

## RAW & CHILLED

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

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

Prime NY Steak Tartare\*  
*espelette / mustard / toasted baguette / egg*  
27

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

Wagyu Beef Carpaccio\*  
*bordelaise aioli / grana padano / caper grissini*  
29

## HARLØ CAVIAR BITES 12

Caviar Taco\*  
*crispy potato / hamachi / chive*

Caviar Latkes\*  
*french onion cream / smoked salmon*

Caviar Deviled Egg\*  
*espelette / foraged flowers*

HarlØ Caviar Bite Trio\*  
30

## PETROSSIAN CAVIAR SERVICE\*

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

Royal Ossetra	Kaluga
<i>1oz</i>	<i>1oz</i>
225	175

Caviar Duo Tasting  
375

## APPETIZERS

Spanish Octopus <i>herb crusted / castelvetroano olives / "piccata" sauce</i>	28
Maryland Crab Cake <i>chipotle aioli / slaw / bread &amp; butter pickles</i>	35
Rhode Island Calamari <i>spicy pomodoro / peppadews</i>	23
Roasted Bone Marrow <i>cranberry jam / chimichurri / toasted bread</i>	30

## SALADS & SOUP

Pastrami Wedge <i>house-smoked pastrami / lavash croutons / smokey bleu cheese / marinated tomatoes</i>	19
Chopped Caesar <i>romaine hearts / shaved parmesan / rosemary croutons / anchovy caesar dressing</i>	17
HarlØ Antipasto <i>truffle salami / garbanzo beans / mozzarella / herb vinaigrette</i>	18
Burrata Salad <i>tomatoes / strawberries / baby beets / lime &amp; ginger vinaigrette</i>	24
Seafood Chowder <i>crab / seabass / lobster / old bay / potatoes</i>	22
French Onion Soup <i>gruyere / emmental / baguette</i>	18

## FIRE OR ICE SEAFOOD PLATEAU

*assortment of seafood & shellfish*

### CHOICE OF

*smoked chili butter or chilled & raw selection*

Petite 105  
*serves 1 - 2*

Grande 185  
*serves 3 - 4*

### ADD A PASTA COURSE

*following your plateau to enhance your experience*  
+10 per person



EXECUTIVE CHEF EDUARDO "LALO" SAAVEDRA

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

## ENTREES

Harlø Burger* <i>american wagyu beef / brioche bun / american cheese / wagyu bacon / fries</i>	29
Jidori Chicken <i>maitake mushrooms / bread pudding / asparagus / chicken jus</i>	34
Braised Short Rib Tagliatelle <i>chanterelles / saba / sage</i>	35
Steak Frites* <i>8oz creekstone skirt steak / herb butter / fries</i>	58

## WOOD-FIRED STEAKS & SEAFOOD

*Grilled over Cherry Wood & Basted with Harlo Herb Butter*

### STEAKS & CHOPS

8oz Filet Mignon* <i>demkota</i>	65	14oz Prime NY Strip* <i>meat by linz / chicago</i>	72
18oz Prime Ribeye* <i>meat by linz / chicago</i>	78	12oz New Zealand Elk Chops* <i>rosemary potato purée / pomegranate</i>	58

### AMERICAN & JAPANESE WAGYU

12oz Washugyu NY Strip* <i>american wagyu / oregon</i>	90	8oz Ribeye Cap* <i>american wagyu / snake river farms</i>	94
16oz Washugyu Ribeye* <i>american wagyu / oregon</i>	125	6oz Kagoshima A5 Bento Box* <i>japanese wagyu / trio of sauces</i>	100

### THE SHOW

16oz Wagyu Chateaubriand* <i>australian wagyu / westholme ranch</i>	165	42oz Wagyu Tomahawk* <i>australian wagyu / westholme ranch</i>	275
16oz Braised Short Rib <i>creamy polenta / winter market vegetables / natural jus</i>	85	Pan Seared Dover Sole Meunière <i>capers / brown butter / mushroom sott'olio</i>	95

### MARKET SEAFOOD

Hokkaido Scallops <i>pommes purée / root vegetables / lemongrass butter sauce</i>	45	Whole Mediterranean Branzino <i>grapefruit / fennel / herb emulsion</i>	50
Big Glory Bay Salmon* <i>mushroom ragù / crispy basil / warm tomato vinaigrette</i>	45	8oz Chilean Sea Bass <i>serrano yogurt / fennel</i>	65

### ACCESSORIES

Harlø Steak Sauce	6
Salsa Verde	
Classic Béarnaise	
Horseradish Cream	
Au Poivre	
Truffle Butter	

### TREAT YOURSELF

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 <i>normandy butter / cream</i>	13	Grilled Broccolini <i>charred lemon / garlic</i>	12
Crispy Potatoes <i>beef tallow / roasted garlic / herbs</i>	14	Charred Carrots <i>spiced gremolata / sicilian olive oil</i>	12
Loaded Baked Potato <i>crème fraîche / mornay cheese sauce / crispy beef bacon / chives</i>	14	Crab Fried Rice <i>poached egg / lemongrass / sesame seeds</i>	18
Roasted Mushroom <i>foraged mushrooms / truffle tamari / fresh herbs</i>	16	Cavatelli Mac & Cheese <i>smoked cheese blend / herbed breadcrumbs</i>	18
		Butter Poached Asparagus <i>hollandaise / espellete</i>	15