

RAW & CHILLED

Jumbo Oishii Shrimp Cocktail
charred jalapeño aioli / cocktail sauce
27

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

Prime NY Steak Tartare*
espelette / mustard / toasted baguette / egg
27

Hamachi Crudo*
yuzu / cilantro / serrano peppers
25

Wagyu Beef Carpaccio*
bordelaise aioli / grana padano / caper grissini
29

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
<i>1oz</i>	<i>1oz</i>
225	175

Caviar Duo Tasting
375

APPETIZERS

Spanish Octopus <i>herb crusted / castelvetrano olives / "piccata" sauce</i>	28
Prime Beef Meatballs <i>san marzano sauce / aged parmigiano-reggiano / chimichurri / toasted baguette</i>	25
Maryland Crab Cake <i>chipotle aioli / slaw / bread & butter pickles</i>	35
Rhode Island Calamari <i>spicy pomodoro / peppadews</i>	23
Tuna Tartare* <i>sashimi-grade tuna / avocado / cucumber oil / citrus ponzu sauce</i>	27
Roasted Bone Marrow <i>cranberry jam / chimichurri / toasted bread</i>	30

SALADS & SOUP

Pastrami Wedge <i>house-smoked pastrami / smokey bleu cheese / marinated tomatoes / aged balsamic / crispy onions</i>	19
Chopped Caesar <i>romaine hearts / shaved parmesan / rosemary croutons / anchovy caesar dressing</i>	17
Harlø Chopped Salad <i>iceberg & romaine / eggs / b&b pickles / beef bacon / onion ring / pecorino cheese / champagne vinaigrette</i>	18
Burrata Salad <i>tomatoes / strawberries / baby beets / lime & ginger vinaigrette</i>	24
Seafood Chowder <i>crab / seabass / lobster / old bay / potatoes</i>	22
French Onion Soup <i>gruyere / emmental / baguette</i>	18

FIRE OR ICE SEAFOOD PLATEAU

Assortment of Seafood & Shellfish

CHOICE OF

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

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EXECUTIVE CHEF

EDUARDO "LALO" SAAVEDRA

ENTRÉES

12oz Prime Braised Bone In Short Rib	<i>creamy polenta / midwest</i>	55
Harlø Burger*	<i>american wagyu beef / brioche bun / american cheese / wagyu bacon / fries</i>	29
8oz Flat Iron Steak*	<i>au poivre sauce</i>	45
Jidori Chicken	<i>maitake mushrooms / bread pudding / asparagus / chicken jus</i>	34
Braised Short Rib Tagliatelle	<i>chanterelles / saba / sage</i>	35
Steak Frites*	<i>8oz creekstone skirt steak / herb butter / fries</i>	58

WOOD-FIRED STEAKS & SEAFOOD

Grilled over Cherry Wood & Basted with Harlø Herb Butter

STEAKS & CHOPS

8oz Filet Mignon*	65	14oz Prime NY Strip*	72
<i>creekstone farms</i>		<i>midwest</i>	
18oz Boneless Ribeye*	78	12oz New Zealand Elk Chops*	58
<i>meat by linz / chicago</i>		<i>rosemary potato purée / pomegranate</i>	
18oz Bone In Prime Ribeye*			
<i>midwest</i>	95		

AMERICAN & JAPANESE WAGYU

12oz Washugyu NY Strip*	90	8oz Ribeye Cap*	94
<i>american wagyu / oregon</i>		<i>american wagyu / snake river farms</i>	
16oz Washugyu Ribeye*	125	6oz Kagoshima A5 Bento Box*	100
<i>american wagyu / oregon</i>		<i>japanese wagyu / trio of sauces</i>	

THE SHOW

Flambéed Stuffed Maine Lobster	120	42oz Wagyu Tomahawk*	275
<i>shrimp stuffing / sherry cream sauce</i>		<i>australian wagyu / westholme ranch</i>	
16oz Wagyu Chateaubriand*	165	Pan Seared Dover Sole Meunière	95
<i>australian wagyu / westholme ranch</i>		<i>capers / brown butter / mushroom sott'olio</i>	

MARKET SEAFOOD

Hokkaido Scallops	45	Whole Mediterranean Branzino	50
<i>pommes purée / root vegetables / lemongrass butter sauce</i>		<i>grapefruit / fennel / herb emulsion</i>	
Big Glory Bay Salmon*	45	8oz Chilean Sea Bass	65
<i>mushroom ragù / crispy basil / warm tomato vinaigrette</i>		<i>serrano yogurt / fennel</i>	

ACCESSORIES

Harlø Steak Sauce	6
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

SIDES

Potato Purée	13	Grilled Broccolini	12
<i>normandy butter / cream</i>		<i>charred lemon / garlic</i>	
Crispy Potatoes	14	Charred Carrots	12
<i>beef tallow / roasted garlic / herbs</i>		<i>spiced gremolata / sicilian olive oil</i>	
Loaded Baked Potato	14	Butter Poached Asparagus	15
<i>crème fraîche / mornay cheese sauce / crispy beef bacon / chives</i>		<i>hollandaise / espelette</i>	
Potato Au Gratin	15	Creamed Spinach	13
<i>5 cheese / chives</i>		<i>parmesan cream / roasted garlic / gratinéed crust</i>	
Roasted Mushrooms	16	Crab Fried Rice	18
<i>foraged mushrooms / tamari / fresh herbs</i>		<i>scrambled egg / lemongrass / sesame seeds</i>	
		Cavatelli Mac & Cheese	18
		<i>smoked cheese blend / herbed breadcrumbs</i>	

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