

[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**

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

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

ROASTED PEACH & SPINACH SALAD ^{GF} ^V

spinach, toasted sunflower seeds, goat cheese, honey-thyme vinaigrette **11**

SALAD EXTRAS

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

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

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

[SMALL PLATES]

EDAMAME ^{GF} ^V

great salt lake salt **6**

CRAB, SPINACH & ARTICHOKE DIP*

cheddar cheese & tortilla chips **12**

FRITTERS ^{GF} ^V

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

CRAB CAKES*

scallion aioli, fresh jalapeño **14**

FRIED CALAMARI*

olives, tomatoes, tartar sauce **14**

DEVEILED EGGS*

lightly fried, bacon & scallion **8**

SHISHITO PEPPERS ^{GF}

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

TUNA TARTARE* ^{DF}

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

PORK CHEEK* ^{GF} ^{DF}

chipotle braised, heirloom bean salad **13**

BLUE CHEESE POTATO CHIPS ^{GF} ^V

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

[SOUPS]

ROASTED CORN & JALAPEÑO SOUP*

with lobster & corn salad **9**

DAILY SOUP **9**

[SIDES]

SEASONAL VEGETABLES ^V **6**

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

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

TRUFFLE OIL & PARMESAN

FRENCH FRIES ^{GF} **9**

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

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 & 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 [Ⓟ]

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

ELK CHEESE STEAK*

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

[ENTRÉES]

GRILLED BEEF TENDERLOIN* [Ⓞ]

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

CORN FLAKE & PISTACHIO ENCRUSTED CHICKEN*

tarragon creamed corn **25**

GRILLED SALMON* [Ⓞ]

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

BBQ WHISKEY-BRAISED PORK SHANK* [Ⓞ]

buttermilk coleslaw, roasted garlic potato salad **34**

PAN-SEARED TROUT* [Ⓞ]

tri-color quinoa, garlic-sautéed kale, preserved lemon & basil beurre blanc **28**

ELK MEATLOAF*

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

GRILLED NEW YORK STRIP* [Ⓞ]

fried fingerling potatoes, béarnaise sauce **39**

[PASTAS]

WILD MUSHROOM RAVIOLI [Ⓟ]

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

LOBSTER MAC & CHEESE*

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



the
Aerie