soup

green tomato soup with salmon  
house cured faroe island salmon, fresh made green tomato soup, lemon dill crème fraiche, grilled baguette  9

lobster bisque  
creamy lobster sherry broth, lobster meat, fresh chervil, crème fraiche, toasted bread  10.5

salad

arugula and watermelon with rock shrimp  
marinated grilled rock shrimp, organic arugula, diced watermelon, pickled watermelon rind, white balsamic vinaigrette, zingerman’s goat cheese, basil oil, fresh opal basil  14

aerie salad  
mixed spring greens, cherry vinaigrette, blue cheese, candied pecan, pickled red onion  10

avocado and crab  
 lump crab with roasted red peppers, capers, fresh dill stuffed inside an avocado shell over butter lettuce served with pickled onion, wasabi aioli, grilled baguette  14

aerie lounge artisanal cheese and charcuterie presentation  19

detroit street brick - zingerman's creamery, grass fed goats milk, peppercorn stuffed the manchester - zingerman’s creamery, double cream, cow’s milk sopressata calabrese - spicy bresaola (mocetta) - dry aged beef accompanied with housemade bread and butter pickles, olives, raisins, candied nuts, honeycomb, pickled red onion, grilled french bread, olive oil

entrees

otto’s chicken  
pan seared airline breast, mushroom bread pudding, confit leg and thigh, grilled oyster mushrooms, creamed leeks, shaved pecorino, crispy shallots  28

salmon panzanella  
seared faroe island salmon, crispy bread, pickled red onion, cherry tomato, cherry peppers, pickled red jalapeno, fresh celery, balsamic reduction, basil puree  29

hudson canyon scallops  
seared scallops, roasted romanesco, celery root puree, crispy confit pork belly, beurre blanc, pineapple sage  33

local pork tenderloin  
bacon wrapped pork tenderloin pan seared and basted, roasted herbed fingerling potatoes, port poached apple slices, tarragon dijon demi-glace cream  28

filet  
garlic and herb crusted filet, roasted leek potato au gratin, grilled oyster mushrooms, crispy garlic, beef bordelaise sauce  39

new york strip  
chargrilled new york strip, veal rosemary bread pudding, honey cumin glazed carrots, port demi reduction  33

bronzini  
cast iron blackened bronzini, handmade potato gnocchi, brown butter crème, sweet corn, tomato, and asparagus succotash, morel mushroom, corn shoots  34

local vegetable terrine  
squash, turnip, beet, and rutabaga terrine on a bed of lightly smoked pasta, crispy brussels sprouts, wildflower honey, lemon herb olive oil  26

cioppino  
mussels, bay scallops, lump crab, prawns and lobster meat cooked in a saffron tomato broth, pickled chile pepper puree, roasted yellow cherry tomatoes, fresh basil, basil oil, grilled baguette  34

dungeness crab cake  
two pan seared crispy dungeness crab cakes, fennel, carrot and red onion pickled slaw, fried capers, preserved meyer lemon, beurre blanc  30

add on:  
filet 23 | new york strip 19 | scallops 15 | salmon 15 | chicken 10 | lobster tail 25 | shrimp 12

Aerie proudly works with Fustini’s, Werp Farm, Otto’s Chicken, Zingerman’s, Idyll Farms and Sleeping Bear Honey.  
* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please set cell phones to “vibrate” or “off”. Thank you.

5.19.17