

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 18
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* 50
PETROSSIAN CAVIAR SERVICE* <i>served with malt vinegar fries / blinis / smoked salmon / potato latkes</i>
Royal Ossetra Kaluga <i>1oz 1oz</i> 225 175
Caviar Duo Tasting 375

APPETIZERS	
Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>	28
Crispy Cornish Hen <i>yuzu kosho honey / sesame seeds</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 <i>assortment of seafood & shellfish</i>
FIRE OR ICE SEAFOOD PLATEAU <i>smoked chili butter or chilled & raw selection</i>
Petite 105 <i>serves 1 - 2</i>
Grande 185 <i>serves 3 - 4</i>
ADD PASTA COURSE <i>to your fire plateau</i> +10 per person

TRUFFLES	
BLACK BURGUNDY TRUFFLES	
5 grams	30
10 grams	60
WHITE ALBA TRUFFLES	
3 grams	60
5 grams	90
WHITE TRUFFLE CARBONARA <i>housemade tagliatelle / poached egg / pastrami / 5 grams</i> 100	



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 / brioche bun / new 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

STEAKS & CHOPS

8oz Filet Mignon*	65	14oz Prime NY Strip*	72
<i>western reserve</i>		<i>meat by linz / chicago</i>	
18oz Prime Ribeye*	78	12oz New Zealand Elk T-Bone*	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	4oz 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>	
Thor's Hammer	160	Pan Seared Dover Sole Meunière	95
<i>creamy polenta / braised 7lbs beef shank</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	Honey Nut Squash	12
<i>beef tallow / roasted garlic / herbs</i>		<i>housemade straciatella / pumpkin seeds</i>	
Smashed Potato	14	Crab Fried Rice	18
<i>onion sour cream / wagyu bacon /</i>		<i>poached egg / lemongrass / sesame seeds</i>	
<i>vermont cheddar fondue</i>		Cavatelli Mac & Cheese	18
Roasted Mushroom	16	<i>smoked cheese blend / herbed breadcrumbs</i>	
<i>foraged mushrooms / truffle tamari /</i>		Roasted Brussel Sprouts	13
<i>fresh herbs</i>		<i>pecorino / saba</i>	

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