

[SALADS]

FIELD GREENS ^{GF} ^V

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

BABY ICEBERG* ^{GF}

tomatoes, bacon, chopped egg,
blue cheese dressing **11**

BABY KALE CAESAR SALAD

tomatoes, parmesan crisp,
asiago croutons, anchovy vinaigrette **11**

SALAD EXTRAS

grilled herb-marinated chicken* ^{GF} ^{DF} **8**

grilled salmon* ^{GF} ^{DF} **12**

grilled new york strip steak* ^{GF} ^{DF} **20**

[SOUPS]

ROASTED CORN & JALAPEÑO SOUP*

with lobster & corn salad **9**

DAILY SOUP **9**

[SMALL PLATES]

EDAMAME ^{DF} ^V

great salt lake salt **6**

DEVILED EGGS*

lightly fried, bacon & scallion **8**

SHISHITO PEPPERS ^{GF}

white truffle hoisin, sweet chili aioli **10**

BLUE CHEESE POTATO CHIPS ^{GF} ^V

house-made potato chips, blue cheese mix **6**

EXECUTIVE CHEF KEN OHLINGER

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian

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]

HAND-PRESSED AERIE BURGER*

seahive cheddar cheese, brioche bun,
french fries **18**

BISON AND ELK BURGER*

black truffle aioli,
aged cheddar cheese,
brioche bun, french fries **26**

GRILLED CHICKEN*

scallion aioli, crispy bacon, cajun cheddar
cheese, brioche bun, french fries **16**

ROASTED PORTABELLO ^V

roasted portabello, roasted red peppers,
arugula, mozzarella cheese,
red pepper aioli, ciabatta bun,
french fries **15**

the
Aerie