

## [ SALADS & SOUPS ]

### ARTISAN SALAD <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Artisanal Greens, Raspberry Champagne Vinaigrette, Cucumbers, Radishes, Tomatoes **13**

### BEET <sup>GF</sup> <sup>V</sup> <sup>N</sup>

Beets, Kale, Puffed Quinoa, Hazelnuts, Feta, Snowbird's Honey-Thyme Vinaigrette **16**

### CARROT <sup>GF</sup> <sup>V</sup> <sup>N</sup>

Garam Masala Roasted Heirloom Carrots, Herbed Goat Cheese, Toasted Almonds, Arugula, Brown Butter Vinaigrette **16**

### BUTTERNUT <sup>GF</sup> <sup>V</sup> <sup>N</sup>

Roasted Butternut Squash, Pickled Mushrooms, Pistachios, Shaved Beehive Cheddar, Apple Cider Vinaigrette **15**

### CHOWDER\*

Potato, Parsnip, Leek, Smoked Trout, Lardon **12**

## [ SMALL PLATES ]

### GNOCCHI <sup>V</sup>

Gnocchi, Roasted Mushrooms, Boursin Cream **17**

### CARPACCIO\* <sup>GF</sup>

Peppercorn Encrusted Bison Carpaccio, Pickled Pepper Relish, Parmesan Crisp, Anchovy Oil **19**

### BRUSSELS SPROUTS <sup>V</sup> <sup>N</sup>

Fried Brussels Sprouts, Toasted Almonds, Romesco, Parmesan, Lemon **16**

### TROUT\*

Smoked Trout, Scallion Aioli, Red Pepper Aioli, Crème Fraîche **18**

### CRUDO\* <sup>DF</sup>

Hamachi Crudo, Fennel & Cucumber Salad, Pickled Red Onions, Jalapeño & Tarragon Emulsion **22**

### PORK\* <sup>GF</sup> <sup>DF</sup>

Crispy Pork Belly, Carolina Mustard BBQ, Brussels Sprout Slaw, Bourbon Molasses **20**

### TUNA\*

Spicy Tuna, Gochujang, Fried Rice, Avocado Mousse **20**

## [ ENTRÉES ]

### BEEF\*

Grilled Double R Ranch Beef Tenderloin, Mushroom Butter,  
Black Truffle Potato Flan, Roasted Red Onion Sauce **52**

### LAMB SHANK\* <sup>GF</sup>

Braised Lamb Shank, Roasted Tomato Jam, Blistered Green Beans,  
Beehive Cheddar Polenta Cake **45**

### HALIBUT\* <sup>GF</sup> <sup>N</sup>

Seared Halibut, Cream of Spinach Gratinée, Parmesan Butternut Squash Purée,  
Roasted Trumpet Royale Mushrooms **48**

### SALMON\*

Maple-Cured & Smoked Salmon, Mushroom Risotto Cake, Warm Bacon Vinaigrette,  
Curried Fennel Relish, Lardons **42**

### BISON\* <sup>GF</sup>

Braised Bison Short Rib, Beehive Cheddar Potato Gratin, Winter Vegetables **49**

### CHICKEN\* <sup>GF</sup>

Mary's Chicken Roulade, Herb Mousseline, Forbidden Rice,  
Roasted Peas & Carrots, Natural Jus **37**

### TROUT\* <sup>N</sup>

Almond Encrusted Trout, Beluga Lentil Cake, Succotash,  
Charred Lemon & Snowbird's Honey Vinaigrette **35**

### MEATLOAF\*

Meatloaf of Elk, House-Made Sausage & Mushroom, Mashed Potatoes,  
Onion Rings, Black Truffle Madeira Sauce **39**

### CANNELLONI <sup>V</sup>

Herb Ricotta, Garlic Wilted Greens, Mozzarella,  
Roasted Garlic Tomato Eggplant Sauce **34**

EXECUTIVE CHEF TODD MILLER

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts  
All of our food is prepared in an open environment where food allergens may  
be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat,  
milk, fish, and shellfish. Please advise your server if you or someone in  
your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs,  
fish, lamb, pork, poultry or shellfish reduces the risk of  
foodborne illness. Consult your physician or public health  
official for further information.

A 19% gratuity will be added to parties of 8 or more.

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**Aerie**