



HARLO *Steakhouse & Bar*

Harlo is a classically elegant steakhouse developed by local restaurateur Jeffrey Fine. Conceptualized in the 60s, open today in Summerlin, Harlo provides an elevated ambiance for discerning clientele unlike anything else in Las Vegas.

For parties larger than 12 guests, we require a group menu to be selected in advance. We are more than happy to accommodate any dietary restrictions or allergies.

While we do not have a fully private room, we offer beautiful semi-private spaces. For parties larger than 40 guests, we can accommodate a partial or full restaurant buy-out.

Please contact Melody Torres, our Director of Operations, directly at melody@harlosteak.com for additional information & to book.

In order to confirm and finalize your event, we require a credit card authorization to be completed in advance (see last page).

We look forward to providing you with a seamless planning process and a memorable event!

Executive Chef
Eduardo "Lalo" Saavedra

1720 Festival Plaza Dr,
Las Vegas, NV 89135
(702) 333-0402

Sunday - Thursday
5pm to 9pm

Friday & Saturday
5pm to 10pm

Harlo Hour Daily
4pm to 6pm
Friday Starting 3pm

www.harlosteak.com
hello@harlosteak.com
[@harlosteak](https://www.instagram.com/harlosteak)

MAIN DINING ROOM

Capacity: 10-24 Seated



This space is meant for groups of 10 to 24 that want to stay in the scene and celebrate amongst other diners. For groups up to 16, you can celebrate at one long table, moving onto two large rounds for groups larger than 16.

LOUNGE NOOK

Capacity: 10-14 Seated



Our semi-private lounge nook is located within our lounge area and is perfect for groups looking to enjoy a lively scene. This table has it's back tucked to the wall, with no other dining tables closely nearby.

BAR & LOUNGE

Capacity: 45 Seated, 60 Standing



Our bar area is the perfect place to host your next cocktail reception or seated dinner. With stunning, custom made grand chandeliers and a world class service team behind the bar, this space is perfect for corporate parties, family gatherings and celebrations alike.

RED ROCK ROOM

Capacity: 40-80 Seated



These two semi-private sections in the back side of the restaurant are perfect for your next large seated dinner. With each section holding 40 guests amongst 6 separate tables, your guests can sit comfortably at four booths that surround two large round tables.

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GROUP DINING MENU

All menus and pricing subject to change.

Menu changes based on seasonal availability of local ingredients.

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

FIRST COURSE

served family style

Classic Caesar

little gem lettuces / anchovy / croutons

Endive

smoked goat cheese / candied walnuts / champagne dijon vinaigrette

Pacific & Atlantic Oysters*

seasonal mignonette / cocktail sauce

SECOND COURSE

choice of

8oz Filet Mignon

demkota ranch

Cacio e Pepe

grana padano / toasted peppercorns

Jidori Chicken

lemon thyme tallow aioli / seasonal vegetables

SIDES

for the table

Potato Purée

normandy butter / cream

Grilled Brocollini

charred lemon / garlic

Roasted Mushrooms

truffle tamari / fresh herbs

DESSERT

served family style

Chef's Selection of Seasonal Desserts

OPTIONAL SUPPLEMENTARY INDULGENCIES (PER PERSON)

maine lobster tail +34 / seared foie gras +30 / bone marrow +20 / gorgonzola crust +10

APPETIZERS

served family style

Wagyu Beef Carpaccio

truffle aioli / toasted pinenuts / arugula

Spanish Octopus

*herbed crusted / castelvetro olives /
"piccata" sauce*

Crispy Calamari

spicy pomodoro / peppadews

FIRST COURSE

choice of

Classic Caesar

little gem lettuces / anchovy / croutons

Harlø Chopped

*truffle salami / garbanzo beans / mozzarella /
herb vinaigrette*

Endive

*smoked goat cheese / candied walnuts /
champagne dijon vinaigrette*

SECOND COURSE

choice of

8oz Filet Mignon

demkota ranch

Cacio e Pepe

grana padano / toasted peppercorns

Bristol Scallops

romesco / scallion oil

Jidori Chicken

lemon thyme tallow aioli / seasonal vegetables

Big Glory Bay Salmon

picatta sauce / castelvetro olives

SIDES

for the table

Potato Purée

normandy butter / cream

Grilled Broccolini

charred lemon / garlic

Roasted Mushrooms

truffle tamari / fresh herbs

Cavatelli Mac & Cheese

smoked cheese blend / herbed breadcrumbs

DESSERT

served family style

Chef's Selection of Seasonal Desserts

OPTIONAL SUPPLEMENTARY INDULGENCIES (PER PERSON)

maine lobster tail +34 / seared foie gras +30 / bone marrow +20 / gorgonzola crust +10

