

EASTER BRUNCH

\$85 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*

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

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*

8oz Creekstone

Skirt Steak & Eggs*

chimichurri / smoked salt

DESSERT

choice of

Carrot Cake | Basque Cheesecake | Chocolate Cake

HARLO *Steakhouse
& Bar*

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

A LA CARTE

ACCESSORIES

Harlø Steak Sauce
Salsa Verde
Classic Béarnaise
Horseradish Cream
Au Poivre
Truffle Butter

6 TREAT YOURSELF

Peppercorn Crust 7
Smokey Bleu Cheese Crust 7
Maine Lobster Tail 34
Seared Foie Gras 30
Bone Marrow 20
Diver Scallops 28

SEAFOOD PLATEAU

*assortment of
seafood & shellfish*

FIRE OR ICE SEAFOOD PLATEAU

*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

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
1oz	1oz
225	175

Caviar Duo Tasting
375

TRUFFLES

Black Burgundy
Truffles
5 grams 30
10 grams 60

Black Truffle
Fonduta
*poached egg /
grilled baguette*
40

Black Truffle
Carbonara (5g)
*housemade tagliatelle /
poached egg / pastrami /*
100

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