

HARLO *Steakhouse & Bar*

\$175 per guest

FIRST COURSE

Choice Of

Shrimp Cocktail

charred jalapeño aioli / cocktail sauce

Caesar Salad

*romaine hearts / rosemary croutons /
crispy seven minute egg*

Maryland Crab Cake

chipotle aioli / slaw / bread & butter pickles

Pastrami Wedge

*house-smoked pastrami / lavash croutons /
smokey bleu cheese / marinated tomatoes*

Steak Tartare

espelette / mustard / baguette / eggs

French Onion Soup

gruyere / emmental / baguette

SECOND COURSE

Choice Of

8oz Filet Mignon*

western reserve

Jidori Chicken

*lemon thyme tallow aioli / tokyo turnips /
lentils*

Braised Short Rib Tagliatelle

chanterelles / saba / sage

18oz. Prime Ribeye: +\$10

Elk Chops*

rosemary potato purée / pomegranate

Big Glory Bay Salmon*

*7oz / tomato ponzu butter /
fall orzotto*

Bristol Scallops

stewed cannellini beans / harissa

8 oz. SRF American Wagyu Rib Cap: +\$25

SIDES

Select One

Potato Purée

normandy butter / cream

Grilled Broccolini

charred lemon / garlic

Crispy Potatoes

beef tallow / roasted garlic / herbs

Cavatelli Mac & Cheese

smoked cheese blend / herbed breadcrumbs

Roasted Mushroom

foraged mushrooms / truffle tamari / fresh herbs

DESSERT

Select One

Basque Cheesecake

market stonefruit / crème fraîche gelato

Crème Brûlée

*dulce de leche / coconut almond crumble /
vanilla whip / banana brulee GF*

6 Layer Chocolate Cake

harry's berries / hot fudge / vanilla gelato

Seasonal Sorbet

*vanilla / chocolate / pistachio /
raspberry / blood orange*

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

ENHANCE YOUR PRE FIXE EXPERIENCE

served a la carte

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

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 PASTA COURSE

to your fire plateau

+10 per person

TRUFFLES

BLACK BURGUNDY TRUFFLES

5 grams 30
10 grams 60

WHITE ALBA TRUFFLES

3 grams 60
5 grams 90

WHITE TRUFFLE CARBONARA

*housemade tagliatelle / poached egg /
pastrami / 5 grams*
100

THE SHOW

Wagyu Tomahawk* 275
42oz long bone ribeye / westholme ranch

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

16oz Wagyu Chateaubriand* 165
westholme ranch

Thor's Hammer 95
creamy polenta / fall vegetables