

• aerie

restaurant • lounge

STARTERS

charcuterie

rotating artisanal cheeses & meats
with seasonal accompaniments 28

braised short rib

whipped sweet potato, vichy carrots,
malbec cherry jus 28

sweet potato beignets

maple aioli, bacon jam, candied pecans,
powdered sugar 18

smoked whitefish dip

grilled sourdough, pickled red onion,
blistered tomatoes, chervil 22

cauliflower

tahini, golden raisin, crispy capers, fried sage,
sweet peppers, toasted hazelnut 18

roasted carrots

whipped feta, pistachio dukkah,
local honeycomb 17

crispy pork belly

pickled mustard seed, braised red cabbage,
orange miso glaze 25

SOUP AND SALADS

winter squash soup

fall spice oil, candied pepitas, chervil 14

roasted beets

whipped herbed goat cheese,
lemon arugula, pistachio brittle,
champagne blood orange vinaigrette 18

apple & grilled radicchio

whipped mascarpone, roasted pistachios,
caramel pancetta vinaigrette 18

caesar

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

ENTRÉES

pork ribeye

grilled jalapeno cheddar cornbread,
pimento jam, arugula 54

salmon

smoked fingerling potato,
fava bean & pickled onion salad,
hollandaise 52

butternut squash ravioli

pork belly lardons, spiced pepitas,
brown butter squash cream, crispy sage,
pimento 36

Otto's chicken

herbed fingerling potatoes, chicken jus,
sherry glazed pearl onions 46

scallops

roasted cauliflower, brown butter cream,
pork belly lardons, apple, herb oil 56

duck

celeriac parsnip puree, pork belly lardons,
grilled oyster mushrooms,
cardamom tomato jus 48

gnocchi

gorgonzola cream, wilted arugula,
tomato jam candied bacon,
brown butter crumble 42

RIVER CITY MEATS

chef sourced selection of beef
all accompanied with whipped yukon
potato, garlic swiss chard, rosemary jus

16 oz new york strip 65

8 oz filet 70

28 oz dry aged 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.

* 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 11/1/2025

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich

signature COCKTAILS | 16

harvest garden margarita
tequila, basil, thyme, rosemary, jalapeno, sweet chili, chili crisp, tajin

sonoma harvest sangria
red wine, orange & peach liqueurs, demerara syrup

GT cherry cosmo
grand traverse cherry vodka, cointreau, cherry, lime

tapped out
makers mark, michigan maple syrup, orange & black walnut bitters blend

vanilla sazerac
villon vsop cognac, vanilla simple syrup, peychaud's bitters, absinthe rinse

aerie autumn mule
bacardi spiced rum, apple cider, ginger syrup, ginger beer

pumpkin spice espresso martini
vanilla vodka, kahlua, espresso, pumpkin spiced cream

lookout point
gin, elderflower, blackberry jam, basil, soda

SPIRIT FREE libations

golden bear
caramel, chai, apple cider, pumpkin spiced cream 8

thirst mutilator by short's brewing
lemon lime non-alcoholic hop water 6

saratoga water
still or sparkling 8

northwoods soda
wild bill root beer or cherry cream soda 5

DRAFT beer & cider

- guinness 8
- big lake amber ale 8
- bell's two hearted IPA 8
- bell's seasonal ale 8
- stella artois 8
- micelob ultra 8
- shorts local's light 8
- left foot charley cinnamon girl cider 12

WINE by the glass

Sparkling
Montinore Estate "Vivacé" Prosecco
Veneto, Italy 12

Rosé
Hampton Water, Languedoc, France 14

Riesling
Bowers Harbor "Block II" Dry Riesling,
Old Mission, MI * 12
Chateau Grand Traverse Late Harvest Riesling,
Old Mission, MI * 12

Pinot Grigio
Montinore Estate, Willamette Valley, OR 2021 11

Sauvignon Blanc
Babich "Headwaters" Organic, NZ 2022 15
Domaine du Pre Semele Sancerre Loire Valley,
France 2020 19

Chardonnay
Rombauer Carneros, Napa Valley, CA 2020 23
Mer Soleil Chardonnay, Monterey, CA 13

Pinot Noir
Benton Lane, Willamette Valley, OR 2023 17
Twomey By Silver Oak, Anderson Valley 2022 24

Cabernet Sauvignon
Treana Paso Robles, CA 2021 15
Post & Beam By Nickel & Nickel, Napa Valley,
CA 2022 27
Faust "The Pact" Coombsville, Napa Valley,
CA 2020 38

Malbec
La Posta "Paulucci" Malbec, Argentina 14
Alpasión Grand Malbec, Los Chacayes,
Argentina 2019 16

Merlot
Duckhorn, Napa Valley, CA 2022 22

Old World Reds
Argiano Non Confunditor Toscana IGT,
Italy 2019 14

DESSERT | 12

pear & salted caramel layered cake
pear compote, salted caramel cream,
chai spice cake, velvet white chocolate

chocolate hazelnut mousse cake
hazelnut dacquoise, milk chocolate mousse,
florentine crunch, mirror glaze

tiramisu
mascarpone crème, espresso lady fingers,
espresso ice cream, dark cocoa dust

pumpkin streusel cheesecake
pumpkin cheesecake, brown sugar cookie
crust, bourbon caramel sauce, chantilly cream

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