

ARIA

ARTISANAL AMERICAN CUISINE

STARTERS

Caesar Deviled Eggs 7

Parmesan crisp, bread crumb

Mussels Giardiniera* 17

Blue Bay mussels, sauvignon blanc-tomato broth, fennel, grilled bread, giardiniera aioli

Pan Seared Diver Scallops 18

Caramelized pea tendrils, pistachio-avocado caponata, sweet potato velvet

Cheese & Charcuterie 19

Artisanal cheeses, cured & smoked meats, seasonal pickles & jam

Garlic & Sherry Roasted Oysters 20

Fried leeks

Foie Gras 19

Shallot tarte tatin, burrata-thyme mousse, fig gastrique

Baked Goat Cheese 13 VG

Tomato jam, grilled bread

Caramelized Brussels Sprouts 13 VG | GF

Hazelnut dukkah, chili garlic vinaigrette, aioli

Tahini Roasted Carrots 12 VG | GF

Pea tendrils, red pepper & walnut puree, lemon oil

SOUPS & SALADS

Verne’s Chicken & Dumplings 7

Amish chicken and dumpling soup, Chef’s first childhood recipe

Soup of the Day 7

Little Gem & Arugula 11 GF

Pomegranate, feta, walnut, charred orange-sherry vinaigrette

Caesar* 11

Hearts of romaine, garlic croutons, Romano, Parmesan, anchovy, classic zesty caesar

Beet & Burrata 14 VG | GF

BelGioioso burrata, almonds, arugula, balsamic glaze, lemon oil

MAINS

Char-grilled 8oz Angus Filet* 55

Beef fat potatoes, broccolini, brown butter hollandaise
ADD LOBSTER TAIL 20

Cider Brined Berkshire Pork Chop 34

Brussels sprouts, kabocha squash, maple spaetzle, dried cherry & walnut agridolce

Salmon Salsa Verde*† 34

Charred orange and kale, sesame, roasted grapes

Lobster Ravioli 45

Champagne-tomato butter, mache, truffle

Pan Seared Striped Sea Bass* 38 GF

Smoked yogurt, pea tendrils, sunchoke & purple potato hash, hazelnut brown butter

ARIA Broast-ish Chicken 26

Potato wedges, blistered green beans, honey butter

Long Bone Short Rib Pastrami 46

Sauerkraut gnocchi, baby kale & pearl onion sauté, carrot-caraway velvet

DESSERTS

Truffle Pots de Creme 10

Pinoli sabbiati

Chocolate-Hazelnut Napoleon 10

Brown butter-crème fraîche ice cream

VG Vegetarian | GF Gluten-free

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness | † Contains trace amounts of shellfish

A \$5 plate split charge will be applied to request.

SPARKLING

- Faire la Fête Brut Rosé

13 / 50

Limoux, France
- Faire la Fête Brut

12 / 36

Limoux, France
- Candoni Prosecco DOC Brut

9 / 40

Veneto, Italy
- Chandon Blanc de Noir

17 / 68

Yountville, CA

WHITE WINE

- Maison Louis Jadot

11 / 44

Chardonnay, Mâcon-Villages, France
- La Crema “Kelli Ann Vineyard”

22 / 90

Chardonnay, Russian River Valley, CA
- Château Gassier Esprit

12 / 46

Rosé, Côtes de Provence, France
- Cannonball

11 / 44

Sauvignon Blanc, Sonoma, CA
- Cloudy Bay

16 / 64

Sauvignon Blanc, Marlborough, New Zealand
- Santa Christina

10 / 38

Pinot Grigio, Delle Venezie, Italy
- Dr. Pauly-Bergweiler Wehlener Sonnenuhr

14 / 55

Riesling, Mosel, Germany
- Biagio Moscato d’Asti

12 / 55

Moscato, Piedmonte, Italy

RED WINE

- Firesteed

12 / 46

Pinot Noir, Willamette Valley, OR
- Belle Glos “Balade”

18 / 74

Pinot Noir, Russian River Valley, CA
- Tripiche Broquel

10 / 39

Malbec, Mendoza, Argentina
- Peppoli

20 / 80

Chianti Classico, Tuscany, Italy
- DAOU Pessimist

12 / 46

Red Blend, Paso Robles, CA
- Blackbird Arise

22 / 86

Red Blend, Napa Valley, CA
- Borne of Fire

12 / 46

Cabernet Sauvignon, Columbia Valley, WA
- Mt Veeder

25 / 100

Cabernet Sauvignon, Napa Valley, CA

COCKTAILS

- Kir Royale

12

Mathilde Framboise,
Bittercube Jamaican #2 Bitters,
Sparkling Wine
- Sparkling Cosmo

14

Sparkling Wine, Stolichnaya Vodka,
Cointreau Orange Liqueur,
Cranberry, Lime
- Madame la Présidente

14

St~Germain, Faire La Fête Brut
- Chai Ball

12

Johnnie Walker Black Scotch,
Vanilla Chai Tea, Club Soda
- Stage Right

14

Aviation Gin, Lime,
Ancho Reyes Verde
- The Kilbourn

15

Central Standard North 40 Brandy,
Amaro Nonino, Stateline Coffee Liqueur,
Scrappy’s Cardamom Bitters
- Fall Old Fashioned

15

Matusalem 10yr Rum,
Bittercube Orange Bitters
- Muddled Mule

12

Stolichnaya Vodka, Lime,
English Cucumber

BOTTLED BEER

- Lakefront Lager

7

Milwaukee, WI, 12oz
- Lakefront Riverwest Stein

7

Milwaukee, WI, 12oz
- Lakefront Eastside Dark

7

Milwaukee, WI, 12oz
- Eagle Park Brewing
Push Play Pale Ale

7

Muskego, WI, 12oz
- Fair State Brewing Coop
Seasonal

7

Minneapolis, MN, 16oz
- Guinness Draught Stout

7

Dublin, IRE, 14.9oz
- Hacker-Pschorr Weissbier

7

Munich, DEU, 12oz
- Odd Side Ales
El Dankerino IPA

7

Grand Haven, MI, 12oz
- Stella Artois Lager

7

Leuven, BEL, 12oz



SCAN TO
VIEW OUR
COMPLETE
BEVERAGE
MENU

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ARTISANAL AMERICAN CUISINE