

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

Crudo Tasting*
*chef's selection of fresh fish /
sashimi style / seasonal garnitures*
40

Wagyu Beef Tartare*
*lemon / basil / pinenuts /
capers / warm ciabatta*
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 gaufrettes /
blinis / smoked salmon / potato latkes*

Royal Ossetra	Kaluga
1oz	1oz
225	175

Caviar Duo Tasting
375

APPETIZERS

Diver Scallops & Foie Gras <i>winter citrus / chili limon gastrique / walnuts</i>	32
Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>	28
Crispy Cornish Hen <i>yuzu kosho / sesame / scallions</i>	22
Maryland Crab Cake <i>cajun dijonnaise / pickled okra</i>	35
Crispy Calamari <i>ginger yogurt / serrano / mint / cilantro</i>	23
Roasted Bone Marrow <i>apple jam / sunflower gremolata / toasted bread</i>	30

SALADS & SOUP

Pastrami Wedge <i>house-smoked pastrami / lavash croutons / shafts blue cheese / marinated tomatoes</i>	18
Classic Caesar <i>little gem lettuces / anchovy croutons / crispy seven minute egg</i>	17
HarlØ Chopped <i>truffle salami / garbanzo beans / mozzarella / herb vinaigrette</i>	18
Endive <i>smoked goat cheese / candied walnuts / champagne dijon vinaigrette</i>	16
Potato Leek Soup <i>crispy parmesan / leeks</i>	15

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
*housemade bucatini / 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 YOUR TOWER

Black Out Oysters +10 each

Florida Stone Crab +25 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* <i>westholme wagyu beef / house-made brioche bun / new american cheese / wagyu bacon / fries</i>	29
Jidori Chicken <i>"dumplings" / petite root vegetables / chicken brodo</i>	39
Butternut Squash Risotto <i>winter vegetables / saffron / taleggio</i>	32
Duck Tagliatelle <i>braised duck / grana padano / sicilian olive oil</i>	42
Steak Frites* <i>8oz hanger steak / herb butter / french fries</i>	58

WOOD-FIRED STEAKS & SEAFOOD

grilled over cherry wood

STEAKS & CHOPS

8oz Filet Mignon* <i>western reserve</i>	59	8oz Bison Filet* <i>durham ranch / juniper berries</i>	65
18oz Ribeye* <i>black angus</i>	72	12oz Peppercrusted NY Strip* <i>black angus / cognac</i>	68
14oz Prime NY Strip* <i>creekstone</i>	76	Colorado Lamb Chops* <i>catelli brothers / basil chutney</i>	75
8oz Ribeye Cap* <i>snake river farms wagyu</i>	94	8oz Iberico Pork Secreto* <i>campo grande / pear brandy gastrique</i>	58

LARGE FORMAT

24oz Kansas City NY Strip* <i>flannery beef / 14 day dry aged</i>	110	The Jorge (Ribsteak)* <i>32 oz / flannery beef / 14 day dry aged</i>	165
Thor's Hammer <i>braised bone in beef shank / potato puree / red wine demi glace</i>	135	Wagyu Tomahawk* <i>42oz long bone ribeye / westholme ranch australia</i>	275

WILD-CAUGHT SEAFOOD

Bristol Scallops <i>basil chutney / picked herbs</i>	45	Mediterranean Branzino <i>chermoula / citrus segments</i>	50
Big Glory Bay Salmon* <i>7oz / spaghetti squash / pepita vinaigrette</i>	45	Chilean Sea Bass <i>8oz / mushroom pistou / chives / porcini dust</i>	65

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

STEAK SAUCES

Harlø Steak Sauce	5
Chermoula	
Classic Béarnaise	
Horseradish Cream	
Au Poivre	

INDULGENCES

Harlø Smoked Chile Butter	7
Truffle Butter	7
Maine Lobster Tail	34
Seared Foie Gras	30
Bone Marrow	20

SIDES

House-made Farfalle <i>spicy vodka sauce / ricotta salata</i>	15	Japanese Yams <i>spiced yogurt / pistachios</i>	14
Cavatelli Mac & Cheese <i>smoked cheese blend / herbed breadcrumbs</i>	18	Creamy Polenta <i>+Duck Ragu 10</i>	14
Crispy Potatoes <i>beef tallow / roasted garlic / herbs</i>	14	Grilled Broccolini <i>charred lemon / garlic</i>	12
Smashed Potato <i>onion sour cream / wagyu bacon / vermont cheddar fondue</i>	14	Roasted Mushroom <i>foraged mushrooms / truffle tamari / fresh herbs</i>	16
Potato Purée <i>normandy butter / cream</i>	12	Creamed Spinach <i>bechamel / parmesan</i>	12

Crispy Brussel Sprouts
apple bourbon cider / onions / pancetta