

salad

Aerie 7
 artisan lettuce
 carrots
 cucumbers
 pickled leeks
 beehive cheese co.
 promontory cheddar
 red onion vinaigrette

Iceberg 9
 lardons
 tomatoes
 house ranch

Goat Cheese Cake 9
 peppery greens
 beets
 toasted walnuts
 local honey vinaigrette

Bibb 9
 candied pecans
 pears
 maytag blue cheese
 port wine vinaigrette

soup

Carrot 6
 tarragon croutons
 local honey cream

Miso 6
 tofu
 scallions
 seaweed

sushi

California Roll 9
 crab
 cucumber
 avocado

Spicy Tekka Roll 9
 tuna
 spicy aioli

Shrimp Tempura Roll 16
 avocado
 cucumber
 daikon sprouts

Spider Roll 16
 fried soft-shell crab
 avocado
 cucumber
 daikon sprouts

Rainbow Roll 18
 crab
 cucumber
 avocado
 five-fish wrap

Buddha Roll 18
 spicy scallops
 broiled eel
 avocado
 smoked salmon wrap

Red Dragon Roll 18
 crab
 cucumber
 avocado, spicy tuna wrap

South of the Boarder Roll 18
 salmon
 cilantro
 avocado
 tuna, lime, jalapeño wrap

Nigiri Platter 22
 six pieces, assorted

Sashimi Platter 22
 seven pieces, assorted

small plate

Chips & Dip 6
 house potato chips
 mom's onion dip

Meatballs 10
 elk meatballs
 madeira mushroom gravy

Fritters 9
 wild mushroom quinoa fritters
 truffle herbed aioli

Pork Cheek 9
 snake river farms
 bourbon braised pork cheek
 sesame sweet potato salad
 collard greens kimchi

Trout Cakes 10
 house smoked trout
 crème fraîche
 red pepper aioli
 scallion aioli

Scallops 14
 shallot encrusted scallops
 roasted salsify
 wild mushrooms
 madeira sauce

Edamame 5
 sea salt

sandwich

Cheese Steak 15
 elk
 wild mushrooms
 caramelized onions
 red peppers
 beehive cheese co.
 promontory cheddar
 hand cut french fries

Chicken & Bacon 13
 grilled chicken breast
 applewood smoked bacon
 beehive cheese co.
 big john's cajun cheddar
 scallion aioli
 hand cut french fries

Aerie Burger 14
 niman ranch hand-pressed
 angus beef
 crisp pork belly
 beehive cheese co.
 seahive cheddar
 lettuce tomato onion
 hand cut french fries

Vegetable Grinder 11
 herbed goat cheese
 grilled eggplant
 portobello mushrooms
 red peppers
 hand cut french fries

entree

Pan Fried Chicken 22
 corn flake-pistachio encrusted
 chicken breast
 tarragon creamed corn
 sauteed carrots and
 brussels sprouts

Penne & Cheese 15
 beehive cheese co.
 promontory cheddar
 parmesan
 fresh thyme
 brown butter bread crumbs

Beef Tenderloin 36
 double ranch grilled tenderloin
 mushroom gratin
 roasted garlic
 fingerling potatoes
 wilted greens

Elk Shepherd's Pie 24
 braised elk
 root vegetables
 parsnip puree

Pork & Beans 22
 roasted pork shoulder
 crisp pork belly
 white bean ragoût
 sweet and sour collard greens

Butternut Squash Fettuccine 19
 sage pesto
 grilled squash
 shaved parmesan
 toasted pine nuts
 brussels sprouts

Salmon Filet 26
 smoky maple cured
 mushroom risotto cake
 fennel relish
 warm bacon vinaigrette

executive chef ken ohlinger
 restaurant manager lucette barbier

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