

welcome to the aerie restaurant

soups

**DU JOUR** \$9  
 Chef's Daily Creation

salads

**MIXED BABY GREENS** \$8  
 Organic Mixed Greens, Tomatoes, Cucumbers,  
 Raspberry Mint Vinaigrette

**THE AERIE WEDGE** \$10  
 Baby Iceberg Heart Wedges, Fresh Strawberries,  
 Mandarin Oranges, Red Onions, Candied Walnuts,  
 Maytag Blue Cheese Dressing

**CAESAR** \$11  
 House Made Herb Focaccia Croutons, Hearts of Romaine,  
 Parmigiano-Reggiano, Traditional Caesar Dressing

starters

**HEIRLOOM TOMATOES** \$11  
 Buffalo Mozzarella, Soy and Meyer Lemon Vinaigrette,  
 Extra Virgin Olive Oil, 12-Year-Old Balsamic Vinegar

**JAMÓN SERRANO\*** \$13  
 Thinly Sliced Jamón Serrano, House Made Slow-Roasted  
 Tomato Focaccia, Organic Baby Watercress Salad,  
 Whole Grain Mustard Vinaigrette

**SEAFOOD CEVICHE MARTINI\*** \$14  
 Lemon-Lime Cured Fish, New England Bay Scallops,  
 Octopus, Avocado, Spicy Cilantro Heirloom Tomato Sauce

**ARTISAN CHEESE DU JOUR** \$12

**LAMB\*** \$15  
 Utah Free Range Lamb Top Sirloin Milanese,  
 Micro Greens, Lemon Caper Cream Sauce

**SCALLOPS\*** \$16  
 Coconut Risotto Cake, Spicy Curry Seasonal Fruit Relish

**AERIE SUSHI ROLL DU JOUR\*** \$15  
 Chef's Daily Creation

aerie specialties

**TOFU** \$22  
 Yuzu-Miso Marinated Grilled Tofu Filet,  
 Steamed Jasmine Rice, Edamame,  
 Seaweed Cucumber Salad

**CHICKEN\*** \$26  
 Achiote Marinated Free-Range Chicken,  
 Plantain Brown Rice Pilaf,  
 Tangy Red Onion-Jicama-Habanero Relish

**SALMON\*** \$28  
 Ancho-Pasilla-Honey Glazed Scottish All Natural Salmon Filet,  
 Fire-Roasted Utah Yellow Corn and Black Bean Salsa,  
 Caramelized Onion Mashed Potatoes

**TUNA\*** \$34  
 Cilantro-Jalapeño-Marinaded Ahi Tuna,  
 Roasted Purple Fingerling Potatoes,  
 Papaya Kiwi Vinaigrette

steak & chops

**VENISON\*** \$40  
 Pan-Seared Venison Chop,  
 Roasted Shallot Parmigiano-Reggiano Risotto,  
 Coffee Cream Sauce

**BEEF\*** \$45  
 Double RR Ranch Filet Mignon,  
 Applewood Bacon Potato Terrine,  
 Wild Mushroom Sauce

**PORK\*** \$34  
 Spicy Black Bean Marinated Grilled Kurobuta Pork Loin,  
 Korean B.B.Q. Sauce, Shiitake Somen Noodles

EXECUTIVE CHEF FERNANDO SOBERANIS