

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

SEASONAL BISQUE | 12

SEA SCALLOPS | (3)18 (5)30 (DF)

PAN SEARED SCALLOP WITH LOCAL MUSHROOM, SOY, TAMARIND, AND SUNCHOKES

TOMATO TARTARE | 13

HAZELNUT, BLACK GARLIC GEL, BEET ROOT

MAITAKE TOAST | 15

MUSHROOM-SHERRY DEMI, BLACK TRUFFLE, SOURDOUGH TOAST

OCTOPUS | 17

INK AIOLI, FRIED GREEN TOMATO, CHORIZO, PICKLED RADISH

SALADS

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

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

TOMATO MOZZARELLA | 15 PICKLED PEARL ONION, TOMATO JAM, BASIL VINEGAR (V)

SPINACH SALAD | 14 GOAT CHEESE, BLACK GRAPE, MINUS 8, 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

ENTRÉES

BUTTER POACHED LOBSTER TAIL | 56 (GF)
SMOKED FENNEL, PERNOD JUS, BUDDHA HAND GRANOLA, CARROT, HORSERADISH MILK

SEA BASS | 40
SALSA VERDE, PIL PIL, POTATO ESPUMA, TOKYO TURNIPS, WAKAME BREAD

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

KEY WEST PINK SHRIMP AND LOCAL GRITS | 37
KAFFIR LIME, TABASCO CREAM

JOYCE FARM CHICKEN | 29
FOIE JUS, PARSNIP PUREE, SPRING ONION-PISTACHIO JAM, ENOKI CONSERVA

CAULIFLOWER STEAK | 26
BEET CHIMICHURRI, POMEGRANATE, PIGNOLI BUTTER

SPECIALTY STEAKS & CHOPS

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

LAMB CHOP | 40 (GF) (DF)

Signature 35 Day Dry Aged Steaks

16 OZ. RIBEYE | 59

14 OZ. NY STRIP STEAK | 56

18 OZ. COWGIRL STEAK | 72

34 OZ. JACKMAN RANCH WAGYU TOMAHAWK RIBEYE | 120

ENOUGH FOR TWO

TOPPINGS

TRUFFLE BUTTER - 6 | BORDELAISE - 5 | BEARNAISE - 5

SIDES

PIMENTON POTATOES | 9 GARLIC AIOLI CHARRED ASPARAGUS (V) | 9 DRY AGED HOLLANDAISE

SAUTÉED MUSHROOMS (GF) (V) | 11 MAITAKE, KING TRUMPET, SHIMEJI

CREAMED SPINACH (V) | 9 BECHAMEL, PARMESAN

KOHLRABI STIR FRY DAIKON RADISH, PICKLED GINGER, SMOKED SHOYU | 9 (GF) (V)

ARIO BAKER | 14 OKINAWAN PURPLE SWEET POTATO, BACON, 4 YEAR AGED CHEDDAR, CRÈME FRAICHE

TOM YUM LOBSTER MAC AND CHEESE | 22 TRUFFLE MAC AND CHEESE | MARKET PRICE (V)

20% DISCRETIONARY GRATUITY 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.