

HARLO *Steakhouse & Bar*

HARLO BRUNCH FOR THE HOLIDAYS!

\$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*

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

*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 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*
*42oz long bone ribeye /
westholme ranch*

275

16oz Wagyu Chateaubriand* 165
westholme ranch

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

95

Thor's Hammer 95
*creamy polenta /
fall vegetables*

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