

# HARLO *Steakhouse & Bar*

## EASTER BRUNCH

\$75 PER PERSON

### FIRST COURSE

choice of

Smashed Avocado &  
Smoked Salmon Toast\*

*chili crunch / fennel pollen /  
crispy capers*

Pacific & Atlantic Oysters\*

*half dozen / seasonal mignonette /  
cocktail sauce*

Nicoise Salad

*olive oil poached tuna / kerry's green  
beans / champagne vinaigrette*

Greek Yogurt

*blackberry jam / house made granola /  
coconut chips*

Deviled Eggs\*

*carolina barbeque sauce / dill pickles /  
wagyu beef bacon*

Tuna Tartare\*

*green garlic / pine nuts / olives / toast*

Jumbo Oishii Shrimp Cocktail\*

*charred jalapeno aioli / cocktail sauce*

### SECOND COURSE

choice of

Carbonara\*

*house made tagliatelle / coddled egg*

Shakshuka\*

*pomodoro / calabrian chiles / chives*

Crispy Cornish Hen

*semolina waffles / calabrian boney*

8oz Creekstone Skirt Steak & Eggs\*

*chimichurri / smoked salt*

Brunchy Burger\*

*bacon tomato jam / new american  
cheese / over easy egg / smashed avocado*

Lobster Thermidor

*maine lobster tail / brandy /  
market salad*

Monte Cristo

*prosciutto cotto / gruyere /  
pan de mie*

### DESSERT

choice of

Carrot Cake or Basque Cheesecake

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

COLD SHELLFISH\*  
SEAFOOD PLATEAU

*lobster / oyster / shrimp / crab louie*

*Petite | 105*  
*serves 1 -2*

*Grande | 185*  
*serves 3-4*

*Caviar Service\**

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

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Petrossian Caviar Service\*

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

Royal Ossetra

*1oz*

225

Kaluga

*1oz*

175

Caviar Duo Tasting

375

## *Champagne & Sparkling Wines*

Empire Estate Brut,  
Finger Lakes  
*new york nv*  
15 gl / 60 btl

Jeio Prosecco,  
Veneto  
*italy nv*  
15 gl / 60 btl

Lucien Albrecht  
Brut Rosé  
*france nv*  
18 gl / 75 btl

Aubry  
1er Cru Brut,  
Champagne  
*france nv*  
37 gl / 145 btl

Veuve Cliquot  
Yellow Label Brut,  
Champagne  
*france nv*  
35 gl / 125 btl

Dom Pérignon  
Reserve Brut,  
Champagne  
*france 2015*  
115 gl / 460 btl

### *Brunch Classics*

Bellini  
*italy nv*  
12 gl / 40 btl

Mimosa  
*italy nv*  
12 gl / 40 btl

### *Cocktails*

Harlø Sangria  
*red wine / brandy /  
seasonal fruit*  
15

Aperol Spritz  
*aperol / sparkling wine  
club soda*  
16

Harlø Bloody Mary  
*vodka / clamato & tomato juice /  
lemon juice / worcestershire /  
old bay spice*  
18

Espresso Martini  
*vodka / espresso liqueur /  
vanilla*  
18