

A LA CARTE

ACCESSORIES

Harlø Steak Sauce	
Salsa Verde	
Classic Béarnaise	
Horseradish Cream	
Au Poivre	
Truffle Butter	

6 TREAT YOURSELF

Peppercorn Crust	7
Smokey Bleu Cheese Crust	7
Maine Lobster Tail	34
Seared Foie Gras	30
Bone Marrow	20
Diver Scallops	28

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 you plateau to enhance your experience

+10 per person

TRUFFLES

BLACK BURGUNDY TRUFFLES

5 grams	30
10 grams	60

BLACK TRUFFLE FONDUTA

*poached egg /
grilled baguette*

40

BLACK TRUFFLE CARBONARA

*housemade tagliatelle /
poached egg /
pastrami / 5 grams*

100

HARLO *Steakhouse & Bar*

SPRING 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*

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 honey

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 | Basque Cheesecake | Chocolate Cake

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