

# 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 88 | Grande 135

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

### Gulf Shrimp Cocktail | 22

Meyer lemon, cocktail sauce

### ½ Maine Lobster | 36

gochujang aioli, drawn butter

### Alaskan King Crab | ½ lb 90 | 1 lb 170

gochujang aioli, drawn butter

### ½ Dozen Chef's Oyster Selection | 24

watermelon ponzu mignonette

## RAW

### Tuna Tartare | 24

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

### Hamachi Crudo | 22

yuzu gel, raspberry citrus tea, burgundy amaranth

## 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 | 29

carrots-coriander puree, coconut gel, toasted farro, pickled daikon, grapefruit

### Spanish Octopus | 24

fried green tomato, chorizo glaze, citrus, Catalan aioli

### House-made Bacon | 22

sweet potato puree, gremolata, cilantro leaves, orange, chipotle glaze

### Warm Shellfish Platter | 88

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 onion, tomato confit, chia seeds, basil vinaigrette

### Watermelon Salad | 16

marinated goat cheese, tomato, jalapeño, pistachio croutons, citrus tarragon vinaigrette

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 - Vegetarian options are available. (GF) Gluten Free, (DF) Dairy Free, (P) Contains Pork, (V) Vegetarian (N) Nuts



ENTRÉES

**Market Fish** | MP  
daily selection of seasonal fish

**Lobster & Corn Humita** | 60  
baby corn, rocoto pepper,  
black truffle, citrus lace

**Chicken & Truffle** | 40  
mushroom farse, plum sauce,  
confit potatoes

**Miso Seabass** | 48  
sweet potato jus, glazed bok choy,  
thai chili oil, radish

**Mushroom Rigatoni** | 32  
pickled maitake, chanterelles, royal  
king trumpets, black truffle, cocoa nibs,  
aged sherry cream

SPECIALTY STEAKS & CHOPS

**8 oz. Filet Mignon** | 64

**Australian Lamb Chops** | 51

**12 oz. Black Garlic Kurobuta Pork Chops** | 44

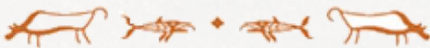
**Cauliflower Tempura Steak** | 29  
almond & pine nuts cream,  
black garlic sauce, exotic mushrooms

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** | 68

**14 oz. Prime New York Strip** | 64

**20 oz. Prime Cowgirl Ribeye** | 75

**34 oz. Prime Tomahawk Ribeye** | 160

- Serving for two -

SIDES | 14

**Mashed Potatoes** [GF]  
cream, butter  
add black truffle | 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, bottarga

**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

**Carbonara** | 16  
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.