

RAW & CHILLED

Jumbo Oishii Shrimp Cocktail
charred jalapeño aioli / cocktail sauce
27

Pacific & Atlantic Oysters*
half dozen / seasonal mignonette / cocktail sauce
26

Crab "Louie" Cocktail
avocado purée / smoked trout roe / bibb lettuces
32

Crudo Tasting*
*chef's selection of fresh fish /
sashimi style / seasonal garnitures*
40

Wagyu Beef Tartare*
*lemon / basil / pinenuts /
capers / warm ciabatta*
29

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 fries /
blinis / smoked salmon / potato latkes*

Royal Ossetra	Kaluga
1oz	1oz
225	175

Caviar Duo Tasting
375

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

assortment of seafood & shellfish

FIRE ROASTED SEAFOOD PLATEAU

smoked chili butter

Petite 105
serves 1 - 2

Grande 185
serves 3 - 4

ADD PASTA COURSE

*housemade bucatini / mascarpone /
blistered cherry tomatoes*

+10 per person

ICE CHILLED SEAFOOD PLATEAU*

chilled & raw selection

Petite 105
serves 1 - 2

Grande 185
serves 3 - 4

STYLE OUT YOUR PLATEAU

Black Out Oysters +10 each

Florida Stone Crab +25 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* <i>western reserve</i>	59	8oz Bison Filet* <i>durham ranch / juniper berries</i>	65
18oz Ribeye* <i>black angus</i>	72	12oz Peppercrusted NY Strip* <i>black angus / cognac</i>	68
14oz Prime NY Strip* <i>creekstone</i>	76	Colorado Lamb Chops* <i>catelli brothers / tzatziki</i>	75
8oz Ribeye Cap* <i>snake river farms wagyu</i>	94	16oz Iberico Pork Chop* <i>campo grande / strawberry chili glaze</i>	68

LARGE FORMAT

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

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

WILD-CAUGHT SEAFOOD

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

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

Grilled Asparagus
miso bearnaise / smoked salt