

[SMALL PLATES]

GNOCCHI [Ⓥ]

House-Made Potato Gnocchi,
Roasted Mushrooms, Boursin Cream **17**

PORK* [Ⓞ] [Ⓛ] [Ⓧ]

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

TUNA*

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

TROUT*

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

FRIES [Ⓥ]

Herbed Truffle Fries, White Truffle Aioli **10**

BRUSSELS SPROUTS [Ⓥ] [Ⓝ]

Fried Brussels Sprouts, Toasted Almond
Romanesco, Grated Parmesan, Lemon **16**

[ENTRÉES]

BEEF*

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

SALMON*

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

CHICKEN*

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

CANNELLONI [Ⓥ]

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

FISH & CHIPS*

Halibut, Tarragon Remoulade, Steak Fries **26**

EXECUTIVE CHEF TODD MILLER

[Ⓞ] Gluten-Free [Ⓛ] Dairy-Free [Ⓥ] Vegetarian [Ⓝ] 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.

[SANDWICHES]

SIGNATURE*

Hand-Pressed Mountain West Bison,
Elk and Utah Wagyu Burger, Black Truffle
Aioli, Promontory Cheddar Cheese,
Sesame Seed Brioche Bun, French Fries **31**

BURGER*

Hand-Pressed Aerie Burger,
Seahive Cheddar Cheese,
Sesame Seed Brioche Bun, French Fries **24**

LLC PATTY MELT*

Hand-Pressed Burger, Caramelized Onions,
House-Made Corned Beef, Gruyère Cheese,
Rye Bread, French Fries **27**

MUSHROOM DIP [Ⓥ]

Sautéed Mushrooms, Caramelized Onions
& Peppers, Promontory Cheddar Cheese,
Hoagie Bun, Mushroom Broth,
French Fries **21**

[SALADS & SOUP]

ARTISAN SALAD [Ⓞ] [Ⓛ] [Ⓧ] [Ⓥ]

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

BEET* [Ⓞ] [Ⓝ] [Ⓥ]

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

CARROT [Ⓞ] [Ⓥ] [Ⓝ]

Gram Masala Roasted Carrots,
Herbed Goat Cheese, Toasted Almonds,
Brown Butter Vinaigrette **16**

CHOWDER*

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

the
Aerie