

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

*pommes purée / peas /
lemongrass butter sauce*

Jidori Chicken

*maitake mushrooms / bread pudding /
asparagus / chicken jus*

Braised Short Rib Tagliatelle

chanterelles / saba / sage

Big Glory Bay Salmon*

*tomato and mushroom ragù /
warm tomato vinaigrette*

18oz Boneless Ribeye*

*meat by linz / chicago
+\$25*

SIDES

choice of

Butter Poached Asparagus

*hollandaise /
espelette*

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 crèmeux /
carrot cake crumble*

Chocolate Cake

*4 layer / fudge / feullitine /
white chocolate coffee crèmeux*

Crème Brûlée

*dulce de leche / banana brulee
gluten free

Ice Cream & Sorbet

*chef's seasonal
selections*

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

HARLO *Steakhouse
& Bar*