AMUSE BOUCHE

Blacked Out Oyster

pacific or atlantic oyster with premium kaluga hybrid caviar

APPETIZERS

served family style

Crispy Calamari

spicy pomodoro / peppadews

Wagyu Beef Carpaccio

truffle aioli / toasted pinenuts / arugula

Roasted Bone Marrow

*bourbon cherry jam / sunflower gremolata /
toasted bread*

FIRST COURSE

choice of

Pastrami Wedge

*house-smoked pastrami / lavash croutons /
shafts blue cheese / marinated tomatoes*

Classic Caesar

little gem lettuces / anchovy / croutons

Endive

*smoked goat cheese / candied walnuts /
champagne dijon vinaigrette*

SECOND COURSE

choice of

14oz Prime NY Strip

meat by linz / chicago

16oz Iberico Pork Chops

campo grande / strawberry chili glaze

Jidori Chicken

lemon thyme tallow aioli / seasonal vegetables

Big Glory Bay Salmon

picatta sauce / castelvetro olives

18oz Prime Ribeye

meat by linz / chicago

SIDES

for the table

Potato Purée

normandy butter / cream

Grilled Broccolini

charred lemon / garlic

Roasted Mushrooms

truffle tamari / fresh herbs

Lobster Mac & Cheese

smoked cheese blend / herbed breadcrumbs

DESSERT

served family style

Chef's Selection of Seasonal Desserts

OPTIONAL SUPPLEMENTARY INDULGENCIES (PER PERSON) +25

*champagne back with black out oysters / chef's caviar bumps with intermezzo course /
freshly baked cookie with a dessert shot dessert course*

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BEVERAGE PACKAGES

Harlo House Package

HOUSE WINE & BEER PACKAGE

\$40 PER PERSON

Sommelier Selected Red Wine

Sommelier Selected White Wine

Assorted Beers

Harlo Specialty Package

\$65 PER PERSON

All Well Spirit Cocktails

All House Specialty Cocktails

Sommelier Selected Red Wine

Sommelier Selected White Wine

Assorted Beers

Harlo Elite Package

PREMIUM WINE, LIQUOR & BEER PACKAGE

\$85 PER PERSON

Sparkling Wine

Red Wine (premium selection)

White Wine (premium selection)

Premium Liquor

(up to \$30 per drink, e.g., top-shelf vodka, aged rum, premium gin, high-quality tequila)

Assorted Beers (domestic, imported, craft)

All Specialty Cocktails (crafted by our skilled mixologists)

Please note that the specific brands and varieties of wine, liquor, and beer may vary based on availability and the preferences of Harlo Steakhouse. The prices mentioned are subject to change and do not include taxes or gratuity. For further details and customization options, please contact Harlo Steakhouse directly.

HARLO *Steakhouse & Bar*

Reservation Name _____

Event Date _____

I hereby authorize charged detailed below to be applied to my credit card expenses incurred at Harlo Steakhouse & Bar.

Name _____

Address _____

Phone _____

CC Holder Name _____

Credit Card # _____

Exp Date _____

Security Code _____

ZIP _____

Card Type _____

Amount Not to be Exceeded _____

In order to proceed booking your event with us, we require a credit card authorization to be filled in advance.

*Cancellation policy: 14-day notice is required for any cancellation or date change for a full venue buyout. Deposit will be refunded in full or transferred to a later date if cancelled or rescheduled prior to 14 days before the contracted event. Guaranteed number of attendees must be received 7-days prior to contracted event date. The group will be charged the menu price per person for the guaranteed number of guests or the number of people actually served, whichever is greater. If no guarantee is received, the number of guests indicated on the Restaurant Event Order will be the guaranteed attendance.

I agree to add gratuity percentage on the final bill of 20% & a 4% event service fee.

Signature _____

Date _____