

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 | 42

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

Cobia | 20

granny smith, buttermilk-basil dressing, shaved jalapeno, toasted pumpkin seeds, lime oil

STARTERS

Dry Aged Beef French Onion Soup | 16

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

Lobster Bisque | 22

vermouth, tarragon, chartreuse crema, puff pastry

Sea Scallops | 29

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

Spanish Octopus | 23

fried green tomato, chorizo glaze, citrus-condiment, Catalan aioli

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

D' Anjou Pear and The Goat | 16

Humboldt fog, red vein sorrel, pecans, blueberries, watermelon radish, white balsamic 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

Butter Poached Lobster | 82

stone-ground grits, etouffee sauce, onion jam, sour cream and onion kale

20-Day Dry Aged 1/2 Duck | 42

mole demi, anejo-honey glaze, crispy confit thigh, parsnip puree, chicharron-hazelnut gremolata

Miso Seabass | 42

sweet potato jus, glazed bok choy, thai chili oil, radish

Mushroom Rigatoni | 32

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

SPECIALTY STEAKS & CHOPS

8 oz. Filet Mignon | 64

Australian Lamb Chops | 51

12 oz Black Garlic Kurobuta Pork Chops | 44

Sweet Potato Steak | 28

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 on black truffle | MP

Truffle Wedges

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

Maple Roasted Cauliflower [GF]

dried cherry, almond butter,
pickled mustard seed, chervil

HOUSE-MADE PASTA

Mac & Cheese | 12

Truffle Mac & Cheese | 22

Lobster Mac & Cheese | 26

Carbonara | 16

with Black Truffle | 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.



Ario at the JW Marriott Marco Island is committed to fostering the appreciation of wine by curating a pairing that artfully compliments every dining experience.

Just as our restaurant philosophy builds upon the passion of discovery for discerning global nomads, our wine selections celebrate your innate desire to explore a culinary wilderness by offering a beverage selection capable of enhancing every ingredient. Allow us to be your guide as you journey through our impressive sommelier-curated wine list.

COCKTAILS WITH A TWIST

Smoked Manhattan | 17

Horse Soldier Bourbon & Antica Carpano Aged Vermouth, smoked live, custom bitters bouquet

Pink Lady | 16

Grey Goose Vodka, Grapefruit Juice, Pomegranate Juice

Mario Spritz | 16

Grey Goose Vodka, Pomegranate Juice, Prosecco, St. Germain

Q-urtini | 16

Hendrix Gin, Muddled Cucumber

Turquoise Paradise | 16

Bombay Sapphire Gin, Blue Curacao, Peach Schnapps

Paloma | 15

Casa Noble Blanco Tequila, Grapefruit Juice, Fresh Lime Juice, Agave Nectar, Soda Water

Spicy Margarita | 16

Casa Noble Blanco Tequila, Fresh Lime Juice, Cointreau, Agave Nectar

Paradiso | 16

High West American Prairie, Agave Nectar, Aperol, Grapefruit Juice

SPARKLING

GL | BTL

La Marca, Prosecco, Italy	13 46
Moet and Chandon, France	25 100
Veuve Cliquot, Champagne, France	135
Veuve Cliquot Rose, Champagne, France	140
Veuve Cliquot, La Grand Dame, France	400
Mirabelle Brut, Schramsberg, North Coast, CA	70
Mirabelle Brut Rose, Schramsberg, North Coast, CA	80
Iron Horse Wedding Cuvee, Green Valley, CA	110
Ruinart Blanc de Blancs, France	440
Dom Perignon P2, France	750

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SAUVIGNON BLANC / FUME BLANC		GL BTL
Sauvignon Blanc, Kim Crawford, Marlborough, NZ		13 46
Fume Blanc Ferrari Carano, North Coast, CA		14 49
Unshackled Sauvignon Blanc, CA		16 56
Blancaneaux Inglenook, Rutherford, Napa Valley, CA		150

