

AQUA TERRA

— steak + sushi —

Lunch Menu



Crispy Brussels Sprouts balsamic glaze, spicy aioli, blistered lemon	13	Ahi Poke Bowl blue fin tuna, sushi rice, tomato soffrito, cucumber batons, sea tangle salad, daikon sprouts, spicy aioli, sweet ponzu, poke sauce	20
Edamame choice of tamari, garlic, ginger, chili flake, fleur de sel, or fleur de sel	9	Quinoa Bowl quinoa, caramelized onions, pickled vegetables, cherry tomatoes, cucumbers, sliced avocado, green onions	15
Truffle Fries house fries, truffle oil, parmesan, truffle aioli	9	Mac & Cheese macaroni pasta, garlic double cream, cheddar, mozzarella, blue cheese, pork belly, focaccia breadcrumbs	15
House Salad mixed greens, cherry tomatoes, red onion, cucumber, focaccia croutons, cambozola, pork belly, choice of dressing	11/17	Pappardelle mushrooms, herbs, cognac, double cream, cipollini onion, shaved parmesan cheese	19
Caesar Salad garlic croutons, parmesan, crispy capers	9/14		
Cobb Salad mixed greens, pepper bacon, hard boiled egg, tomato, avocado, cambozola, green goddess dressing	13/17	SLC Steak Frites bison tips, chimichurri sauce, pickled vegetables, fries	22
Seared Ahi Salad blackened seared ahi mix greens, fresh mint, cucumbers, pickled vegetables, cherry tomatoes, sesame ginger dressing, charred green onion vinaigrette, green onions	21	AQUA TERRA Bento edamame, pickled vegetables, choice of half BLTA, Chicken Club or AQUA TERRA Steak Sandwich, choice of half sushi roll	21
		Fish & Chips beer-battered steelhead, fries, pickled vegetables	22

PROTEIN ADD-ONS

Chicken 9	Steak 12	Steelhead 15	Prawns 12	Seared Ahi 13
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Bison Burger bison patty, arugula, provolone, garlic aioli, red onion, pickle, tomato, brioche roll, french fries add bacon +3, avocado +3, caramelized onions +3	19	BLTA pepper bacon, lettuce, tomato, avocado, focaccia, fries	17
Rocky Mountain Melt bison patty, caramelized onions, roasted mushrooms, swiss cheese, melt sauce, marbled rye, fries	21	Steelhead BLTA steelhead, pepper bacon, lettuce, tomato, avocado, focaccia, fries	23
Chicken Club Sandwich pepper bacon, provolone, arugula, tomato, avocado, focaccia, fries	19	AQUA TERRA Steak Sandwich steak strips, sauteed peppers, caramelized onions, cheese sauce, french baguette, fries	24
		Sandwich + Salad Combo choice of half sandwich and half house, caesar or cobb salad	18

(V) Vegan. (GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not have separate cooking equipment to prepare 100% gluten free items.
A charge of \$10 will be incurred on any split meal request. A 20% gratuity will be automatically added to the bill for parties of 6 or more.
*Can be ordered raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in people with certain illnesses.

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Salmon* avocado, furikake, kewpie, scallions	13	Salmon Belly* lightly torched, cucumber lime, garlic kewpie, mango salsa	14
Chu Toro (Tuna Belly)* garlic soy vinaigrette, wakame purée, fried pickled ginger	17	Avocado cucumber, scallions, sesame seeds, ponzu aioli	12
Ahi Tuna* avocado, sweet ponzu, crispy garlic, bubu arare, scallions	15	Hamachi* roasted garlic kewpie, microgreens, ponzu, fried onions	13



nigiri with rice (2pc) or traditional sashimi (5pc), served with soy, wasabi, ginger, and seaweed cucumber salad

	N	S		N	S
Salmon*	8	14	Hamachi*	11	17
Salmon Belly*	9	15	Scallop*	16	22
Akami (Lean Tuna)*	13	18	Unagi (Freshwater Eel)*	10	12
O-Toro (Fatty Tuna)*	15	20	Tako (Octopus)*	11	16
Black Cod*	11	18	Ikura (Salmon Roe)*	21	



Ultimate Tuna Roll* spicy tuna, charred green onion, black garlic, avocado, akami, soy tomato soffritto, charred onion purée, crispy garlic	18	Spring Garden Roll* kombu poached carrot, daikon, beet, shaved cucumber, apple, carrot ginger purée, cilantro lime vinaigrette	19
Skinny Salmon Roll* aleppo pepper honey seasoned salmon, avocado, amaranth, red onion, lemon zest, ponzu aioli	18	Miso Black Cod Roll* seasoned hamachi, garlic aioli, sprouts, miso-cured and torched sable fish, yuzu kosho, carrot ginger purée	20
Rocky Mountain High Roll* hamachi, serrano pepper, cucumber, lightly cured and seared hamachi, avocado purée, fried onions, micro cilantro		20	

No Proof Cocktails

Strawberry Guava Delight guava, lime, strawberry, lemon	7	Lavender Lemonade lavender syrup, lemon, soda	7
Ginger Hibiscus ginger, lemon, lime, hibiscus ginger beer	7	Cherry Ricky lime, cherry juice, soda	7

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