

STARTERS

brussel sprouts sawsawan, black garlic, scallion, sesame, cilantro 16

melted raclette fingerlings, cherry mostarda, asparagus tips 18

caprese house made mozzarella, roasted red peppers, capers, basil, olive oil 18

shrimp cocktail bloody mary cocktail sauce, horseradish crème, lime, cilantro 26

grilled italian sausage, creamy polenta, peperonata 28

charcuterie board artisan meats and cheeses, with seasonal accompaniments 28

SOUP AND SALADS

featured soup

served with seasonal accompaniments 15

caesar salad

romaine hearts, shaved parmesan, herb croutons, white anchovy 14

gem salad

fig vinaigrette, buttermilk bleu cheese, sherry glazed shallots, pepper bacon 15



ENTREES

spaghetti fruti di mare spaghetti, shrimp, scallops, baby clams, mussels, squid, in a light tomato broth 30

> **bolognese** tagliatelle, pecorino, basil 38

Otto's chicken spätzle, glazed carrots, mustard cream sauce 42

scaloppine di vitello al funghi

sautéed veal scaloppine, wild mushroom ragu cream sauce, potato pancakes 44

scottish salmon smoked aioli, fingerling potatoes, asparagus, pickled red onion 45

> market fish seasonal risotto, rotating accompaniments MP

pork tomahawk pan glazed carrots, whipped yukon potato, natural jus 48

elk chop tabbouleh, chimichurri, tomato, feta & radish salad 62

RIVER CITY MEATS

chef sourced selection of beef, all accompanied with truffle mashed potatoes, sun-dried tomatoes, shiitake mushroom cream

16 oz new york strip 60

8 oz filet 65

28 oz 60 day aged prime tomahawk ribeye 170

ENHANCEMENTS

shrimp (3) 26
sautéed mushrooms 6
sautéed onions 6

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 5/20/2025

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich