

aerie

restaurant • lounge

scallop

crispy scallop "cake" with smoky fennel bacon salad and american caviar beurre blanc \$8

tuna

pistachio crusted rare tuna, butter sauce and ginger cherry reduction \$9

pork

crisp braised pork belly, butternut squash puree and apple cider demiglace \$7

figs

warm roasted figs, roquefort cheese and peach caramel on toasted walnut bread \$8

lamb

thinly sliced house cured leg of lamb, grilled baguette and sweet caramelized onion jam \$7

crab

chesapeake style lump crab cakes with lemon chive mayo \$9

mussels

fresh mussels steamed in shorts brewing pale ale with sausage, fennel, garlic and red pepper \$8

veal

slow cooked veal cheek with handmade gnocchi and porcini mushroom cream sauce \$8

mushrooms

sautéed wild mushrooms and triple cream cambazola cheese in a pastry crust with fresh thyme and red wine balsamic reduction \$7

beets

roasted red and golden beets, sliced radishes and local apple with sheep's milk ricotta cheese, crisp bacon and red wine vinaigrette \$6

caesar *

local romaine lettuce, aged parmesan, herb croutons and house made dressing with cured anchovy \$5

duck salad

wilted escarole, warm duck confit, roasted spaghetti squash, fontina cheese and apple bacon vinaigrette \$7

apples

endive with maple sugar glazed michigan apples, spicy candied almonds, vanilla-sparkling wine vinaigrette \$6

bibb

local bibb lettuce, buttermilk blue cheese dressing, crispy bacon and fresh tomato \$6

greens

organic baby lettuces, local tomatoes, pickled cucumber and house vinaigrette \$4

chicken

organically fed local chicken breast with morel mushrooms, sage and roasted garlic \$16

salmon

wood grilled salmon, fork mashed local potatoes with horseradish cream \$19

rigatoni

rigatoni pasta, local spring peas, serrano ham and artichokes \$14

turkey

local turkey breast with star thistle honey chipotle glaze, cornbread stuffing with house made spicy turkey andouille sausage \$18

short rib

bourbon braised beef short ribs with stone fruit glaze and warm yukon gold potato salad \$17

scallops, too

cast iron skillet seared scallops with creamy lobster risotto and celery shoots \$22

surf and turf *

petite grilled filet mignon and crisp lobster cake with butter sauce \$30

pork

pan roasted pork sirloin with blue cheese sauce and crispy herbed potatoes \$16

duck

pan roasted duck breast, shitake mushroom crepes and fig demiglace \$19

walleye

great lakes walleye with basil, pistachio jasmine rice and lemon butter sauce \$19

risotto

lump crab, spinach, peppers, roasted garlic, ricotta cheese and white truffle oil \$17

cappellini

lobster, pancetta, pine nuts and red pepper in mascarpone vodka tomato sauce \$17

new york

hand cut 14 oz. new york strip steak with yukon gold mashed potatoes and red wine demi-glace \$30

Extras: grilled onion relish, sautéed wild mushrooms or blue cheese topping