

HARLO *Steakhouse & Bar*

EASTER 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

green garlic / 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 or Basque Cheesecake

COLD SHELLFISH SEAFOOD TOWER

lobster / oyster / shrimp / crab louie

*Petite | 105
serves 1 -2*

*Grande | 185
serves 3-4*

*Caviar Service**

Harlø Caviar Bites 18

Caviar Taco*

crispy potato / hamachi / chive

Caviar Latkes

french onion cream / smoked salmon

Caviar Deviled Egg*

espelette / foraged flowers

Harlø Caviar Bite Trio

50

Petrossian Caviar Service

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

Royal Ossetra

1oz

225

Kaluga

1oz

175

Caviar Duo Tasting

375

**consuming raw or undercooked meat, poultry, seafood, shellstock or egg may increase your risk of food borne illness*

Champagne & Sparkling Wines

Empire Estate Brut,
Finger Lakes
new york nv
15 gl / 60 btl

Jeio Prosecco,
Veneto
italy nv
15 gl / 60 btl

Lucien Albrecht
Brut Rosé
france nv
18 gl / 75 btl

Aubry
1er Cru Brut,
Champagne
france nv
37 gl / 145 btl

Veuve Cliquot
Yellow Label Brut,
Champagne
france nv
35 gl / 125 btl

Dom Pérignon
Reserve Brut,
Champagne
france 2015
115 gl / 460 btl

Brunch Classics

Bellini
italy nv
12 gl / 40 btl

Mimosa
italy nv
12 gl / 40 btl

Cocktails

Harlø Sangria
*red wine / brandy /
seasonal fruit*
15

Aperol Spritz
*aperol / sparkling wine
club soda*
16

Harlø Bloody Mary
*vodka / clamato & tomato juice /
lemon juice / worcestershire /
old bay spice*
18

Espresso Martini
*vodka / espresso liqueur /
vanilla*
18