

agerie

restaurant · lounge

STARTERS

brussel sprouts

sawsawan, black garlic, scallion, sesame, cilantro 16

melted raclette

fingerlings, cherry mostarda, asparagus tips 18

fried sweet potato

chevre mousse, pistachio brittle, wasabi aioli, honeycomb 18

shrimp cocktail

bloody mary cocktail sauce, horseradish crème, lime, cilantro 26

sausage peperonata

grilled italian sausage, creamy polenta, peperonata 28

charcuterie board

artisan meats and cheeses, with seasonal accompaniments 28

SOUP AND SALADS

squash bisque soup

pepitas, chicharron, apple, chile thread 15

caesar salad

romaine hearts, shaved parmesan, herb croutons, white anchovy 14

gem salad

fig vinaigrette, buttermilk bleu cheese, sherry glazed shallots, pepper bacon 15

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ENTREES

gnocchi

gorgonzola, candied bacon, tomato jam, spinach, brown butter crumb 36

chicken

spätzle, glazed carrots, mustard cream sauce 42

hazelnut crusted walleye

celery root pomme puree, cranberry glaze, sweet potato hash, caramelized pearl onion 45

scallops

brown butternut puree, apple, red quinoa, roasted pork belly, maple brix verjus 46

pork tenderloin

butterscotch glaze, port spiced apples, smashed fingerling potato, parsnip, savory 48

elk chop

tabbouleh, chimichurri, tomato, feta & radish salad 62

RIVER CITY MEATS

chef sourced selection of beef, all accompanied with waygu tallow confit potato, demi glaze, roasted brussel sprouts, glazed shallots

16 oz new york strip 60

8 oz filet 65

28 oz 60 day aged prime tomahawk ribeye 170

ENHANCEMENTS

shrimp (3) 26

scallops (2) 33

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 1/13/2025

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich