



starters

calabrian chili potatoes

lime, smoked sea salt, blistered leek 14

sea bass mosaic

kombu oil, onion charcoal,
poached celeriac round 21

wild mushroom mousse

pickled shallot, orchard sourdough 14

small plates

short rib

carolina grits, pickled shallot,
calabrian chili honey 28

citrus-cured lake trout

shallot, poblano, tomato,
pepita-sesame crisp,
charcoal sponge coral 20

beef tartare

potato rotary, egg yolk custard,
truffle shavings 14

potato flan

leek jelly, chive oil, caviar 15

hen of the wood mushroom tart

roasted fennel, honey roasted carrot mousse,
ramp pesto, pumpernickel gravel 14

mains

elk loin

roasted garlic potato pave, shiitake mushrooms,
glazed third coast carrot, pickled mustard seed 72

hokkaido scallop

pepita gremolata, roasted sweet potato puree,
hickory charred asparagus, garlic cornbread plank, 54

lamb loin

tomato relish, rotary potato,
red miso cipollini onion, port wine demi 62

pine scented duck

black pear sauce, roti garden, sweet corn puree,
beet crisps, young cut radish 52

prime selections

12 oz dry age ribeye 70

8 oz filet 75

16 oz ny strip 70

12 oz elk striploin 65

28 oz tomahawk 170

8 oz lamb rack 55

signature enhancements

port demi 4

pepita gremolata 4

au poivre sauce 4

sweet corn cream 4

ramp pesto 4

roasted shiitake mushrooms 4

truffle shavings 8

red miso cipollini onion 4

roasted garlic 4

(3) hokkaido scallop 33

pickled shallot 4

for the table

sweet potato puree 8

potato pave 8

carolina grits 8

glazed third coast carrot 14

roasted shiitake mushrooms 6

hickory charred asparagus 14

red miso cipollini onion 6

To enhance your dining experience, shared entrées are served with individual plating and accompaniments. A \$10 split plate fee applies.

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are subject to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 4/1/2026

Aerie Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich