

# 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** 100 | **Grande** 160  
Maine lobster, gulf shrimp, Alaskan king crab,  
chef's oyster selection, seabass dip

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

**Warm Shellfish Platter** | 100  
Maine lobster, gulf shrimp, Alaskan king crab,  
miso-tom yum butter, ginger, fresno chili

**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

\* **Seared Yellowfin Tuna** | 26  
miso hollandaise, nori crackers, truffle oil,  
tobiko

\* **Hamachi Crudo** | 28  
ponzu sauce, orange, jalapeño, wasabi tobiko,  
wasabi gel

## STARTERS

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

**Corn & Lobster Soup** | 22  
corn foam, lobster cream sauce, herb oil

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

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

**Sea Scallops** | 36  
parmesan foam, porcini cream,  
chive oil, hazelnuts

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

## 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

**Ario House Greens** | MP  
chef's selection of daily fresh market produce

*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



## SIGNATURE 35-DAY DRY-AGED STEAKS

**\* 16 oz. Prime Ribeye** | 72

**\* 14 oz. American Wagyu New York Strip** | 70

**\* Butcher Locker** | MP

**\* 20 oz. Prime Cowgirl Ribeye** | 82

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

## SPECIALTY STEAKS & CHOPS

**\* Lamb Tenderloin** | 65  
white bean puree, red wine shallots, jus

**\* American Wagyu Striploin** | 70  
confit potato, black garlic bordelaise, chives

**Spiced Butternut** | 29 [VG]  
lentil puree, garlic chilli crunch, almond dukka,  
green salad

## ENHANCEMENTS | 6

*Choice of one with any steak*

Truffle Butter, Horseradish Crème,  
Bordelaise, Béarnaise, Chimichurri,  
Black Garlic Bordelaise, Green Peppercorn

## SPECIALTY STEAKS & CHOPS

**\* 8 oz. Creekstone Farms Filet Mignon** | 68

**\* Australian Lamb Chops** | 58

**\* 12 oz. Black Garlic Kurobuta Pork Chops** | 48

**\* 14 oz Prime Hanging Tender** | 68

**\* 18 oz Bone in Prime NY Strip** | 84

## SIDES | 13

**Mashed Potatoes** [GF]  
cream, butter  
add **black truffles** | MP

**Truffle Wedge**  
black truffles, herbs,  
grana padano

**Baked Russet** [GF]  
butter, sour cream,  
three cheese blend,  
bacon

**Charred Broccolini** [GF]  
onion soubise, pecorino,  
pickled fresno

**Sautéed 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, pesto,  
harissa maple syrup glaze

## HOUSE-MADE PASTA

**Mac & Cheese** | 14

**Truffle Mac & Cheese** | 24

**Lobster Mac & Cheese** | 26

**Piquillo Fettucine** [VG] | 26

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.