THE FALL MENU

$95 PER PERSON | ADD CURATED SOMMELIER WINE PAIRING +$45

FIRST COURSE

choice of

Pastrami Wedge
house-smoked pastrami / smokey bleu cheese / marinated tomatoes / aged balsamic / crispy onions

French Onion Soup
gruyere / emmental / baguette

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

Chopped Caesar
romaine hearts / shaved parmesan / rosemary croutons / anchovy caesar dressing

SECOND COURSE

choice of

8oz Flat Iron Steak*
au poivre sauce

Hokkaido Scallops
butternut squash risotto / sage

Mary's Half Chicken
cassoulet beans / pistou

Braised Short Rib Tagliatelle
chanterelles / saba / sage

Big Glory Bay Salmon*
beluga lentils / blistered tomatoes

18oz Boneless Ribeye*
meat by linz / chicago
+$25

SIDES

choice of

Butter Poached Asparagus
hollandaise / espellete

Grilled Broccolini
charred lemon / garlic

Creamed Spinach
parmesan cream / roasted garlic / gratineed crust

Crispy Potatoes
beef tallow / roasted garlic / herbs

DESSERT

choice of

Carrot Cake
white chocolate spiced crémeux / carrot cake crumble

Chocolate Cake
4 layer / fudge / feullitine / white chocolate coffee crémeux

Crème Brûlée
dulce de leche / banana brulee
**gluten free*

Ice Cream & Sorbet
chef's seasonal selections

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

HARLO Steakhouse & Bar