



## STARTERS

### **brussel sprouts**

sawsawan, black garlic, scallion, sesame, cilantro 16

### **bacon scallops**

pea puree, whipped yukon potatoes, chili oil, lardons,  
pea shoots, chicharron crumble 35

### **caprese**

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

### **shrimp cocktail**

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

### **sausage peperonata**

grilled italian sausage, creamy polenta, peperonata 28

### **charcuterie board**

artisan meats and cheeses, with seasonal accompaniments 32

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## SOUP AND SALADS

### **french onion soup**

sherry, gruyere, rye crouton 15

### **caesar salad**

romaine hearts, shaved parmesan, herb croutons, white anchovy 15

### **gem salad**

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

\* 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 susceptible to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 9/1/2025

**Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich**



## ENTRÉES

### **ratatouille**

spaghetti topped with roasted vegetable ratatouille 36

### **bolognese**

tagliatelle, pecorino, basil 38

### **Otto's chicken**

roasted fingerlings, caramelized pearl onion, micro greens, natural jus 46

### **seared gnocchi**

truffle mushroom cream, crispy basil, pecorino, tomato jam, olive oil 38

### **crispy skin salmon**

confit fennel, herbed lentils, citrus beurre blanc, basil oil 45

### **market fish**

chef's 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 celeriac, roasted beets, lemon arugula, charred asparagus, port reduction

**16 oz new york strip 65**

**8 oz filet 70**

**28 oz 60 day aged prime tomahawk ribeye 170**

## ENHANCEMENTS

**shrimp (3) 26**

**sautéed mushrooms 6**

**sautéed onions 6**

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

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