



## lounge menu

### starters

#### **burrata**

raspberry veil, pistachio gremolata, brown butter bread crumb, speck 18

#### **oysters aerie**

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

#### **caramelized onion tart**

pickled mustard seed, fig gel, pumpernickel gravel 16

#### **caesar salad**

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

#### **charcuterie board**

artisan meats & cheeses , seasonal accompaniments 38

### mains

#### **hokkaido scallop**

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

#### **lounge burger**

beef tallow toasted bun, pecorino, chopped short rib patty, calabrian arugula, fig spread, pickled shallot 24

#### **8 oz filet**

truffle mashed potatoes, hickory smoked asparagus 82

#### **pesto pasta**

cream, mushroom, garlic, spinach, pecorino cheese 32

### prime selections

*each steak is presented à la carte, enhance your experience with your choice of accompaniments*

**14 oz dry age ribeye 70      12 oz ny strip 70**  
**16 oz bone-in ribeye 95    12 oz iberico rib chop 70**  
**28 oz dry age tomahawk 190**

#### **prime 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**

### accompaniments

**roasted shiitake mushrooms 6**  
**crab oscar mac & cheese 18**  
**sweet potato puree 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. 7/8/26

**Aerie Chef de Cuisine Ryan Swenson | Pastry Chef Lisa Clark**  
**Executive Chef Auston Minnich**



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## signature cocktails | 16

### gt cherry cosmo

grand traverse cherry vodka, cointreau, cherry, lime

### old love

bulleit bourbon, brown sugar syrup, cocoa & black walnut bitters blend

### lookout point

tanqueray gin, elderflower, blackberry jam, soda

### limone spritz

house made limoncello, prosecco, sparkling water

### the garden of tequila

astral blanco, house herbal syrup, chile, fresh citrus

### cocoa noir

ketel one vodka, bailey's chocolate liqueur, espresso, chocolate

### blvd-ae

detroit city distillery homegrown rye, aperol, sweet vermouth

### bear club

tanqueray gin, mammoth cherry bounce, cherry, lemon, angostura mist

### rum in bloom

captain morgan rum, all spice dram, pineapple, lime, pomegranate syrup, orgeat almond syrup

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## spirit free libations

### no strings spritz

mawby safe sex, st.agrestis phony negroni, orange 12

### the secret garden

ritual zero proof agave spirit alternative, house made herbal syrup, chile, fresh citrus 14

**short's thirst mutilator**, lemon lime n/a hop water 6

**athletic brewing run wild ipa n/a draft** 8

**saratoga spring water** 8

still or sparkling

**northwoods soda** 5

wild bill root beer or cherry cream soda

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## wine by the glass

### sparkling

**montinore estate** vivacé prosecco, veneto, italy 12

**mawby safe sex** non-alcoholic brut rose sparkling, old mission 8

### rosé

**black star farms arcturus** old mission, mi\* 2023 14

### riesling

**bowers harbor block II** dry riesling, old mission, mi\* 2023 12

**chateau grand traverse** late harvest riesling, old mission, mi\* 2023 12

### pinot grigio

**bowers harbor** old mission peninsula, mi 2024\* 10

**elena walch** prendo alto aldridge, italy 2025 14

### sauvignon blanc

**black star farms arcturos** old mission, mi 2023\* 13

**jean marie reverdy la villaudiere** loire valley, france 18

### chardonnay

**erath resplendent** willamette valley, oregon 2024 14

**cakebread cellars** napa valley, ca 2023 25

### pinot noir

**benton lane** willamette valley, or 2023 17

**twomey by silver oak**, anderson valley 2022 24

### cabernet sauvignon

**bezel by cakebread cellars** paso robles, ca 2022 16

**sequoia grove** napa valley, ca 2021 28

**faust** napa valley, ca 2022 35

### malbec

**la posta paulucci** mendoza, argentina 2023 13

### merlot

**duckhorn**, napa valley, ca 2022 22

### old world reds

**banfi** chianti classico docg, tuscan, italy 2023 12

**argiano non confunditor** toscana igt, tuscan, italy 2023 14

\* denotes a michigan wine, vintages subject to change

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