

RAW & CHILLED

Jumbo Oishii Shrimp Cocktail  
*charred jalapeño aioli / cocktail sauce*  
27

Pacific & Atlantic Oysters\*  
*half dozen / seasonal mignonette / cocktail sauce*  
26

Prime NY Steak Tartare\*  
*espelette / mustard / toasted baguette / egg*  
27

Hamachi Crudo\*  
*yuzu / cilantro / serrano peppers*  
25

Wagyu Beef Carpaccio\*  
*bordelaise aioli / grana padano / caper grissini*  
29

HARLØ CAVIAR BITES 12

Caviar Taco\*  
*crispy potato / hamachi / chive*

Caviar Latkes\*  
*french onion cream / smoked salmon*

Caviar Deviled Egg\*  
*espelette / foraged flowers*

Harlø Caviar Bite Trio\*  
30

PETROSSIAN CAVIAR SERVICE

*served with malt vinegar fries / blinis /  
smoked salmon / potato latkes*

|               |            |
|---------------|------------|
| Royal Ossetra | Kaluga     |
| <i>1oz</i>    | <i>1oz</i> |
| 225           | 175        |

Caviar Duo Tasting  
375

APPETIZERS

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>                              | 28 |
| Prime Beef Meatballs <i>san marzano sauce / aged parmigiano-reggiano / chimichurri / toasted baguette</i> | 25 |
| Maryland Crab Cake <i>chipotle aioli / slaw / bread &amp; butter pickles</i>                              | 35 |
| Rhode Island Calamari <i>spicy pomodoro / peppadews</i>                                                   | 23 |
| Tuna Tartare* <i>sashimi-grade tuna / avocado / cucumber oil / citrus ponzu sauce</i>                     | 27 |
| Roasted Bone Marrow <i>cranberry jam / chimichurri / toasted bread</i>                                    | 30 |

SALADS & SOUP

|                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| Pastrami Wedge <i>house-smoked pastrami / smokey bleu cheese / marinated tomatoes / aged balsamic / crispy onions</i>                         | 19 |
| Chopped Caesar <i>romaine hearts / shaved parmesan / rosemary croutons / anchovy caesar dressing</i>                                          | 17 |
| Harlø Chopped Salad <i>iceberg &amp; romaine / eggs / b&amp;b pickles / beef bacon / onion ring / pecorino cheese / champagne vinaigrette</i> | 18 |
| Burrata Salad <i>tomatoes / strawberries / baby beets / lime &amp; ginger vinaigrette</i>                                                     | 24 |
| Seafood Chowder <i>crab / seabass / lobster / old bay / potatoes</i>                                                                          | 22 |
| French Onion Soup <i>gruyere / emmental / baguette</i>                                                                                        | 18 |

FIRE OR ICE SEAFOOD PLATEAU

Assortment of Seafood & Shellfish

CHOICE OF

*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

H

EXECUTIVE CHEF

EDUARDO "LALO" SAAVEDRA

ENTRÉES

|                                      |                                                                    |    |
|--------------------------------------|--------------------------------------------------------------------|----|
| 12oz Prime Braised Bone In Short Rib | <i>creamy polenta / midwest</i>                                    | 55 |
| 8oz Flat Iron Steak*                 | <i>au poivre sauce</i>                                             | 45 |
| Jidori Chicken                       | <i>maitake mushrooms / bread pudding / asparagus / chicken jus</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 Harlø Herb Butter

STEAKS & CHOPS

|                               |    |                                            |    |
|-------------------------------|----|--------------------------------------------|----|
| 8oz Filet Mignon*             | 65 | 14oz Prime NY Strip*                       | 72 |
| <i>creekstone farms</i>       |    | <i>midwest</i>                             |    |
| 18oz Boneless Ribeye*         | 78 | 12oz New Zealand Elk Chops*                | 58 |
| <i>meat by linz / chicago</i> |    | <i>rosemary potato purée / pomegranate</i> |    |
| 18oz Bone In Prime Ribeye*    |    |                                            |    |
| <i>midwest</i>                | 95 |                                            |    |

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

|                                             |     |                                                   |     |
|---------------------------------------------|-----|---------------------------------------------------|-----|
| Flambéed Stuffed Maine Lobster              | 120 | 42oz Wagyu Tomahawk*                              | 275 |
| <i>shrimp stuffing / sherry cream sauce</i> |     | <i>australian wagyu / westholme ranch</i>         |     |
| 16oz Wagyu Chateaubriand*                   | 165 | Pan Seared Dover Sole Meunière                    | 95  |
| <i>australian wagyu / westholme ranch</i>   |     | <i>capers / brown butter / mushroom sott'olio</i> |     |

MARKET SEAFOOD

|                                                                 |    |                                            |    |
|-----------------------------------------------------------------|----|--------------------------------------------|----|
| Hokkaido Scallops                                               | 45 | Whole Mediterranean Branzino               | 50 |
| <i>pommes purée / root vegetables / lemongrass butter sauce</i> |    | <i>grapefruit / fennel / herb emulsion</i> |    |
| Big Glory Bay Salmon*                                           | 45 | 8oz Chilean Sea Bass                       | 65 |
| <i>mushroom ragù / crispy basil / warm tomato vinaigrette</i>   |    | <i>serrano yogurt / fennel</i>             |    |

ACCESSORIES

|                   |   |
|-------------------|---|
| Harlø Steak Sauce | 6 |
| 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>             |    |
| Loaded Baked Potato                                                     | 14 | Butter Poached Asparagus                                 | 15 |
| <i>crème fraîche / mornay cheese sauce / crispy beef bacon / chives</i> |    | <i>hollandaise / espelette</i>                           |    |
| Potato Au Gratin                                                        | 15 | Creamed Spinach                                          | 13 |
| <i>5 cheese / chives</i>                                                |    | <i>parmesan cream / roasted garlic / gratinéed crust</i> |    |
| Roasted Mushrooms                                                       | 16 | Crab Fried Rice                                          | 18 |
| <i>foraged mushrooms / tamari / fresh herbs</i>                         |    | <i>scrambled egg / lemongrass / sesame seeds</i>         |    |
|                                                                         |    | Cavatelli Mac & Cheese                                   | 18 |
|                                                                         |    | <i>smoked cheese blend / herbed breadcrumbs</i>          |    |

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