

ARLO

LONG ISLAND RESTAURANT WEEK

\$46++ 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

CHICKEN SPIEDINI

grilled chicken, persimmons, sweet pepper, chimichurri, red pepper coulis.
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-Cutrer, Oregon

CAESAR SALAD

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

Chardonnay- Sonoma-Cutrer, 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- Sonoma -Cutrer, CA

THE JAMES BURGER

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

Saracina Vineyards Red Blend, CA

FILET MIGNON \$15

10oz. prime

Cabernet Sauvignon- Greenwig, WA

RIBEYE \$25

24oz, cowboy, 55 day prime. dry aged

Cabernet Sauvignon- Greenwig, WA

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, caramelized fennel, crumbled bacon, fregola, baby spinach, artichoke relish.

Sauvignon Blanc- Pā Road, NZ

PORK CHOP \$6

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.

Saracina Vineyards Red Blend, CA

CHILEAN SEA BASS \$15

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

Chardonnay- Sonoma-Cutrer, CA

Third Course

CHOCOLATE MOUSSE CAKE

Peanut Butter Brittle

Prosecco IT

NY STYLE CHEESECAKE +\$3

Strawberry

Prosecco IT

January 25 - February 1st
Friday & Saturday reservations must
be seated by 6pm