



gazpacho and ceviche

mediterranean spanish gazpacho, fruit gazpacho, caribbean ceviche, garlic langoustines 12.5

lump crab cakes

jumbo lump crab meat, vanilla rum butter, mango salad 10.5

seared ahi tuna

coriander crust, watermelon syrup, gin and minted cucumbers 9.5

roasted pork belly

sweet plantain and cuban black bean stew 10

short ribs

spanish cataluña short rib's garnished with sautéed langoustine 12

gambas al ajillo

sautéed shrimp with olive oil, garlic and white wine on a shot of ceviche 12

pulpo a la plancha

octopus with nicoise potatoes and olive oil 12

hearts of romaine caesar salad

grana padano, focaccia croutons 8

ahi tuna salad

blossoms, spiced pine nuts, and habanero vinaigrette 9

thai jicama salad

cilantro, jalapeno, apple and orange thai dressing 8

tapenade salad

roasted heirloom tomatoes, toasted focaccia croutons, olive dressing 8.5

14 oz. bone-in dry-aged new york strip

michigan potatoes, seasonal vegetables, natural jus 34

roasted rack of lamb

roasted tomato shallot tart, minted lamb jus 38

wet aged duck breast

galangal and white soy teriyaki, lemongrass polenta, orange roasted carrots 34

sea bass

mediterranean black truffle risotto 39

fideudade mariscos

pasta casserole served with fruit di mer, langoustine shrimp, mussels, scallops, clams and calamari on mediterranean linguine 32

seafood paella valenciana

lobster tail, shrimp, mussels, clams, fresh fish, rich lobster broth and saffron rice, served with a glass of sangria 45

maytag blue cheese crusted filet

yukon gold mash potatoes, port wine reduction 36

maple glazed salmon

lobster dumplings, stir fried vegetables 26

tenderloin tips

creamy scallions and jalapeno grits with rioja wine reduction 33

togarashi roasted scallops

asparagus, mushrooms, edamame, wasabi dashi 30

pan fried breast of chicken

french cut, roasted tomato shallot tart, red wine reduction 28

Aerie proudly works with local farmers in Leelanau, Grand Traverse and Benzie counties.

* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please set cell phones and pagers to "vibrate" or "off". Thank you.

local wines

- 121. Peninsula Cellars “Manigold” Gewurztraminer, Michigan 2006
- 123. Bel Lago Auxerrois White Table Wine, Michigan 2007
- 232. Chateau Grand Traverse Late Harvest Riesling, Michigan 2006
- 251. Chateau Grand Traverse Gamay Noir, Michigan 2009
- 253. Bowers Harbor JT White, Michigan

sparkling

- 20. A. Margaine Demi Sec Villers Marmery, France Champagne 1/2 bottle
- 1. Langlois-Chateau “Cremant de Loire” Brut Rose, France
- 7. Ca’ Del Bosco Franciacorta Brut, Italy
- 21. Nicolas Feuillatte Brut Rose, France 1/2 bottle
- 10. Mionetto Prosecco Brut, Italy

rose

- 35. Chateau d’ Aqueria Rose Tavel, France 2005
- 37. Santa Digna Cabernet Sauvignon Rose, Chile 2008

chardonnay

- 40. Tormaresca Puglia, Italy 2009
- 60. Olvena Somontano, Spain 2007
- 105. Stuhlmuller Estate, Alexander Valley 2007
- 112. Chateau Montelena, Napa Valley 2007
- 235. Saddlerock, Central Coast 2009
- 247. Merryvale, Napa Valley 2007

pinot blanc/gris/grigio

- 55. A to Z, Oregon 2009
- 89. Spot On “Orsi Vineyard”, California 2007
- 52. Santa Margherita, Italy 2009
- 80. Terlato Family Vineyards, Russian River Valley 2006
- 66. Cline, 2009
- 67. J. Vineyards, California 2009

sauvignon blanc

- 39. Mapema, Argentina 2009
- 63. Ferrari Carano Fume Blanc, Alexander Valley 2007
- 236. Semler, Malibu 2009
- 92. Cakebread Cellars, Napa Valley 2005

riesling

- 30. Georg Breuer Rudesheim Estate, Germany 2004
- 57. Leeuwin Estate Art Series, Australia 2005

other notable whites

- 88. Torres “Vina Esmeralda” , Spain 2007
- 32. Sokol-Blosser Evolution, Oregon
- 83. Tablas Creek “Esprit De Beaucastel”, Paso Robles, 2001
- 85. Casa Silva “Lolol” Viognier, Chile 2006
- 54. Sella & Mosca La Cala Vermentino, Italy 2007
- 86. Hirtzberger Gruner Veltliner “Rotes Tor”, Austria 2004
- 87. Nicolas Joly “Les Clos Sacres”, France 2004
- 31. Boutari Moschofilero, Greece 2007

pinot noir

- 42 182. Primarius, Oregon 2007 8/36
- 38 171. Whitehaven, New Zealand 2007 60
- 10/30 175. Soter “North Valley”, Oregon 2006 90
- 25 237. Saddlerock, Central Coast 2007 45
- 27 238. Merryvale, Napa Valley 2009 67
- 257. Bearboat, Sonoma County, California 2008 34

zinfandel

- 49 140. Paso Creek Zinfandel, California 36
- 72 64. Kunde Family Estate, Sonoma 2006 30
- 78 65. Cline, California 2009 8/24
- 60
- 9/30

merlot

- 180. Robert Hall, Paso Robles 2007 11/33
- 36 68. Kunde, Sonoma 2005 10/30
- 26 69. Ferrari Carano Alexander Valley, 2005 42
- 246. Merryvale Starmont, Napa Valley 2006 52
- 70. Stag Leap, Napa Valley 2008 72
- 248. Falesco, Italy 2009 36

cabernet sauvignon

- 154. Paso Creek, California 2006 8.50/36
- 71. Kunde, Sonoma 2006 46
- 73. Jordan, Alexandra Valley 2006 100
- 157. Ferrari Carano, Alexander Valley, 2007 57
- 239. Semler, Reserve, Malibu 2005 120
- 240. Saddlerock, California 2007 11/33
- 9/27 241. Turtle Rock, Malibu 2005 38
- 45 242. Semler, Malibu 2005 57
- 49 243. Jack Nicklaus, Napa Valley 2008 87
- 50 244. Jack Nicklaus Private Reserve, Napa Valley 2008 108
- 8/24 245. Pine Ridge, Napa Valley 2006 60
- 33 255. Justin, Central Coast, California 2008 54

blends

- 7/28 197. Pasanau “Cepes Nous”, Spain 2007 60
- 9/27 174. Blackbird Vineyards “Illustration” Oak Knoll, Napa Valley 2006 145
- 45 184. Antinori “Il Bruciato” Guado al Tasso Bolgheri, Italy 2006 65
- 60 250. Allegrini Palazzo, Italy 2007 42

syrah

- 42 193. St. Hallett “Faith”, Australia 2006 45
- 49 194. Spot On ”Bell’s Echo”, California 2007 50
- 256. Merryvale, California 2008 75

other notable reds

- 35 177. A. Gaja Barbaresco Langhe, Italy 2003 250
- 39 215. A. Gaja “Dagromis” Barolo, Italy 2003 195
- 54
- 32
- 26

desserts

- 100 232. Chateau Grand Traverse Late Harvest Riesling, Michigan 2006 10/30
- 70 231. Inniskillin Vidal Pearl Niagara Peninsula, Canada 2005 135
- 31