

RAW & CHILLED
Jumbo Oishii Shrimp Cocktail <i>charred jalapeño aioli / cocktail sauce</i> 27
Pacific & Atlantic Oysters* <i>half dozen / seasonal mignonette / cocktail sauce</i> 26
Prime NY Steak Tartare* <i>espelette / mustard / baguette / eggs</i> 27
Hamachi Crudo* <i>yuzu / cilantro / serrano peppers</i> 25
Wagyu Beef Carpaccio* <i>bordelaise aioli / grana padano / caper grissini</i> 29

HARLØ CAVIAR BITES 12
Caviar Taco* <i>crispy potato / hamachi / chive</i>
Caviar Latkes* <i>french onion cream / smoked salmon</i>
Caviar Deviled Egg* <i>espelette / foraged flowers</i>
Harlø Caviar Bite Trio* 30
PETROSSIAN CAVIAR SERVICE* <i>served with malt vinegar fries / blinis / smoked salmon / potato latkes</i>
Royal Ossetra Kaluga <i>10z 10z</i> 225 175
Caviar Duo Tasting 375

APPETIZERS	
Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>	28
Ginger Beer Glazed Pork Belly <i>sunny side egg / potato purée / picked herbs</i>	23
Maryland Crab Cake <i>chipotle aioli / slaw / bread & 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>	18
Chopped Caesar <i>romaine hearts / rosemary croutons / crispy seven minute egg</i>	17
Harlø Antipasto <i>truffle salami / garbanzo beans / mozzarella / herb vinaigrette</i>	18
Seafood Chowder <i>crab / seabass / lobster / old bay / potatoes</i>	22
French Onion Soup <i>gruyere / emmental / baguette</i>	18

SEAFOOD PLATEAU

assortment of seafood & shellfish

FIRE OR ICE

SEAFOOD PLATEAU

*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

TRUFFLES
BLACK BURGUNDY TRUFFLES
5 grams 30
10 grams 60
BLACK TRUFFLE FONDUTA
<i>poached egg / grilled baguette</i> 40
BLACK TRUFFLE CARBONARA
<i>housemade tagliatelle / poached egg / pastrami / 5 grams</i> 70



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>american wagyu beef / brioche bun / american cheese / wagyu bacon / fries</i>	29
Jidori Chicken	<i>lemon thyme tallow aioli / tokyo turnips / lentils</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*	65	14oz Prime NY Strip*	72
<i>demkota</i>		<i>meat by linz / chicago</i>	
18oz Prime Ribeye*	78	12oz New Zealand Elk Chops*	58
<i>meat by linz / chicago</i>		<i>rosemary potato purée / pomegranate</i>	

AMERICAN & JAPANESE WAGYU

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

THE SHOW

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

MARKET SEAFOOD

Bristol Scallops	45	Whole Mediterranean Branzino	50
<i>stewed cannellini beans / harissa</i>		<i>grapefruit / fennel / herb emulsion</i>	
Big Glory Bay Salmon*	45	8oz Chilean Sea Bass	65
<i>7oz / tomato ponzu butter / fall orzotto</i>		<i>serrano yogurt / fennel</i>	

ACCESSORIES

6

Harlø Steak Sauce
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	13	Grilled Broccolini	12
<i>normandy butter / cream</i>		<i>charred lemon / garlic</i>	
Crispy Potatoes	14	Charred Carrots	12
<i>beef tallow / roasted garlic / herbs</i>		<i>spiced gremolata / sicilian olive oil</i>	
Smashed Potato	14	Crab Fried Rice	18
<i>onion sour cream / wagyu bacon / vermont cheddar fondue</i>		<i>poached egg / lemongrass / sesame seeds</i>	
Roasted Mushroom	16	Cavatelli Mac & Cheese	18
<i>foraged mushrooms / truffle tamari / fresh herbs</i>		<i>smoked cheese blend / herbed breadcrumbs</i>	
		Roasted Brussel Sprouts	13
		<i>pecorino / saba</i>	

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