

aerie

restaurant • lounge

tuna *

coriander seared yellowfin tuna, cucumbers, capers, dill and kalamata olive relish 9

beef *

cherry bbq glazed tenderloin tips, pickled cherries, walnuts and crumbled blue cheese 8

risotto

diced lobster and parmesan risotto with grilled tomato and spinach garnish 7

crab

crispy crab cake, greenhouse hydroponic tomato and avocado mayo 9

gnocchi

pancetta, leeks and hen of the woods mushrooms with hand made gnocchi 7.5

ham

crispy fried serrano ham stuffed with haricot vert over hearts of palm salad 6.5

artisan cheeses

a trio of select hard and soft cheeses accompanied by hearth bread and fruits 7.5

soup

puree of parsnip and apple with honey cider syrup 6

duck

house cured duck prosciutto, frisee, hazelnuts, blue cheese and orange 7

caesar *

romaine lettuce, asiago cheese shreds, torn croutons, white anchovies and house made creamy caesar dressing 5

spinach

fresh raspberries, baby spinach, aged cheese and peanut brittle tossed with raspberry vinaigrette 6

crab

roasted baby potatoes topped with creamed crab mousse, herbs and micro green salad 7

greens

baby lettuces, diced tomato, cucumber coins, shredded carrot and croutons lightly tossed in extra virgin olive oil 4

chicken

roasted chicken breast, lemon thyme pesto, whipped potato and light spinach sauce 16

salmon

citrus glazed grilled salmon with cabbage, toasted hazelnuts and roasted potatoes 19

short rib

slow braised bone in filet of beef rib, whipped potatoes, natural braising jus and summer vegetables 30

scallops

pan seared u-10 sea scallops on spring pea risotto with pancetta crisps, popcorn shoots and lemon butter sauce 23

filet *

rachlette cheese melted on beef tenderloin, celery root puree, black trumpet mushroom sauce and swiss chard 28

pork *

grilled pork flat iron, hen of the woods mushrooms, charred leeks and smokey pancetta cream 16

softshell crab

shallow fried blue crab, warm oriental slaw, infused teriyaki sauce and avocado aioli 21

linguini

egg noodles tossed in roasted garlic black pepper cream sauce on a sweet corn sauce and truffle grilled baguette 12

trout

michigan brook trout, cabbage and bacon sauté with a tomato hollandaise 21

new york *

11oz. center cut signature strip with balsamic port vidalia onions, haricot vert and bacon wrapped potato terrine 27

Featuring local products from:

Werp Farms, Zenner Farms, Leelanau Cheese Co., Bakker's Acres, Harrieta Hills, Cherry Capital Foods, Friske Orchards

* 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 and pagers to "vibrate" or "off". Thank you.

6.9.10