

ARLO

LONG ISLAND RESTAURANT WEEK \$46 THREE COURSE PRIX. FIXE MENU \$25 WINE PAIRING

First Course

FRIED CALAMARI

lemon, spicy cherry peppers, marinara.

*Pinot Grigio Vigneti Del Sole, IT

CHICKEN SPIEDINI

grilled chicken, persimmons, sweet pepper, chimichurri, red pepper coulis.

*Sauvignon Blanc- Greywacke NZ

DUCK L'ORANGE \$5

Confit leg, baby arugula, watercress, fennel, farro, dried cranberries, cremé brûlée orange.

*Pinot Noir- Pali, Sanoma Coast CA

WEDGE SALAD \$4

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

*Chardonnay- Sokol Blosser, Oregon

CAESAR SALAD

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

*Chardonnay- Sokol Blosser, Oregon

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- Sokol Blosser, Oregon

THE JAMES BURGER

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

*Cabernet Franc- Bedell, North Fork NY

FILET MIGNON \$15

10oz. prime

*Cabernet Sauvignon- Scattered Peaks, Napa Valley CA

RIBEYE \$25

24oz, cowboy, 55 day prime. dry aged

*Cabernet Sauvignon- Scattered Peaks, Napa Valley CA

LOBSTER PAPPARDELLE \$15

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

*Pinot Grigio Vigneti Del Sole, IT

SALMON

Faroe salmon, pickled cucumbers, farro, quinoa, toasted almond, shirazi salad, lemon-dill yogurt.

*Sauvignon Blanc- Greywacke NZ

PORK CHOP \$6

Pan-seared, sliced spicy cherry peppers, grilled asparagus

*Pinot Noir- Pali, Sanoma Coast CA

DRY AGED SHORT RIB RAGU \$5

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

*GMS Blend- Beurenard, Cotes-du-Rhone, FR

CHILEAN SEA BASS \$15

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

*Chardonnay- Sokol Blosser, Oregon

Third Course

CHOCOLATE MOUSSE CAKE

Prosecco IT

NY STYLE CHEESECAKE +\$3

April 27 - May 4
Friday & Saturday reservations must be seated by
6pm