



(ĀR'ĪŌ) 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 featuring salt and spices from around the world – allowing for globally inspired flavors.

OCEAN DELICACIES

Shellfish Platter†* **E S** • 130

Maine lobster, UIO Gulf shrimp, Alaskan king crab, oyster selection, local catch ceviche, aji yuzu aioli, cocktail foam, verjus mignonette

UIO Gulf Shrimp Cocktail **s** • 24

Meyer lemon, cocktail foam

Half Dozen Oysters† • 30

verjus mignonette

Half Maine Lobster **E** • 46

aji yuzu aioli, drawn butter

Alaskan King Crab **E**

half lb 90 • full lb 170

aji yuzu aioli, drawn butter

Hamachi Crudo* **s** • 28

Parmigiano leche de tigre, cucumber, orange, jalapeño, lychee gel

ANTONIUS CAVIAR

CURATED WITH BLINIS, CRÈME FRAÎCHE, SHALLOTS, CHIVES

Antonius Farms lie within the unspoiled landscapes of Warmia, Kujawy, and Greater Poland, where sturgeon are raised in quiet harmony with the seasons, maturing naturally at their own measured pace.

Siberian* 6 ★ • 90 per ounce

refined and expressive, with clean oceanic brightness, subtle earthy complexity and a lingering silky finish

Oscietra* 5 ★ • 115 per ounce

golden-brown pearls with elegant hazelnut notes, delicate salinity and a velvety buttery finish

INDULGENT BITES

American Wagyu Sando* **G E** • 32

Siberian caviar, truffle aioli, horseradish

Tempura Lobster Beignet* **E** • 28

Oscietra caviar, Old Bay, chives

APPETIZERS

French Onion Soup • 20

dry-aged beef broth, honey rye toast, Gruyère

American Wagyu Tartare* • 30

egg yolk, truffles, shallots, capers, potato crisp, orange jam, caviar, Grana Padano

Spanish Octopus **D** • 28

aji amarillo foam, olive powder, herb crumble

UIO Diver Scallops* **s** • 38

Parmigiano air, porcini cream, chive oil, hazelnuts

SALADS

ĀRĪŌ Wedge • 18

cherry tomatoes, bacon, blue cheese cream, red onion

Caesar **G E** • 18

sweet gem lettuce, Grana Padano cheese, pane carasau, soft herbs

Farm Greens 🌿 • 18

chef's selection of daily local farms produce

Burrata di Bufala 🌿 • 20

heirloom tomatoes, fig glaze, focaccia, basil

†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. If unsure of your risk, consult a physician.

*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. Additional ingredients may be a part of certain dishes, please be sure to share dietary concerns with your server.

Vegetarian and Vegan options are available. **G** Gluten **D** Dairy **E** Egg **N** Nuts **SF** Shellfish **S** Soy **SES** Sesame

🌿 Indicated Herbs Freshly Picked From Our JW Garden.

Operations Charges: For parties of 6 or more, a 20% Staff Service Charge will be added to your check and distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes.

ENTRÉES

Spiced Butternut G S SES • 30
roasted squash, lentil purée,
garlic chili crunch, almond dukkah, greens

New Zealand Elk* G D • 70
charred parsnip purée,
braised fennel, cherry gastrique

◆ **Mushroom Rigatoni** • 37 ◆
house-made pasta, pickled maitake,
chanterelles, royal king trumpets, truffles,
cocoa nibs, aged sherry cream

◆ **Miso Sea Bass D S SES** • 60 ◆
wild mushrooms, herb oil

U4 Nigerian Prawns • 58
confit yellow tomato, peppadew,
lemon saffron beurre blanc

Market Fish* 🌿 • MP
chef's selection of local seafood

BUTCHER'S BOARD

ALL ITEMS SERVED À LA CARTE

FILET MIGNON

Creekstone Farms* 8oz • 70

1855 Bone-In* 10oz • 84

Omaha Premium* 8oz • 66

28-DAYS DRY-AGED

Niman Ranch Prime Ribeye* 16oz • 78

Snake River Farms Striploin* 14oz • 76

Niman Ranch Cowgirl* 20oz • 84

Westholme Tomahawk Ribeye* 34oz • 164

WAGYU RESERVE

Miyazaki Japanese Picanha* 10oz • 125

Mishima American Filet Mignon* 6oz • 100

Phoenix Australian Ribeye* 10oz • 120

A5 JAPANESE WAGYU

Celebrated for the elegantly balanced marbling and exceptional tenderness, raised exclusively in Japan's Miyazaki Prefecture and graded A4 or above. It remains the only Wagyu to have earned consecutive "Wagyu Olympics" titles and three consecutive Prime Minister's Awards for Excellence.

◆ **Striploin*** 6oz • MP

Filet Mignon* 5oz • MP ◆

CHICKEN & CHOPS

Bell & Evans Half Chicken
48

Australian Lamb Chops*
12oz • 58

Kurobuta Pork Chop* s
12oz • 48

ENHANCEMENTS

Two U10 Diver Scallops* • 24

◆ **Lobster Oscar D E** 4oz • 26 ◆

Seasonal Fresh Truffle 1oz • MP

SAUCES • 5

Béarnaise E

Black Garlic Bordelaise G D

Green Peppercorn G D

Truffle Butter

Horseradish Crème

Chimichurri

HOUSE MAC & CHEESE

Lobster • 26

Truffle • 24

Classic • 15

SIDES • 15

Mashed Potatoes

Truffle Wedge Potatoes G D E N

Baked Loaded Russet

Charred Broccolini D

Sautéed Miso Mushrooms G D S

Creamed Corn



DESSERTS

Amatika Chocolate Crème Brûlée **N** • 16

raw sugar crust, blackberry gel,
seasonal berries

Chocolate Cake **EN** • 16

malted ganache,
toasted marshmallow,
chocolate biscuit

Gelato Sphere **s** • 7

vanilla, chocolate or strawberry

Cabosse Caramélia

GN • 16

vanilla brûlée custard, biscuit,
aerated cocoa mousse, roasted
nib crumble, vanilla ice cream

Key Lime **DE N** • 16

caramelized graham crumble,
key lime filling, marshmallow,
yuzu pearls

Sorbet Sphere **s** • 7

daily selection

COFFEE & TEA

Hot Tea • 4

Coffee • 5

Espresso • 7

Cappuccino • 8

DESSERT WINES

Barboursville, Paxxito, Passito, Virginia • 18

Dolce, Late Harvest, Napa Valley • 32

Inniskillin, Icewine, Cabernet Franc, Niagara Peninsula • 32

PORT-STYLE WINES

Dona Antónia, Branco Port • 14

Dona Antónia, Old Tawny Port, 10 Years • 18

Dona Antónia, Old Tawny Port, 20 Years • 30

Robert Foley, Conclusão, Napa Valley • 25

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