

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
*pan con tomate / catalan spices /
crispy garlic / quail egg*
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 gaufrettes /
blinis / smoked salmon / potato latkes*

Royal Ossetra	Kaluga
1oz	1oz
225	175

Caviar Duo Tasting
375

APPETIZERS

Bay Scallop Rockefeller <i>bacon bechamel / bloomsdale spinach / breadcrumbs</i>	26
Spanish Octopus <i>herb crusted / castelvetro olives / "piccata" sauce</i>	28
Prosciutto Rotonondo <i>mission figs / burrata cream / gnocco fritto</i>	25
Maryland Crab Cake <i>calabrian chili yogurt / radicchio / fennel</i>	35
Crispy Calamari <i>ginger yogurt / serrano / mint / cilantro</i>	23
Roasted Bone Marrow <i>apple 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
Potato Leek Soup <i>crispy parmesan / leeks</i>	15

FIRE - ROASTED SEAFOOD TOWER

*king crab / maine lobster / oishii shrimp /
mussels / manila clams / nantucket scallops /
smoked chile butter*

Petite 105
serves 1 - 2

Grande 185
serves 3 - 4

ADD PASTA COURSE

*housemade bucatini / mascarpone /
blistered cherry tomatoes*

+10 per person



CHEF PARTNER GINA MARINELLI

Sourced from our favorite farms and ranches in Idaho,
California and Australia, reflecting our commitment to
quality & sustainability

TASTING MENU

\$95 PER PERSON

Inspired by Argentina

FIRST COURSE (CHOICE OF)

Grilled Calamari Salad
red wine vinegar / avocado / tomato

Provoleta
provolone / red chimichuri / charred bread

SECOND COURSE

Sorrentino Raviolis
black pepper ricotta / paprika pomodoro

THIRD COURSE (CHOICE OF)

Skirt Steak
chimichurri / mountain magic tomatoes

Grilled Dorade
oregano marinade / bloomsdale spinach

DESSERT

Argentinian Biscuits
dulce de leche / coconut / yerba mate

ENTREES

Harlø Burger <i>westholme wagyu beef / house-made sesame bun / new american cheese / wagyu bacon / gaufrettes</i>	29
Jidori Chicken <i>beet farroto / arugula / almonds</i>	39
Butternut Squash Risotto <i>fall vegetables / saffron / taleggio</i>	32
Duck Tagliatelle <i>braised duck / grana padano / sicilian olive oil</i>	42

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>	52
18oz Ribeye <i>black angus</i>	72	12oz Peppercrusted NY Strip <i>black angus / cognac</i>	68
14oz Australian Wagyu NY Strip <i>westholme</i>	79	Colorado Lamb Chops <i>catelli brothers / basil chutney</i>	75
8oz Ribeye Cap <i>snake river farms wagyu</i>	85	8oz Iberico Pork Secreto <i>campo grande / pear brandy gastrique</i>	58

LARGE FORMAT

24oz Kansas City NY Strip <i>flannery beef / 14 day dry aged</i>	110	The Jorge (Ribsteak) <i>32 oz / flannery beef / 14 day dry aged</i>	165
Thor's Hammer <i>braised bone in beef shank / potato purée / red wine demi glace</i>	135	Wagyu Tomahawk <i>42oz long bone ribeye / westholme ranch australia</i>	275

WILD-CAUGHT SEAFOOD

Bristol Scallops <i>basil chutney / picked herbs</i>	45	Mediterranean Branzino <i>chermoula / citrus segments</i>	50
Big Glory Bay Salmon <i>7oz / spaghetti squash / pepita vinaigrette</i>	45	Chilean Sea Bass <i>8oz / mushroom pistou / chives / porcini dust</i>	65

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

STEAK SAUCES

Harlø Steak Sauce	5
Chermoula	
Classic Béarnaise	
Horseradish Cream	
Au Poivre	

INDULGENCES

Harlø Smoked Chile 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	Japanese Yams <i>spiced yogurt / mixed herbs</i>	14
Cavatelli Mac & Cheese <i>herbed breadcumbs</i>	18	Honey Nut Squash <i>amaro marshmallow / pepita pesto</i>	15
Crispy Potatoes <i>beef tallow / roasted garlic / herbs</i>	14	Grilled Broccolini <i>charred lemon / garlic</i>	12
Loaded Baked Potato <i>onion sour cream / wagyu bacon / vermont cheddar</i>	14	Roasted Mushroom <i>foraged mushrooms / truffle tamari / fresh herbs</i>	16
Potato Purée <i>normandy butter / cream</i>	12	Creamed Spinach <i>bechamel / parmesan</i>	12

Crispy Brussel Sprouts
apple bourbon cider / onions / pancetta