

## APPETIZERS

### TUNA CRUDO\* (GF) (DF)

Wasabi, Mizuna, Fresno Peppers,  
Cilantro, Ginger, Yuzu **28**

### LAMB SUGAR CANE SKEWERS\*

Golden Raisin, Tzatziki,  
Macerated Tomato,  
Braised Fennel **22**

### BEET CARPACCIO (GF) (V) (N)

Humboldt Fog, Hazelnut,  
Citrus, Arugula **24**

### FONDUE (V)

Emmentaler & Gruyère Fondue  
with Kirsch, Seasonal Fruits &  
Vegetables, Pretzels **26**

### PACIFIC OYSTERS\* (GF) (DF)

6 Pacific Oysters, Mignonette **30**

### CRISPY ARTICHOKE (VG)

Espelette Aioli **22**

## SOUP & SALAD

### ARTISAN GREENS (GF) (V) (N)

Delicata Squash, Chevre,  
Pecan, Shallot,  
White Balsamic Vinaigrette **18**

### CAESAR SALAD

Romaine, Parmigiano Reggiano,  
Focaccia Crouton,  
House Dressing **16**

### SUNCHOKE & CAULIFLOWER SOUP (GF) (V) **16**

### LOBSTER BISQUE\* (GF)

Lobster Claw **18**

### ADD A PROTEIN

Beef Filet, 7 oz\* **42**

Trout\* **25**

Chicken\* **20**

Lobster Tail\* **20**

## ENTRÉES

### AERIE BURGER\*

8 oz Wagyu Blend,  
Boschetto Al Tartufo, Arugula,  
Japanese Milk Roll, Giardiniera,  
Frites **30**

### IDAHO TROUT\* (GF)

Parsnip Purée, Tomato Jam **35**

### WINTER TRUFFLE RISOTTO (GF) (V)

Maitake Mushrooms,  
English Pea Pesto, Asiago **34**

### PETITE FILET\* (GF)

Peruvian Pomme Purée, Romanesco,  
Cipollini, Juniper Demi-Glace **55**

### BISON RAGU\*

Pappardelle, Basil,  
Parmigiano Reggiano **42**

### SEARED MARY'S

### CHICKEN BREAST\* (GF) (DF)

Orzo Rice Pilaf, Brussels Sprouts,  
Lemon Rosemary Jus **38**

## SPECIALTY CUTS

### TOMAHAWK RIBEYE\* (GF)

30 oz, Bone Marrow Demi-Glace,  
Fondant Potatoes,  
Maitake Mushrooms **135**

### NIMAN RANCH PORK CHOP\*

Crispy Brussels Sprouts, Spätzle,  
Whole Grain Mustard Crème **48**

### CATCH OF THE DAY\*

**Market Price**

EXECUTIVE CHEF JOSH FERRE  
SOUS CHEF KRIS SMITH

(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.

the  
**Aerie**