OTHER WHITES		
Kungfu Girl Riesling, Washington State		13 46
Thomas Schmitt Piesporter Riesling, Mosel, Germany		16 56
La Rocca, Pieropan, Soave. Italy		87
Hagafen White Riesling , Lake County, CA		17 60
Milbrandt Riesling, Columbia Valley, WA		60
Pinot Gris, Etude, Carneros, CA		70
Stags Leap Winery, Viognier, Napa, Valley, CA		95
Albarino Herzog Special Reserve, Central Coast, CA		90
Gewürztraminer, Hyland Estates, Willamette Valley, OR		55
Chenin Blanc, Herzog, CA		16 56
Ferrari Carano Pinot Grigio Sonoma, CA		13 46
Pinot Grigio, Santa Margherita, Alto Adige, Italy		16 56
Vermentino, Barboursville, VA		80
White Blend, Sine Qua Non, Deux Grenouilles, CA		540

CHARDONNAY		
Ferrari Carano, Sonoma, CA		13 46
Sonoma Cutrer, Russian River, Sonoma CA		16 56
Starmont, Napa Valley, CA		18 70
Ramey, Sonoma, CA		65
Flowers, Sonoma Coast, CA		70
Stags Leap Wine Cellar, Napa Valley, CA		70
Jordan, Russian River Valley, Sonoma County, CA		85
Rombauer, Carneros, CA		110
Cakebread, Napa Valley, CA		115
Nickel & Nickel, Truchard Vineyard, Carneros, CA		160
Far Niente, Napa Valley, CA		170

ROSÉ		GL BTL
Pink Flamingo, France		13 46
Whispering Angel, France		14 49
Fleur de Prairie, France		15 53

PINOT NOIR		
Meiomi, Sonoma County, CA		16 56
Forge Cellars, Seneca Lake, Finger Lakes, N.Y.		22 77
Prisoner Pinot Noir, Sonoma, CA		25 85
Migration, Sonoma County, CA		100
Belle, Glos, Las Alturas Vineyard, Monterrey CA		110
Wayfarer, Fort Ross-Seaview, Sonoma County, CA		270
Pahlmeyer, Sonoma Coast, Sonoma County, CA		315
Merry Edwards, Russian River, CA,		145
Patz And Hall, Sonoma Coast, CA		85

MERLOT		
Swanson, Napa Valley, CA		80
Rutherford Merlot, CA		19 70
North Star Merlot, Columbia Valley, WA		19 70
Duckhorn, Napa, CA		150
Matanzas Creek, Sonoma County, CA		80

RED BLEND		
Ridge Three Valleys, Sonoma County, CA		22 85
Ruffino, Modus IGP, Tuscany, Italy		22 85
Stag's Leap, Hands Of Time, Napa Valley, CA		21 80
Orin Swift, Abstract, CA		90
Stag's Leap, The Investor, Napa Valley, CA		104
Prisoner, Napa, CA		26 100
Tom Gore, Alexander Valley, Sonoma County, CA		112
Orin Swift, Machete, CA		118
Paraduxx Z, Napa Valley, CA		128
Quilceda Creek, CVR, Columbia Valley, WA		200
Opus One, Overture, Napa Valley, CA		280
Joseph Phelps Insignia, Napa Valley, CA		560
Opus One, Oakville, Napa Valley, CA		640
Verite, Le Desir, Sonoma County, CA		920
Tarrazas Malbec Reserva, Mendoza Argentina		70

OTHER REDS		GL BTL
Cabernet Franc, Barboursville, Monticello, Virginia	18	80
Zinfandel, Saldo By Prisoner, Napa Valley, CA	17	65
Zinfandel, Edizione Pennino, Inglenook, NV, CA		123
Zinfandel, Hartford, Old Vine, Russian River Valley, CA		104
Numanthia, Termanthia, Toro, Tempranillo, Spain		640
Antinori, Pèppoli Chianti Classico, Tuscany, Italy	15	53
Antinori, Solaia, Tuscany, Italy		480
Antinori, Pian Delle Vigne , Tuscany, Italy		368
Syrah, K Vintners, Wahluke Slope, WA	26	100
Petite Sirah, Stag's Leap, Napa Valley, CA		91
Nebbiolo, Barboursville, VA		115
Tempranillo, K Vintners, El Jefe, Walla Walla Valley		135

