

welcome to the aerie restaurant

soup

DU JOUR \$9
 Chef's Daily Creation

salads

MIXED BABY GREENS \$8
 Cucumber, Tomato, Spicy Ginger Vinaigrette

CAESAR \$11
 Baby Hearts of Romaine, Parmigiano-Reggiano Cheese, Caesar Dressing

HEIRLOOM TOMATO CARPACCIO \$12
 Buffalo Mozzarella, Balsamic Reduction, Salt Lake Salt, Frisée and Red Oak Salad, Grape Vinaigrette

TUNA TATAKI SALAD* \$15
 Ahi Tuna, Pineapple Glaze, Pineapple Mango Avocado Relish, Wasabi Crème Fraîche

starters

STRUDEL \$10
 Goat Cheese, Wild Forest Mushroom Strudel, Micro Green Salad, Orange Poppyseed Creamy Vinaigrette

DRAWN COCKTAIL* \$14
 Tomato Horseradish Ragout, Lemon Wedges

LAMB* \$15
 Grilled Lamb T-Bone, Rosemary Balsamic Glaze, Mâche Salad, Mint Yogurt Sauce

WAGYU* \$16
 Pan-Seared Wagyu Skirt Steak, Marinated in Lemon Grass, Soy Sauce, Miso and Yuzu, Fresh Organic Baby Watercress Salad, Wasabi Mandarin Vinaigrette

SCALLOPS* \$17
 Pan-Seared Scallops, Maine Lobster Ravioli, Tomato Cucumber Relish, Lemon Beurre Blanc

AERIE SUSHI ROLL* \$17
 Chef's Daily Creation

aerie specialties

NAPOLEAN \$22
 Housemade Fresh Black Pepper Pasta, Grilled Summer Vegetables, Ricotta Cheese, Tomato Basil Ragout, Kalamata Olive Focaccia Crouton, Shaved Pecorino Cheese

CHICKEN* \$25
 Jamaican Jerk Free-Range Chicken Breast, Coconut Mango Risotto, Curry Fruit Relish

SALMON* \$26
 Grilled Salmon Filet, Green Tea Mint Couscous, Lemon Dill Vinaigrette

FISH* \$AQD
 Chef's Daily Creation

steaks & chops

PORK* \$32
 Slow-Roasted Kurobuta Pork Chops, Black Fig and Onion Marmalade, Shallot Mashed Potatoes, Meyer Lemon Au Jus

VENISON* \$40
 Pan-Seared Tenderloin, Cranberry Glaze, Prosciutto Herb Potatos, Seasonal Vegetables

BEEF* \$42
 Grilled Filet Mignon, Danish Blue Cheese Mashed Potatoes, Ruby Port Reduction

EXECUTIVE CHEF FERNANDO SOBERANIS