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

Tuna Tartare*
sashimi-grade tuna / avocado / cucumber oil / citrus ponzu sauce
27

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 blinis / egg yolk / egg white / scallions / chives / crème fraîche

Royal Ossetra	Kaluga
1oz	*1oz*
225	175

Caviar Duo Tasting
375

APPETIZERS

Spanish Octopus *herb crusted / castelvetrano olives / "piccata" sauce* 28
Prime Beef Meatballs *san marzano sauce / aged parmigiano-reggiano / chimichurri / toasted baguette* 25
Maryland Crab Cake *chipotle aioli / slaw / bread & butter pickles* 35
Rhode Island Calamari *spicy pomodoro / peppadews* 23
Roasted Bone Marrow *cranberry jam / chimichurri / toasted bread* 30

SALADS & SOUP

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

FIRE OR ICE SEAFOOD PLATEAU

Assortment of Seafood & Shellfish

CHOICE OF
smoked chili butter or chilled & raw selection

PETITE 105	GRANDE 185
serves 1 - 2	serves 3 - 4

ADD A PASTA COURSE
following your plateau to enhance your experience
+10 PER PERSON

EXECUTIVE CHEF
EDUARDO "LALO" SAAVEDRA

Sourced from our favorite farms and ranches in Texas, Illinois, Idaho, California and Australia, reflecting our commitment to quality & sustainability.

ENTRÉES

Wagyu Burger *double patty / cheddar cheese / caramelized onions / lettuce / tomato / japanese milk bread bun / fries* 29

12oz Prime Braised Bone In Short Rib *creamy polenta / midwest* 55

8oz Flat Iron Steak* *au poivre sauce* 45

Mary's Half Chicken *cassoulet beans / pistou* 34

Braised Short Rib Tagliatelle *chanterelles / saba / sage* 35

Steak Frites* *8oz creekstone skirt steak / herb butter / fries* 58

WOOD-FIRED STEAKS & SEAFOOD

Grilled over Cherry & Apple Wood & Basted with Harlø Herb Butter

STEAKS & CHOPS

8oz Filet Mignon* 65
midwest

18oz Boneless Ribeye* 78
meat by linz / chicago

14oz Prime NY Strip* 72
midwest

12oz New Zealand Elk Chops* 58
rosemary potato purée / pomegranate

18oz Bone In Prime Ribeye* 95
midwest

AMERICAN & JAPANESE WAGYU

14oz Rosewood NY Strip* 110
american wagyu / texas

16oz Rosewood Boneless Ribeye* 150
american wagyu / texas

8oz Ribeye Cap* 94
american wagyu / snake river farms

6oz Kagoshima A5 Bento Box* 100
japanese wagyu / trio of sauces

THE SHOW

Flambéed Stuffed Maine Lobster 120
shrimp stuffing / sherry cream sauce

16oz Wagyu Chateaubriand* 165
australian wagyu / westholme ranch

42oz Wagyu Tomahawk* 275
australian wagyu / westholme ranch

Pan Seared Dover Sole Meunière 95
capers / brown butter / mushroom sott'olio

MARKET SEAFOOD

Hokkaido Scallops 45
butternut squash risotto / sage

Big Glory Bay Salmon* 45
beluga lentils / blistered tomatoes

Whole Mediterranean Branzino 50
grapefruit / fennel / herb emulsion

8oz Chilean Sea Bass 65
serrano yogurt / leeks

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
normandy butter / cream

Crispy Potatoes 14
beef tallow / roasted garlic / herbs

Loaded Baked Potato 14
crème fraîche / mornay cheese sauce / crispy beef bacon / chives

Potato Au Gratin 15
5 cheese / chives

Roasted Mushrooms 16
foraged mushrooms / tamari / fresh herbs

Creamed Corn 15
cotija cheese / scallions

Grilled Broccolini 12
charred lemon / garlic

Brussel Sprouts 13
port wine reduction / pecorino cheese

Butter Poached Asparagus 15
hollandaise / espelette

Creamed Spinach 13
parmesan cream / roasted garlic / gratinéed crust

Crab Fried Rice 18
scrambled egg / lemongrass / sesame seeds

Cavatelli Mac & Cheese 18
smoked cheese blend / herbed breadcrumbs

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