

ARLO

LONG ISLAND RESTAURANT WEEK

48++ THREE COURSE PRIX FIXE MENU

Enhance your experience by adding our wine pairing for \$25++

First Course

FRIED CALAMARI

lemon, spicy cherry peppers, marinara.
Pinot Grigio Vigneti Del Sole, IT

BAKED CLAMS

Little neck clams, bacon, anchovies, bread crumbs, lemon.
Sauvignon Blanc- Pā Road, NZ

CRAB CAKE \$5

jumbo lump crab, frisée, preserved lemon, caper tartar sauce.
Sauvignon Blanc- Pā Road, NZ

WEDGE SALAD \$4

iceberg lettuce, cherry tomatoes, red onions, bacon lardons, crumbled blue cheese, creamy roquefort dressing.

Chardonnay- Sonoma, Ryder

CAESAR SALAD

Hearts of romaine, grated parmesan cheese, crumbled croutons & a creamy caesar dressing.

Chardonnay- Sonoma, Ryder

GRILLED OCTOPUS \$10

Spanish octopus, romesco sauce, frisée hasselback fingerling potatoes, mint gremolata, garlic chip
Pinot Grigio Vigneti Del Sole, IT

Second course

ROASTED CHICKEN

Half roasted chicken, duck fat scalloped potato, shimeji mushroom, sautéed broccolini, citrus chicken jus.
Chardonnay- Sonoma, Ryder

THE JAMES BURGER

Dry Aged Patty, American Cheese, shredded Lettuce, Brioche Bun, Jimmy Sauce, French Fries

Cabernet sauvignon- Dusoil, CA

FILET MIGNON \$15

10oz. prime

Cabernet Sauvignon- Dusoil, CA

RIBEYE \$28

24oz, cowboy, 55 day prime. dry aged
Cabernet Sauvignon- Dusoil, CA

WAGYU NY STRIP \$50

SRF NY Strip 14oz

Cabernet Sauvignon- Dusoil, CA

SALMON

Faroe Salmon, Shirazi Salad, Farro, Quinoa, Toasted Almonds, Pickled Cucumber, Lemon, Dill Yogurt

Sauvignon Blanc- Pā Road, NZ

PORK CHOP \$8

Pan-seared, sliced spicy cherry peppers, grilled asparagus

Pinot Noir- Cloudline, Willamette OR

DRY AGED SHORT RIB RAGU \$5

dry aged short rib, paccheri pasta, wild mushroom, veal demi, red wine, parmesan.

Cabernet sauvignon- Dusoil, CA

CHILEAN SEA BASS \$16

lemongrass, coconut cream sauce, sautéed leeks, spicy peanuts, herb oil

Chardonnay- Sonoma, Ryder

LOBSTER PAPPARDELLE \$16

pappardelle pasta, lobster cream sauce, whole Maine lobster, blistered cherry tomatoes, parmesan cheese, anchovy bread crumbs, basil

Pinot Grigio Vigneti Del Sole, IT

Third Course

CHOCOLATE MOUSSE CAKE

Peanut Butter Brittle

Prosecco IT

SEASONAL GELATO

OREO CHEESECAKE

Prosecco IT

November 1 - November 8
Friday & Saturday reservations must
be seated by 6pm