



STARTERS

tuscan sausage

peperonata, polenta cream, fine herbs 22

caramelized brie

fig, toast points, crispy sage 16

SOUP AND SALAD

french onion soup

sherry, rye crouton, gruyere, chive 16

beet carpaccio

arugula, marinated goat cheese, olive oil cake crumble,
black garlic vinaigrette 18

MAINS

blue crab stuffed lobster

caviar beurre blanc, brown butter roasted vegetables 70

filet medallions

green peppercorn sundried tomato demi, grilled asparagus,
roasted garlic and boursin yukon whipped potatoes 65

chicken

caraway cabbage, garlic and herb spätzle, dijon cream 42

DESSERT

red velvet crème brûlée

cream cheese icing, chocolate shortbread heart cookies 12

* 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 1/1/2025

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich