

aerie

restaurant · lounge

soup

smoked tomato bisque

smoked roma tomatoes with mirepoix blended with roasted garlic and Shelter's dairy cream served with grilled French bread and fresh basil 10

clam chowder

creamy clam chowder with steamed cherry stone clams, warm salad of confit diced potato, crispy bacon lardons, fresh celery and onion, chives 12

salad

aerie salad

organic field greens dressed with local Traverse City cherry vinaigrette set inside a cucumber ring, pickled onion, candied pecans, maytag blue cheese and Michigan dried cherries 10

baby spinach and smoked roast duck

petite baby spinach tossed with an orange ginger balsamic vinaigrette, sliced smoked roasted duck breast, pickled ginger, parsnip chips, olive oil, toasted marcona almond 14

soba noodle salad

chilled buckwheat soba noodles tossed in a sesame peanut dressing, pickled carrot, crisp snap peas, bean sprouts, grilled scallion, yellow and red bell pepper, toasted nori, chili flakes, and crushed peanuts 13

aerie lounge artisanal cheese and charcuterie presentation

Detroit Street Brick - Zingerman's creamery, grass fed goat milk, peppercorn studded
The Manchester - Zingerman's creamery, double cream, cow's milk
Sopressata calabrese - spicy
Bresaola (mocetta) - dry aged beef with housemade bread and butter pickles, olives, raisins, candied nuts, honeycomb, pickled red onion, grilled French bread, olive oil 24

entrees

otto's chicken

Otto's airline breast pan seared until skin is crispy, smokey garlic roasted fingerling potato salad with pulled chicken confit, grilled shiitake mushrooms, spicy cherry chutney, toasted pistachios 29

bronzini

cast iron seared Mediterranean bronzini filet, diced sweet potato, sautéed Brussels sprout leaves, candied bacon, local wild-flower honey and pecans, beurre blanc 34

filet

6oz center cut filet topped with tarragon and shallot blue crab meat, grilled broccolini, potato gratin, sauce béarnaise 42

baja striped bass

pan seared baja striped bass, glazed parsnips with bacon, Michigan maple wild rice, brown butter cream, candied pecans 36

roasted eggplant involtini

grilled eggplant stuffed with quinoa, feta cheese, garlic, capers and pistachios, slow roasted in a rich tomato and marjoram sauce drizzled with olive oil served over tabbouleh salad with parsley, tomatoes and lemon juice 28

pappardelle pasta with rock shrimp and bay scallops

herbed pappardelle pasta tossed with sautéed rock shrimp and sweet bay scallops, spicy sundried tomato cream sauce, baby spinach, toasted pine nuts, roasted red peppers, artichoke hearts, olive oil drizzle 29

pork trio

4oz brined and roasted pork tenderloin medallion, garlic sage and apple pork sausage, crispy pork belly, Michigan apple butter, crispy Brussels sprouts, melted Leelanau raclette over roasted fingerling potatoes 31

add on:

Otto's chicken breast 13
bay scallops 13
prawns 13
filet 24
bronzini 16
smoked duck breast 14

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.