

[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**

ROASTED BEETS ^{GF} ^V ^N

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

KALE & TRI-COLOR QUINOA ^{GF} ^V ^N

grapes, almonds, red peppers, sunflower seeds, spiced pecans, parmesan cheese, champagne vinaigrette **13**

SALAD EXTRAS

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

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

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

[SMALL PLATES]

BLUE CHEESE POTATO CHIPS ^{GF} ^V

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

EDAMAME ^{DF} ^V

great salt lake salt **7**

DEVEILED EGGS*

lightly fried, bacon & scallion **8**

FRITTERS ^{GF} ^V

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

SHISHITO PEPPERS ^V

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

CRAB, SPINACH & ARTICHOKE DIP*

cheddar cheese & tortilla chips **12**

PORK CHEEK* ^{GF} ^{DF}

chipotle braised, heirloom bean salad **13**

FRIED CALAMARI*

olives, tomatoes, tartar sauce **14**

TUNA TARTARE* ^{DF}

avocado, eel sauce, crispy wontons **15**

CRAB CAKES*

scallion aioli, fresh jalapeño **16**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

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

[SOUPS]

ROASTED CORN & JALAPEÑO SOUP*
with lobster & corn salad **9**

SOUP OF THE DAY **9**

[SIDES]

ROASTED BRUSSELS SPROUTS WITH
WILD MUSHROOMS ^{GF} ^{DF} ^V **6**

SEASONAL VEGETABLES ^V **6**

HOME-STYLE MASHED POTATOES ^V **6**

FRENCH FRIES ^{GF} ^{DF} ^V **6**

BEEHIVE CHEDDAR MAC & CHEESE ^V **9**

TRUFFLE OIL & PARMESAN

FRENCH FRIES ^{GF} **9**

[SANDWICHES]

ROASTED PORTABELLO [Ⓟ]

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

GRILLED CHICKEN*

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

HAND-PRESSED AERIE BURGER*

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

ELK CHEESE STEAK*

caramelized onions & peppers, cheddar cheese, au jus, hoagie roll, french fries **22**

BISON & ELK BURGER*

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

[ENTRÉES]

CORN FLAKE & PISTACHIO ENCRUSTED CHICKEN* [Ⓝ]

tarragon creamed corn **25**

ALMOND-CRUSTED TROUT* [Ⓞ] [Ⓝ]

wild mushroom, fennel & roasted squash hash, preserved lemon & butter **28**

GRILLED SALMON* [Ⓞ]

asparagus & mushroom risotto cake, spinach, saffron sauce **29**

ELK MEATLOAF*

whipped potatoes, garlic-sautéed kale, madeira gravy, onion rings **30**

MUSTARD-BRINED PORK TENDERLOIN*

sweet potato gratin, whiskey-hoisin sauce, brussels sprouts, red onion jam **32**

PAN-SEARED DUCK BREAST* [Ⓞ]

roasted fingerling potatoes, cipollini onion relish, blueberry beurre rouge **32**

BRAISED LAMB SHANK* [Ⓞ]

cheddar-polenta cake, brussels sprouts, wild mushrooms, roasted tomatoes, preserved lemon gremolata **34**

GRILLED NEW YORK STRIP* [Ⓞ]

fried fingerling potatoes, béarnaise sauce **39**

GRILLED BEEF TENDERLOIN* [Ⓞ]

potato flan, garlic-sautéed kale, roasted red onion sauce **44**

[PASTAS]

WILD MUSHROOM RAVIOLI [Ⓟ]

roasted garlic alfredo sauce, roasted tomatoes **23**

LOBSTER MAC & CHEESE*

beehive cheeses, herb brown butter bread crumbs **28**

