

APPETIZERS

BISON TARTARE*

Bison Tenderloin with Capers, Herbs, Shallot, Olive Oil, Marrow Custard, Pickled Onions, Arugula, Quail Egg & Grilled Focaccia **33**

CHILLED LOBSTER TAIL*

Spicy Cocktail Sauce, Orange Tarragon Aioli **32**

FONDUE

Emmantelar & Gruyère Fondue with Kirsch, Seasonal Fruit, Vegetables & Sourdough **26**

ROASTED TOMATO SOUP ⑤

Goat Cheese, Tomato Marmalade, Rye **17**

AERIE CAESAR

Baby Romaine, Grilled Lettuce Ash, House Caesar Dressing, Lemon Gremolata **18**

HONEY STUNG BRUSSELS ⑥ ⑤

Crispy Brussels, Snowbird Honey, Fresh Orange Juice **18**

SANDWICHES

AERIE BURGER*

8oz. Prime Ground Beef, Grilled Onions, Cheddar Cheese, Stone Ground Dijonaise, Brioche, House Chips **25**

LOBSTER ROLL*

Butter, Poached Lobster, Old Bay, Chives, Toasted Bun, House Chips **25**

EXECUTIVE CHEF CODY MAXWELL
SOUS CHEF KRIS SMITH

⑥ Gluten-Free ⑤ Dairy-Free ⑤ Vegetarian ⑤ Contains Nuts
All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

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

A 19% gratuity will be added to parties of 8 or more.

