

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

Shrimp Cocktail | 18 lemon, cocktail, horseradish

Oyster Selection | 18 yuzu mignonette

Tuna Crudo | 16 pistachio, black garlic, blueberry variations, textures of seaweed

STARTERS

Lobster Bisque | 16 vermouth, tarragon, chartreuse, crema, puff pastry

Octopus | 17 ink aioli, fried green tomato, chorizo, pickled radish

SALADS

Ario Wedge | 13 tomato, bacon, blue cheese, red onion

Caesar | 14 sweet gem lettuce, grana padano, carasau, soft herbs

Tomato Burrata | 15 pickled pearl onion, tomato confit, basil vinaigrette, chia seeds

ENTRÉES

Poached Lobster | 52 red curry, coconut, kale, pickled butternut, lobster espice

Miso Glazed Seabass | 38 charred broccolini, country ham, nuoc cham

Airline Chicken Breast | 29 miso corn puree, mustard greens, pickled watermelon, huitlacoche

Cauliflower Steak | 26 beet chimichurri, pomegranate, pignoli butter



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

SPECIALTY STEAKS & CHOPS

8 oz. Prime Filet Mignon | 52

Domestic Lamb Chop | 42

16 oz. Dry Aged Prime Ribeye | 60

14 oz. Dry Aged Prime New York Strip | 58

34 oz. Dry Aged Wagyu Tomahawk Ribeye | 150

TOPPINGS

Bordelaise | 5 Aged Beef Fat Béarnaise | 5

SIDES

Pimenton Potatoes | 12

Baked Sweet Potato | 12 foie gras, crème fraiche

Baked Russet Potato | 12 honey butter, sour cream, bacon

Sautéed Mushrooms | 12 black garlic molasses

Griddled Asparagus | 12 almond romesco, botarga

Mac & Cheese | 12

DESSERT

Chocolate Marquise Bar | 12 bolivian grand cru, coffee caramel, crispy wafers, hazelnut gelato

Key Lime Vacherin | 12 citrus sponge, vanilla parfait, roasted strawberries, elderberry jus



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.