CHILLED SEAFOOD PLATEAU*

*chilled & raw selection*

Petite 105
*serves 1 - 2*

Grande 185
*serves 3 - 4*

### STYLE OUT YOUR PLATEAU

Black Out Oysters +10 each

*CHEF PARTNER* GINA MARINELLI

Sourced from our favorite farms and ranches in Idaho, California and Australia, reflecting our commitment to quality & sustainability

## ENTREES

Harlø Burger* *westholme wagyu beef / house-made brioche bun / new american cheese / wagyu bacon / fries* 29

Jidori Chicken *lemon thyme tallow aioli / baby corn* 34

Summer Fettuccine *jalapeño pesto / roasted potatoes / haricot verts* 30

Steak Frites* *8oz creekstone skirt steak / herb butter / fries* 58

# WOOD-FIRED STEAKS & SEAFOOD

*grilled over cherry wood*

## STEAKS & CHOPS

8oz Filet Mignon* 59
*western reserve*

18oz Prime Ribeye* 72
*meat by linz / chicago*

14oz Prime NY Strip* 76
*meat by linz / chicago*

16oz Iberico Pork Chops* 68
*campo grande / strawberry chili glaze*

8oz Ribeye Cap*
*snake river farms wagyu*
94

## LARGE FORMAT

16oz Wagyu Chateaubriand* 165
*westholme ranch / chanterelles / marsala*

Wagyu Tomahawk* 275
*42oz long bone ribeye / westholme ranch*

## WILD-CAUGHT SEAFOOD

Bristol Scallops 45
*romesco / scallion oil*

Big Glory Bay Salmon* 45
*7oz / tomato ponzu butter / cherry tomatoes*

Mediterranean Branzino 50
*grapefruit / fennel / herb emulsion*

Chilean Sea Bass 65
*serrano pepper crema / corn relish*

Pan Seared Dover Sole Meunière
*capers / brown butter / mushroom sott'olio*
95

## STEAK SAUCES 6

Harlø Steak Sauce
Salsa Verde
Classic Béarnaise
Horseradish Cream
Au Poivre
Truffle Butter

## INDULGENCES

Peppercorn Crust 7
Smokey Bleu Cheese Crust 7
Maine Lobster Tail 34
Seared Foie Gras 30
Bone Marrow 20
Diver Scallops 28

## SIDES

Potato Purée 12
*normandy butter / cream*

Crispy Potatoes 14
*beef tallow / roasted garlic / herbs*

Smashed Potato 14
*onion sour cream / wagyu bacon / vermont cheddar fondue*

Roasted Mushroom 16
*foraged mushrooms / truffle tamari / fresh herbs*

Grilled Broccolini 12
*charred lemon / garlic*

Broiled Artichokes 14
*pepper aioli / lemon salt*

Pasta all'Arrabbiata 15
*pizzoccheri / calabrian ricotta*

Cavatelli Mac & Cheese 18
*smoked cheese blend / herbed breadcrumbs*

Creamed Corn
*"mexican street style" / tajin bechamel*
15

*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness