

# welcome to the aerie restaurant

soups

**DU JOUR** \$8  
Prepared daily by our Chefs

salads

**BABY MIXED GREENS** \$7  
Cucumbers, tomatoes, spicy dijon mustard vinaigrette

Add herb-crusteD goat cheese medallions \$3

**HEIRLOOM TOMATO CARPACCIO** \$11  
Buffalo mozzarella, balsamic reduction, Great Salt Lake salt, frisée and red oak salad, grape vinaigrette

**CAESAR** \$10  
Baby hearts of romaine, Parmigiano Reggiano tuile caesar dressing

starters

**SHORT RIBS\*** \$14  
Jicama and apple cole slaw, chipotle BBQ sauce

**TERRINE** \$9  
Fresh seasonal fruits and vegetables

**DUCK\*** \$13  
Duck pàte en croûte, cranberry jelly, micro greens, orange dressing

**SCALLOP\*** \$15  
Pan seared diver scallop, Maine lobster ravioli, tomato cucumber relish, lemon beurre blanc

**AERIE TEMPURA ROLL\*** \$17  
Crab, smoked salmon, mango, cucumber, ponzu sauce, Asian green salad

aerie.  
specialties

**CHEESE TORTELLINI** \$19

Tomato ragout shaved  
Parmigiano Reggiano cheese

Add grilled chicken \$5

**CHICKEN\*** \$22

Pan seared bone-in chicken, spring blend rice, seasonal summer vegetables, tropical fruit relish, creamy brie sauce

**SALMON\*** \$25

Grilled Atlantic salmon, warm purple potato salad, Mediterranean heirloom tomato vinaigrette

**FISH OF THE DAY\*** \$MARKET PRICE

The Chef's daily creation

steak & chops

**BEEF\*** \$39

8 ounce filet of beef, Maytag blue cheese mashed potatoes, port wine reduction

**VENISON\*** \$38

Grilled tenderloin of venison, caramelized pear and apple potato tart, micro green salad, citrus herb vinaigrette

**LAMB\*** \$31

Braised lamb shank, roasted garlic mashed potatoes, natural jus

EXECUTIVE CHEF FERNANDO SOBERANIS

An 18% gratuity will be added to guest checks for parties of 8 or more. 6/21/07

\*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or health care official for further information.