

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 Crab "Louie" Cocktail <i>avocado purée / smoked trout roe / bibb lettuces</i> 32 Crudo Tasting* <i>chef's selection of fresh fish / sashimi style / seasonal garnitures</i> 40 Wagyu Beef Tartare* <i>lemon / basil / pinenuts / capers / warm ciabatta</i> 29	
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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> <table> <tr> <td>Royal Ossetra</td><td>Kaluga</td></tr> <tr> <td><i>1oz</i></td><td><i>1oz</i></td></tr> <tr> <td>225</td><td>175</td></tr> </table> Caviar Duo Tasting 375	Royal Ossetra	Kaluga	<i>1oz</i>	<i>1oz</i>	225	175	
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APPETIZERS

Lobster Casino <i>bone marrow sherry butter / tarragon / chili oil</i>	32
Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>	28
Crispy Cornish Hen <i>giadineria / mesquite buttermilk</i>	22
Maryland Crab Cake <i>green garlic / radish salad</i>	35
Crispy Calamari <i>spicy vodka pomodoro / peppadews</i>	23
Roasted Bone Marrow <i>bourbon cherry jam / sunflower gremolata / toasted bread</i>	30

SALADS & SOUP

Pastrami Wedge <i>house-smoked pastrami / lavash croutons / shafts blue cheese / marinated tomatoes</i>	18
Classic Caesar <i>little gem lettuces / anchovy croutons / crispy seven minute egg</i>	17
Harlø Chopped <i>truffle salami / garbanzo beans / mozzarella / herb vinaigrette</i>	18
Endive <i>smoked goat cheese / candied walnuts / champagne dijon vinaigrette</i>	16
French Onion Soup <i>gruyere / emmental / baguette</i>	18

SEAFOOD PLATEAU <i>assortment of seafood & shellfish</i>	
FIRE ROASTED SEAFOOD PLATEAU <i>smoked chili butter</i> Petite 105 <i>serves 1 - 2</i> Grande 185 <i>serves 3 - 4</i> ADD PASTA COURSE <i>chef's housemade pasta / mascarpone / blistered cherry tomatoes</i> +10 per person	ICE CHILLED SEAFOOD PLATEAU* <i>chilled & raw selection</i> Petite 105 <i>serves 1 - 2</i> Grande 185 <i>serves 3 - 4</i> STYLE OUT YOUR PLATEAU Black Out Oysters +10 each



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 / house-made brioche bun / new american cheese / wagyu bacon / fries</i>	29
Jidori Chicken	<i>spring vegetables / chicken brodo</i>	39
Asparagus & Morel Risotto	<i>goat cheese / poppy seeds</i>	45
Lemon Tortellinis	<i>carrot top pesto / basil butter</i>	32
Steak Frites*	<i>8oz hanger steak / herb butter / fries</i>	58

WOOD-FIRED STEAKS & SEAFOOD

grilled over cherry wood

STEAKS & CHOPS

8oz Filet Mignon*	59	8oz Bison Filet*	65
<i>western reserve</i>		<i>durham ranch / juniper berries</i>	
18oz Ribeye*	72	12oz Peppercrusted NY Strip*	68
<i>black angus</i>		<i>black angus / cognac</i>	
14oz Prime NY Strip*	76	Colorado Lamb Chops*	75
<i>creekstone</i>		<i>catelli brothers / tzatziki</i>	
8oz Ribeye Cap*	94	16oz Iberico Pork Chops*	68
<i>snake river farms wagyu</i>		<i>campo grande / strawberry chili glaze</i>	

LARGE FORMAT

16oz Wagyu Chateaubriand*	165	Wagyu Tomahawk*	275
<i>westholme ranch / chanterelles / marsala</i>		<i>42oz long bone ribeye / westholme ranch</i>	

Whole Crusted Lamb Rack*
pecorino / pistachio / tamarind demi
150

WILD-CAUGHT SEAFOOD

Bristol Scallops	45	Mediterranean Branzino	50
<i>romesco / scallion oil</i>		<i>grapefruit / fennel / herb emulsion</i>	
Big Glory Bay Salmon*	45	Chilean Sea Bass	65
<i>7oz / pea tarragon cream / za'atar</i>		<i>shiso salsa verde / kerry's bok choy</i>	

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

STEAK SAUCES

6

Harlø Steak Sauce
Salsa Verde
Classic Béarnaise
Horseradish Cream
Au Poivre

INDULGENCES

Harlø Smoked Chili Butter	7
Truffle Butter	7
Maine Lobster Tail	34
Seared Foie Gras	30
Bone Marrow	20

SIDES

House-made Farfalle	15	Broiled Artichokes	14
<i>spicy vodka sauce / ricotta salata</i>		<i>pepper aioli / lemon salt</i>	
Cavatelli Mac & Cheese	18	Creamy Polenta	14
<i>smoked cheese blend / herbed breadcrumbs</i>		<i>grana padano / mascarpone</i>	
Crispy Potatoes	14	Grilled Broccolini	12
<i>beef tallow / roasted garlic / herbs</i>		<i>charred lemon / garlic</i>	
Smashed Potato	14	Roasted Mushroom	16
<i>onion sour cream / wagyu bacon / vermont cheddar fondue</i>		<i>foraged mushrooms / truffle tamari / fresh herbs</i>	
Potato Purée	12	Crispy Green Beans	13
<i>normandy butter / cream</i>		<i>spring onions / manchurian sauce</i>	

Grilled Asparagus
miso bernaïse / smoked salt
13

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