

ARIO

(är'io) 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.

SHELLED DELICACIES

* **Shellfish Tower** | **Petite** 92 | **Grande** 140
Maine lobster, gulf shrimp, Alaskan king crab,
chef's oyster selection, smoked trout dip

Gulf Shrimp Cocktail | 24 [GF]
Meyer lemon, cocktail sauce

½ Maine Lobster | 40
gochujang aioli, drawn butter

Alaskan King Crab | **½ lb.** 95 | **1 lb.** 175
gochujang aioli, drawn butter

* **½ Dozen Chef's Oyster Selection** | 29
watermelon ponzu mignonette

RAW

* **Tuna Tartare** | 26
miso hollandaise, nori crackers, truffle oil,
salmon roe

* **Kampachi Crudo** | 28
ponzu, hibiscus & apple broth granite, radish

CAVIAR

* **Siberian Sturgeon Caviar 1oz.** | 70

* **Paddlefish Caviar 1oz.** | 65

STARTERS

Dry-Aged Beef French Onion Soup | 18
braised short ribs, honey rye toast,
onions confit, gruyere, provolone

Oysters & Garden Peas Vichyssoice | 20
pecorino tuile, tuscan herbs oil,
crème fraiche

Spanish Octopus | 26
aji amarillo potato foam, olive powder,
smoked paprika, bottarga, fried panko

* **American Wagyu Signature Tartare** | 30
egg yolk, truffles, shallots, capers,
potato crisps, orange jam, paddlefish caviar

Sea Scallops | 36
parmesan foam, porcini cream,
chives oil, hazelnuts

Warm Shellfish Platter | 92
Maine lobster, gulf shrimp, Alaskan king crab,
miso-tom yum butter, ginger, chili

SALADS

ARIO Wedge | 14
tomatoes, bacon, blue cheese, red onion

Caesar | 15
sweet gem lettuce, grana padano,
carasau, soft herbs

Stracciatella & Baby Heirloom Tomatoes | 16
tomato water, fig glaze, focaccia, basil

Crab Salad | 19
cured egg yolk, grana padano,
pickled mustard seeds, gem lettuce

*20% discretionary gratuity 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.*

ENTRÉES

* **Market Fish** | MP

daily selection of seasonal fish

Poached Lobster | 66

shellfish foam, baby fennel, thai lobster sauce, dill, coconut

* **14 Day Dry-Aged Duck Breast** | 56

cauliflower puree, parsnip, gooseberry sauce, nasturtium

* **Patagonian Seabass** | 55

achiote & chipotle glaze, sweet corn puree, fried tomatillo, orange, green salsa espuma

Mushroom Rigatoni | 37

pickled maitake, chanterelles, royal king trumpets, black truffle, cocoa nibs, aged sherry cream

SPECIALTY STEAKS & CHOPS

* **8 oz. Aberdeen Angus Filet Mignon** | 65 [GF]

* **Australian Lamb Chops** | 54 [GF]

* **12 oz. Black Garlic Kurobuta Pork Chops** | 46

Braised Celeriac | 29 [VG]

soy and sesame glaze, green salad

ENHANCEMENTS | 8

Truffle Butter, Horseradish Crème, Bordelaise, Aged Beef Fat Béarnaise, Chimichurri

BUTCHER LOCKER | MP

Rotating offerings of domestic and game cuts



SIGNATURE 35 DAY DRY-AGED STEAKS

* **16 oz. Prime Ribeye** | 70

* **14 oz. American Wagyu New York Strip** | 66

* **28 oz. Prime T-Bone** | 138

* **20 oz. Prime Cowgirl Ribeye** | 78

* **34 oz. Prime Tomahawk Ribeye** | 164

* **32 oz. Prime Porterhouse** | 150

SIDES | 16

Mashed Potatoes [GF]

cream, butter

add **black truffles** | MP

Truffle Wedge

black truffles, herbs,

grana padano

Baked Russet [GF]

honey butter, sour

cream, bacon

Sautéed Chestnut Mushrooms

smoked shoyu, molasses

Griddled Asparagus [GF]

almond romesco

Crispy Heirloom Carrots

candied walnuts, spiced

agave nectar, lemon crema

Roasted Zucchini

ricotta, lemon zest, pine nuts,

harissa, pesto, maple syrup glaze

HOUSE-MADE PASTA

Mac & Cheese | 14

Truffle Mac & Cheese | 24

Lobster Mac & Cheese | 26

Casarecce & Pesto | 25

add **black truffles** | MP

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* 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.