CABERNET SAUVIGNON		
75 Wine Company, CA	15	53
Unshackled, CA	15	53
Justin, Paso Robles, CA	18	70
Robert Mondavi, Napa Valley, CA	24	85
Mount Veeder, Napa Valley, CA		75
Conn Creek, Napa, Valley, CA	20	75
ZD, Napa Valley, CA		105
Simi Landslide Vineyard, Alexander Valley, SC. CA		110
Faust, Napa Valley, CA		115
Orin Swift Cellars, Palermo, Napa Valley, CA		128
Jordan, Alexander Valley, CA		150
Duckhorn, Napa Valley, CA		165
Silver Oak Alexander Valley, CA		170
Cakebread, Napa Valley, CA		175
Schrader, Double Diamond, Oakville, Nv, CA		180
Torres, Mas La Plana , Penedes, Spain		230
Caymus, Napa Valley, CA		190
Nickel & Nickel, Oakville, Napa Valley, CA		260
Silver Oak, Napa Valley, CA		280
Stag's Leap Wine Cellar, Fay, Napa Valley, CA		320
Plumpjack, Oakville, Napa Valley, CA		320
Far Niente, Oakville, Napa Valley, CA		380
Robert Mondavi, Reserve To Kalon, Oakville, NV, CA		400
Caymus, Special Selection, Napa Valley, CA		450
Chappellet, Pritchard Hill Estate, NV, CA		475
Turnbull, Oakville, NV, CA,		200

COGNAC

Courvoisier VS	16
Hennessy V.S.O.P.	19
Remy Martin V.S.O.P.	22
Remy Martin XO	35

SCOTCHES

Balvenie 12YR	25
Balvenie 21YR	65
Chivas Regal	12
Glenfiddich 12YR	16
Glenlivet 12YR	17
Johnny Walker Black	15
Johnny Walker Blue	60
Laphroaig 10YR	16
Macallan 12YR	22
Macallan 18YR	60
Oban 14YR	22

WHISKEY & BOURBON

Jameson	14
Crown Royal	14
High West American Prairie	14
Knob Creek	15
Makers Mark	14
Woodford Reserve	15
Bulleit	15
Bulleit Rye	15
Basil Hayden's	18
Buffalo Trace	14
Woodford Double Oak	18
Woodford Rye	18
Four Roses Single Barrel	18
Angel's Envy Rye	30
Jefferson's Ocean	35

LIQUORS

Grand Marnier	16
Grand Marnier 1880	125
Grand Marnier 100 YR	160

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DESSERT WINES

Barboursville Paxxito Passito, Virginia	16
Dolce, Late Harvest, Napa Valley	28
Stag's Leap Late Harvest, Napa	30
Chateau St. Michelle Eroica Gold Riesling, CV.	16

PORTS

Dona Antonia, Branco Port	14
Dona Antonia, Old Tawny Port, 10 Years	18
Dona Antonia, Old Tawny Port, 20 Years	30
Sandeman, Founders Reserve, Ruby Port	16

BEERS

CRAFT | 8

JW American Wheat, Ft. Myers Brewery FL 5%

Two Hearted American Ale, Comstock MA 7%

Fat Tire, Belgian Ale, New Belgium Brewing, Fort Collins CO 5.2%

IMPORTED | 8

Stella Artois Belgian Pilsner 5%

Blue Moon Belgian White Ale 5.2%

Corona Premier Mexican Lager 4%

Modelo Especial Mexican Pilsner 4.4%

Heineken Dutch Lager 5%

Heineken Zero Dutch Lager 0%

DOMESTIC | 7

Michelob Ultra Light Lager 4.2%

Bud Light Lager 5%

Miller Lite Pilsner 4.2%

Coors Light Pilsner 4.2%



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