

[SALADS]

SALAD

Artisanal Greens, House-Made Ranch Dressing, Cucumbers, Radishes, Tomatoes **10**

KALE*

Baby Kale Caesar, Tomatoes, Parmesan Crisp, Asiago Croutons, Anchovy Vinaigrette **13**

[SMALL PLATES]

MUSHROOM

Foraged Mushroom Toast, House-Made Boursin, 7-Grain Toast **14**

CHIPS

Potato Chips, Melted Point Reyes Blue Cheese Mix, Scallions **8**

TUNA*

Tuna Tartare, Avocado, Red Onion, Cucumber, Eel Sauce, Japanese 7-Spiced Crispy Wontons, Sesame Seeds **16**

FRIES **9**

Herbed Truffle Fries, White Truffle Aioli

EGGS*

Lightly Fried Deviled Eggs, Crispy Lamb Bacon, Chives **10**

BRUSSELS SPROUTS

Crispy Brussels Sprouts, Toasted Almond, Romesco Sauce, Parmesan **9**

SOUP **9**

[ENTRÉES]

BEEF*

Grilled Double R Ranch Beef Tenderloin, Mushroom Butter, Potato Flan, Cippollini Onion Relish, Roasted Red Onion Sauce **44**

SALMON*

Maple-Cured & Smoked Salmon, Mushroom Risotto Cake, Warm Bacon Vinaigrette, Curried Fennel Relish, Lardons **35**

CHICKEN*

Half Roasted Mary's Chicken, Forbidden Rice, Roasted Vegetables, Natural Jus **30**

TOMATO

Gratineé Tomato, Stuffed With Impossible Meat, Quinoa, Herbed Bread Crumbs, Mushroom Glace **32**

[SANDWICHES]

SIGNATURE*

Hand-Pressed Mountain West Bison, Elk and Utah Wagyu Burger, Black Truffle Aioli, Promontory Cheddar Cheese, Brioche Bun, French Fries, **28**

BURGER*





Hand-Pressed Aerie Burger, Seahive Cheddar Cheese, Brioche Bun, French Fries **21**

PORTOBELLO

Roasted Portobello, Roasted Red Peppers, Mozzarella Cheese, Arugula, Ciabatta Bun, Red Pepper Aioli, French Fries **17**

EXECUTIVE CHEF KEN OHLINGER

RESTAURANT MANAGER JOHN DESTEFANO

 Gluten-Free  Dairy-Free  Vegetarian  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.

the
Aerie