

# 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 90 | Grande 138

Maine lobster, gulf shrimp, Alaskan king crab, chef's oyster selection, smoked grouper dip

### Gulf Shrimp Cocktail | 24 [GF]

Meyer lemon, cocktail sauce

### ½ Maine Lobster | 39

gochujang aioli, drawn butter

### Alaskan King Crab | ½ lb 94 | 1 lb 174

gochujang aioli, drawn butter

### ½ Dozen Chef's Oyster Selection | 26

watermelon ponzu mignonette

## RAW

### Tuna Tartare | 24

green papaya, avocado puree, citrus shoyu, salmon roe, noodle crisps, nori powder, shiso

### Yellowtail Snapper Crudo | 22 [GF]

passion fruit leche de tigre, salmon roe, cucumber, jalapeño

## STARTERS

### Dry-Aged Beef French Onion Soup | 16

braised short ribs, honey rye toast, onions confit, gruyère

### Lobster Bisque | 22

vermouth, tarragon, chartreuse crema, puff pastry

### Sea Scallops | 35 [GF]

parmesan foam, porcini cream, chives oil, hazelnuts

### Spanish Octopus | 25

aji amarillo potato foam, black olives powder, basil oil, fried panko, pimenton de la vera, bottarga.

### Duck Fried Dumplings | 18

duck leg confit, hoisin sauce, ginger, green onions, lemongrass

### Warm Shellfish Platter | 90

Maine lobster, gulf shrimp, Alaskan king crab, miso-tom yum butter, ginger, chili

## SALADS

### ARIO Wedge | 14

tomato, bacon, blue cheese, red onion

### Caesar | 15

sweet gem lettuce, grana padano, carasau, soft herbs

### Tomato Burrata | 16

pickled pearl onions, tomato confit, chia seeds, basil vinaigrette

### Crab Salad | 19

cured egg yolk, grana padano, crème fraiche dressing, 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

### Lobster & Corn Humita | 64 [GF]

baby corn, rocoto pepper,  
black truffle, citrus lace

### 14 Day Dry-Aged Duck Breast | 55

black quinoa risotto, blood orange gel,  
baby fennel, duck jus, puffed quinoa crust

### Patagonian Seabass | 53

tamarind glaze, charred leeks, Jerusalem  
artichokes puree

### Mushroom Rigatoni | 36

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

## SPECIALTY STEAKS & CHOPS

### 8 oz. Filet Mignon | 65 [GF]

### Australian Lamb Chops | 54 [GF]

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

### Cauliflower Tempura Steak | 29 [VG]

almond & pine nuts cream,  
black garlic sauce, exotic mushrooms

## ENHANCEMENTS | 8

Truffle Butter, Horseradish Crème,

Bordelaise, Aged Beef Fat Béarnaise,

Garden Demi

## BUTCHER LOCKER | MP

Rotating offerings of Domestic and Game Cuts



## SIGNATURE 35 DAY DRY-AGED STEAKS

### 16 oz. Prime Ribeye | 69

### 14 oz. Prime New York Strip | 65

### 20 oz. Prime Cowgirl Ribeye | 76

### 34 oz. Prime Tomahawk Ribeye | 162

- Serving for two -

## SIDES | 15

### Mashed Potatoes [GF]

cream, butter  
add black truffles | MP

### Truffle Wedge

black truffle, herbs,  
grana padano

### Baked Russet [GF]

honey butter, sour  
cream, bacon

### Sautéed Mushrooms [GF]

smoked shoyu molasses

### Griddled Asparagus [GF]

almond romesco

### Crispy Heirloom Carrots

candied walnuts, spiced agave  
nectar, lemon crema

### Roasted Zucchini

ricotta, lemon zest, sunflower  
seeds, harissa, maple syrup glaze

## HOUSE-MADE PASTA

### Mac & Cheese | 12

### Truffle Mac & Cheese | 22

### Lobster Mac & Cheese | 26

### Casarecce & Lamb Ragout | 30

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.