

# ARIA

ARTISANAL AMERICAN CUISINE

STARTERS

Classic Deviled Eggs GF

Mussels Giardiniera\*

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

Red Rock Chicken Wings

Six crispy jumbo wings, signature red rock dry rub

Broccoli & Cheese VG | GF

Charred broccoli, Brunkow’s bread cheese, fried garlic, preserved lemon, chili flakes

Roasted Bone Marrow GF

Parsley and radish salad, mustard seed, ciabatta

Salmon Lox Potato Pancake GF

Capers, crème fraiche, dill

Cheese & Charcuterie

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

Baked Goat Cheese VG

Tomato jam, grilled bread

Carrot & Ricotta Tart

Tahini, walnuts, pomegranate, mint, roasted red pepper

House Smoked Salmon Rilette

Melba rye, pickled fennel, cornichon

SOUPS & SALADS

Verne’s Chicken & Dumplings

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

Iceberg Slab Salad GF

Root beer braised bacon slab, cherry tomato, red onion, Hook’s Blue Paradise cheese, fried garlic, creamy herb dressing

Soup of the Day

Caesar\*

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

BelGioioso Burrata VG | GF

Avocado, charred orange, pistachio, niçoise olives, arugula, watercress

MAINS

Hanger Steak Frites\* GF

French fries, Hook’s blue cheese butter, watercress

Linz Heritage Reserve Cowgirl Ribeye\* GF

Marrow fried onions, thyme scented potato pave, asparagus, bordelaise sauce

Salmon Salsa Verde\*† GF

Grilled cabbage, charred radish - miso vinaigrette

Pan Seared Striped Sea Bass\* GF

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

Honey-Champagne Duck Breast

Roasted Tree Ripe peaches, sweet corn, feta, chili vinaigrette

Long Bone Short Rib Pastrami

Malted ‘rye-sotto’, brown-butter carrot coulis, pickled mustard seed, carrot-caraway velvet

Classic Big Boy Burger\*

Shredded lettuce, Big Boy sauce, American cheese, French fries

ARIA Broast-ish Chicken

Potato wedges, blistered green beans, honey butter

House Smoked Salmon Carbonara

Asparagus, Three Brothers Farm egg, Romano and Parmesan cheeses, fresh ground pepper

Grilled Baby Eggplant VG

Quinoa & pomegranate tabbouleh, cashew harissa cream

Friday Fish Fry\*

(Available Friday Only... Seriously) Poor Farm Pilsner battered walleye, tartar sauce, potato pancake, lemon, rye

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**  
Limoux, France
- Faire la Fête Brut**  
Limoux, France
- La Marca Prosecco D.O.C. Sparkling Wine**  
Italy
- Chandon Blanc de Noir**  
Yountville, CA

WHITE WINE

- Maison Louis Jadot**  
Chardonnay, Mâcon-Villages, France
- Freemark Abbey**  
Chardonnay, Napa Valley, CA
- Whispering Angel**  
Rosé, Côtes de Provence, France
- Cannonball**  
Sauvignon Blanc, Sonoma, CA
- Whitehaven**  
Sauvignon Blanc, Marlborough, New Zealand
- Santa Christina**  
Pinot Grigio, Delle Venezie, Italy
- Dr. Pauly-Bergweiler Wehlener Sonnenuhr**  
Riesling, Mosel, Germany
- Biagio Moscato d’Asti**  
Moscato, Piedmonte, Italy

RED WINE

- Firesteed**  
Pinot Noir, Willamette Valley, OR
- Belle Glos “Balade”**  
Pinot Noir, Russian River Valley, CA
- Tripiche Broquel**  
Malbec, Mendoza, Argentina
- Peppoli**  
Chianti Classico, Tuscany, Italy
- DAOU Pessimist**  
Red Blend, Paso Robles, CA
- Blackbird Arise**  
Red Blend, Napa Valley, CA
- Borne of Fire**  
Cabernet Sauvignon, Columbia Valley, WA
- Mt Veeder**  
Cabernet Sauvignon, Napa Valley, CA

COCKTAILS

- Vieux Carré**  
Hennessy VSOP, Rye, Graham’s 10yr., DOM Benedictine, Peychaud’s and Angostura Bitters
- Sparkling Cosmo**  
Sparkling Wine, Stoli Vodka, Cointreau Orange Liqueur, Cranberry, Lime
- Madame la Présidente**  
St~Germain, Faire la Fête Brut
- Blueberry Hibiscus Highball**  
Johnnie Walker Black Label, Rishi Blueberry Hibiscus Simple Syrup, Club Soda
- Seville Negroni**  
Tanqueray Sevilla Orange, Campari, Sweet Vermouth
- The Kilbourn**  
Central Standard North 40 Brandy, Amaro Nonino, Stateline Coffee Liqueur, Scrappy’s Cardamom Bitters
- Rye Old Fashioned**  
High West Double Rye, Bittercube Orange Bitters
- Muddled Mule**  
Stoli Vodka, Lime, Strawberry and Basil
- Korean Bone Crusher**  
Don Julio Blanco, Lime Juice, Simple Syrup, Gochujang

BOTTLED BEER

- Lakefront Hazy Rabbit**  
Milwaukee, WI, 12oz
- Lakefront Riverwest Stein**  
Milwaukee, WI, 12oz
- Lakefront Eastside Dark**  
Milwaukee, WI, 12oz
- Eagle Park Brewing Push Play Pale Ale**  
Muskego, WI, 12oz
- Fair State Brewing Coop Seasonal**  
Minneapolis, MN, 16oz
- Guinness Draught Stout**  
Dublin, IRE, 14.9oz
- Hacker-Pschorr Weissbier**  
Munich, DEU, 12oz
- Odd Side Ales Dank Juice IPA**  
Grand Haven, MI, 12oz
- Stella Artois Lager**  
Leuven, BEL, 12oz



SCAN TO  
VIEW OUR  
COMPLETE  
BEVERAGE  
MENU

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