

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

- STONE CRAB SEASON IS HERE! - INQUIRE ABOUT UPGRADING -

SHRIMP COCKTAIL | 18

MEYER LEMON, HORSERADISH

STARTERS

BISQUE EN CROUTE | 15 (OF THE MOMENT)

SEA SCALLOPS | 18 SMOKED HUMMUS, TABBOULEH, SUMAC PANEER

FOIE GRAS TORCHON | 19 GRILLED, PLANTAIN PEPPER JAM, CORIANDER ASH, PICKLED RYE BREAD

BEEF TARTARE | 16 PUFFED TENDON, CHILI, LIME

OCTOPUS | 17 PURPLE POLENTA, BACON, RADISH, LIME, CORN TRUFFLE

ROOTS | 16 BEETS, COFFEE, SALSIFY, PARSNIP, ROOT BEER VINAIGRETTE

SALADS

ARIO WEDGE | 13 TOMATO, BACON, BLEU CHEESE

WALDORF | 13 CELERY, APPLE, GRAPE, WALNUT

KALE CAESAR | 14 BLACK BREAD, BLACK GARLIC, PARMESAN

TOMATOES & BURRATA | 15 FARM HOUSE TOMATOES, BASIL OIL, HERB CRACKER

ENTREES

EARTH AND OCEAN | 72

HIS: TOBACCO BOURBON STRIP STEAK HERS: PETITE FILET WITH HISBISCUS ROSE BUTTER
LOBSTER, ACORN SQUASH, ROASTED LOCAL MUSHROOMS

LOCAL CATCH | 35 CARAMELIZED CAULIFLOWER, CAULIFLOWER CHIPS, PICKLED CAULIFLOWER, VOUDAVAN

MISO COD | 38 KIMICHI FRIED RICE, BOK CHOY, KOGI MILK

PAN ROASTED CHICKEN | 29 CORDON BLEU STYLE, PURPLE CABBAGE, PURPLE POTATO

SPECIALTY STEAKS & CHOPS

8 OZ. PRIME FILET MIGNON | 45

12 OZ. BONE-IN FILET | 57

26 OZ. ANGUS PORTERHOUSE | 65

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 - 3

BORDELAISE - 5 | BEARNAISE - 4

SIDES

PEE WEE POTATOES | 9 SAUTÉED MUSHROOMS | 9 CREAMED SPINACH | 9

BRUSSEL SPROUTS | 9 APPLE, BACON, CHESTNUTS

CONFIT AND CHARRED BROCCOLI | 9 HAZELNUT ANCHOVY BREAD CRUMBS

LOBSTER MAC AND CHEESE | 22

TRUFFLE MAC AND CHEESE | *MARKET PRICE*

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

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.