

## [ SALADS ]

### SIMPLE SALAD <sup>GF</sup> <sup>V</sup>

house-made ranch dressing, cucumbers, radishes, tomatoes **7**

### FIELD GREENS <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

pickled vegetables, honey-thyme vinaigrette **9**

### BABY ICEBERG\* <sup>GF</sup>

tomatoes, bacon, chopped egg, point reyes blue cheese dressing **12**

### BABY KALE CAESAR SALAD

tomatoes, parmesan crisp, asiago croutons, anchovy vinaigrette **12**

### ROASTED BEETS <sup>GF</sup> <sup>V</sup> <sup>N</sup>

goat cheese, shaved fennel, toasted pistachios, arugula, balsamic dressing **12**

### KALE & TRI-COLOR QUINOA <sup>GF</sup> <sup>V</sup> <sup>N</sup>

grapes, almonds, red peppers, sunflower seeds, spiced pecans, parmesan cheese, champagne vinaigrette **14**

### SALAD EXTRAS

grilled herb-marinated chicken\* <sup>GF</sup> <sup>DF</sup> **9**

grilled salmon\* <sup>GF</sup> <sup>DF</sup> **13**

grilled new york strip steak\* <sup>GF</sup> <sup>DF</sup> **22**

## [ SMALL PLATES ]

### BLUE CHEESE POTATO CHIPS <sup>GF</sup> <sup>V</sup>

house-made potato chips,  
melted point reyes blue cheese mix **7**

### EDAMAME <sup>DF</sup> <sup>V</sup>

great salt lake salt **7**

### DEVILED EGGS\*

lightly fried, bacon & scallion **9**

### FRITTERS <sup>GF</sup> <sup>V</sup>

mushroom & tri-color quinoa,  
truffle herb aioli **9**

### BLISTERED SHISHITO PEPPERS <sup>V</sup>

white truffle hoisin, sweet chili aioli **11**

### PAN-SEARED HOUSE-SMOKED TROUT CAKES\*

scallion aioli, red pepper **14**

### CHIPOTLE BRAISED PORK CHEEK\* <sup>GF</sup> <sup>DF</sup>

heirloom bean salad **14**

### BRAISED CALAMARI\*

garlic, mixed herbs, tomatoes  
& hearty bread **15**

### TUNA TARTARE\* <sup>DF</sup>

avocado, red onion, cucumber, eel sauce,  
crispy wontons, sesame seeds **16**

### MISO MARINATED COD\* <sup>DF</sup>

seaweed salad, eel sauce,  
avocado, gochujang sauce **16**

## [ SOUPS ]

### SOUP OF THE DAY **9**

## [ SIDES ]

### ROASTED BRUSSELS SPROUTS WITH WILD MUSHROOMS <sup>GF</sup> <sup>DF</sup> <sup>V</sup> **8**

### SEASONAL VEGETABLES <sup>V</sup> **6**

### HOME-STYLE MASHED POTATOES <sup>V</sup> **6**

### FRENCH FRIES <sup>GF</sup> <sup>DF</sup> <sup>V</sup> **6**

### BEEHIVE CHEDDAR MAC & CHEESE <sup>V</sup> **9**

### TRUFFLE OIL & PARMESAN

### FRENCH FRIES <sup>GF</sup> **9**

EXECUTIVE CHEF KEN OHLINGER  
RESTAURANT MANAGER JOHN DESTEFANO

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> 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.

## [ SANDWICHES ]

### ROASTED PORTOBELLO <sup>Ⓟ</sup>

roasted portobello, roasted red peppers, mozzarella cheese, arugula, ciabatta bun, red pepper aioli, french fries **16**

### HERB & GARLIC MARINATED GRILLED CHICKEN SANDWICH\*

scallion aioli, crispy bacon, cajun cheddar cheese, brioche bun, french fries **17**

### HAND-PRESSED AERIE BURGER\*

seahive cheddar cheese, brioche bun, french fries **19**

### ELK CHEESE STEAK\*

caramelized onions & peppers, promontory cheddar cheese, au jus, hoagie roll, french fries **23**

### HAND-PRESSED BISON & ELK BURGER\*

black truffle aioli, aged cheddar cheese, brioche bun, french fries **27**

## [ ENTRÉES ]

### CORN FLAKE & PISTACHIO ENCRUSTED CHICKEN\* <sup>Ⓝ</sup>

tarragon creamed corn **27**

### SHEPHERD'S PIE\* <sup>Ⓞ</sup>

braised beef & elk, roasted vegetables, parsnip potato purée **29**

### ALMOND-CRUSTED TROUT\* <sup>Ⓞ</sup> <sup>Ⓝ</sup>

wild mushroom, fennel & roasted squash hash, preserved lemon brown butter **30**

### GRILLED SALMON\* <sup>Ⓞ</sup>

asparagus & mushroom risotto cake, spinach, saffron sauce **31**

### ELK MEATLOAF\*

whipped potatoes, garlic-sautéed kale, madeira gravy, onion rings **32**

### BRAISED LAMB SHANK\* <sup>Ⓞ</sup>

cheddar-polenta cake, brussels sprouts, wild mushrooms, roasted tomatoes, preserved lemon gremolata **36**

### GRILLED NEW YORK STRIP\* <sup>Ⓞ</sup>

fried fingerling potatoes, béarnaise sauce **40**

### GRILLED BEEF TENDERLOIN\*

potato flan, mushroom butter, garlic-sautéed kale, roasted red onion sauce **42**

## [ PASTAS ]

### WILD MUSHROOM RAVIOLI <sup>Ⓟ</sup>

roasted garlic alfredo sauce, roasted tomatoes **24**

### LOBSTER MAC & CHEESE\*

beehive cheeses, herb brown butter bread crumbs **30**

*the*  
**Aerie**

