

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 (GF)

KEY LIME AND KAFFIR MIGNONETTE

SHELLFISH PAIRING | PETITE 35 GRANDE 65 (GF)

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 (DF)

PAN SEARED SCALLOP WITH LOCAL MUSHROOM, SOY TAMARIND AND SUNCHOKES

BONE MARROW "FOIE POUVRE" | 19

HOUSE MADE PICKLES, FOIE GRAS SAUCE, COUNTRY LOAF

BEEF CARPACCIO | 16 (DF)

BOURBON SOY, HORSERADISH, HOUSE PICKLE, CHERVIL. PUFFED TENDON

OCTOPUS | 17

INK AIOLI, FRIED GREEN TOMATO, CHORIZO, PICKLED RADISH

SALADS

ARIO WEDGE | 13 TOMATO, BACON, BLEU CHEESE (GF)

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

ESCAROLE AND CONFIT DUCK | 15 PLUM PUREE, MUSTARD VINAIGRETTE, HAZELNUT BRITTLE (GF) (N)

SPINACH SALAD | 14 GOAT CHEESE, TARRAGON VINAIGRETTE, BEEF FAT CROUTONS, SORREL

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

(GF) GLUTEN FREE, (DF) DAIRY FREE, (P) CONTAINS PORK, (V) VEGETARIAN (N) NUTS

ENTREES

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

LOCAL CATCH | 35 (GF) (P)
SQUASH PUREE, HOUSE HAM HEIRLOOM BEANS, DASHI JUS

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

OLD FASHION BRAISED SHORT RIB | 37
POTATO PARSNIP PUREE, CORIANDER CARROTS

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

SPECIALTY STEAKS & CHOPS

8 OZ. PRIME FILET MIGNON | 47 (GF) (DF)

34 OZ. PORTERHOUSE | 85 (GF) (DF)

LAMB CHOP | 40 (GF) (DF)

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 | 120

ENOUGH FOR TWO

TOPPINGS

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

SIDES

PIMENTON POTATOES | 9 GARLIC AIOLI

BRUSSEL SPROUTS | 9 PIQUILLO PEPPER, NDUJA (GF), (P)

SAUTÉED MUSHROOMS (GF) (V) | 11 CREAMED SPINACH | 9 (V)

ROOT VEGETABLE RATATOUILLE BLACK EGGPLANT PUREE | 9 (GF) (V)

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 (V)

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

*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.