

ARIO (är'iō) *n.* derived from the zodiac elements of Fire and Water

BUILT UPON THE PASSION OF A PRIMAL DINING EXPERIENCE, OUR CHEFS ARE FOCUSED ON THE UNIQUE TECHNIQUES OF DRY AGING MEATS, UTILIZATION OF LOCAL SEAFOOD SELECTIONS, AND FEATURED SALTS AND SPICES FROM AROUND THE WORLD - ALLOWING FOR GLOBALLY INSPIRED FLAVORS

CHILLED

OYSTERS SELECTION | 18

KEY LIME AND KAFFIR MIGNONETTE

SHELLFISH PAIRING | PETITE 35 GRANDE 65

LOBSTER | KING CRAB | GULF SHRIMP | OYSTER SELECTION

SHRIMP COCKTAIL | 18

MEYER LEMON, HORSERADISH

STARTERS

BISQUE EN CROUTE | 15 (OF THE MOMENT)

SEA SCALLOPS | (3)18 (5)30

PAN SEARED SCALLOP WITH LOCAL MUSHROOM, SOY TAMARIND AND SUNCHOKES

FOIE GRAS TORCHON | 19

GRILLED AND SMOKED FOIE GRAS WITH RYE TOAST, PLANTAIN JAM, CORIANDER ASH

BEEF TARTARE | 16 PUFFED TENDON, CHILI, LIME

OCTOPUS | 17

INK AIOLI, FRIED GREEN TOMATO, CHORIZO, PICKLED RADISH

SALADS

ARIO WEDGE | 13 TOMATO, BACON, BLEU CHEESE

BLACK CAESAR | 14 BABY ROMAINE, BLACK BREAD, BLACK GARLIC

BURRATA CHEESE | 15 PEA PUREE, GARBANZO BEANS, TELICHERRY GRANOLA, BASIL

HOUSE CURED SALMON SALAD | 16 ARUGULA, SNAP PEAS

AVOCADO PUREE, POPPY SEED VINAIGRETTE

ENTREES

BUTTER POACHED LOBSTER TAIL: FLAVORS OF A BOIL | 52
DUTCH POTATO, OLD BAY BUTTER, YUZU, FENNEL, POPCORN

LOCAL CATCH | 35
CUCUMBER PUREE, CHARRED CUCUMBER, CUCUMBER DASHI, PICKLED CUCUMBER, FAVA BEANS

MISO COD | 38
STIR FRY CAULIFLOWER, WATERCRESS PUREE, WHITE SOY PINEAPPLE

LAMB PRESSE | 32
YOGURT, KEY LIME, ARTICHOKE, TOMATO, TARRAGON AND FREGULA, GREEN OLIVE

PAN SEARED TROUT | 30
CELERIAC PUREE, CAPER ALMOND BROWN BUTTER, PICKLED RAMPS, CELERY

PAN ROASTED CHICKEN | 29
CORDON BLEU STYLE, GREEN CABBAGE, BONIATO

SPECIALTY STEAKS & CHOPS

8 OZ. PRIME FILET MIGNON | 46

12 OZ. BONE-IN FILET | 57

DRY AGED LAMB CHOP | 40

SIGNATURE 35 DAY DRY AGED STEAKS

18 OZ. RIBEYE | 59

16 OZ. NY STRIP STEAK | 56

20 OZ. KANSAS CITY STRIP STEAK | 60

34 OZ. JACKMAN RANCH WAGYU TOMAHAWK RIBEYE | 110

ENOUGH FOR TWO

TOPPINGS

TRUFFLE BUTTER - 6 | BLUE CHEESE - 5 | HORSERADISH - 4
BORDELAISE - 5 | BEARNAISE - 4

SIDES

PIMENTON POTATOES | 9 GARLIC AIOLI

ASPARAGUS | 9 CHARRED WITH TALLOW, 63⁰ EGG, CITRUS

SAUTÉED MUSHROOMS | 11 CREAMED SPINACH | 9

“RATATOUILLE” VEGETABLES | 9 BLACK EGGPLANT PUREE, BASIL OIL, CHILI OIL, GARLIC, PARSLEY

BILLIONAIRE BAKED POTATO | 27 UNI BUTTER, BOTTARGA, CAVIAR, CREME FRAICHE, TRUFFLE, GOLD LEAF

TOM YUM LOBSTER MAC AND CHEESE | 22 TRUFFLE MAC AND CHEESE | MARKET PRICE

20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF (6) OR MORE

ADDITIONAL INGREDIENTS MAY BE A PART OF CERTAIN DISHES, PLEASE BE SURE TO SHARE DIETARY CONCERNS WITH YOUR SERVER - VEGETARIAN OPTIONS ARE AVAILABLE

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.