



## starters

### calabrian chili potatoes

lime, smoked sea salt, blistered leek 14

### caesar salad

crisp romaine, white anchovy, parmesan tuile, herbed crostini, house caesar dressing 16

### aerie salad

young cut arugula, dressed shallot, tomato, honey crisp 16

### compressed watermelon salad

aged sheep cheese, frisée, smoked salt, honey pickled watermelon rind, pistachios, basil vinaigrette 16

## small plates

### spiced ahi tuna

lavender sesame, crispy nori, pickled carrots 18

### oysters aerie

broiled, spinach, aged goat feta, roasted garlic, cured lemon breadcrumbs 22

### beef tartare

potato pavé, egg yolk custard, truffle shavings 18

### caramelized onion tart

pickled mustard seed, fig gel, pumpernickel gravel 16

## mains

### elk loin

roasted garlic potato pavé, shiitake mushrooms, glazed third coast carrots, pickled mustard seed 82

### hokkaido scallop

pepita gremolata, roasted sweet potato purée, hickory charred asparagus 64

### sea bass

olive oil poached, purple carrot purée, beet carpaccio, blackberry vinegar 58

### seared duck

curried fig glaze, parsnip purée, beet crisps, young growth cilantro 55

## prime selections

12 oz dry age ribeye 70

8 oz filet 75

16 oz ny strip 70

12 oz elk loin 75

### signature enhancements

port demi 4

pickled shallot 4

au poivre sauce 4

truffle shavings 8

ramp pesto 4

pepita gremolata 4

roasted garlic 4

(3) hokkaido scallop 33

## for the table

roasted shiitake mushrooms 6

crab oscar mac & cheese 16

sweet potato purée 8

potato pavé 8

truffle mashed potatoes 10

glazed third coast carrots 14

hickory charred asparagus 14

\* 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 5/27/2026

**Aerie Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich**