

Parties of 6 or more will be subject to a 20% gratuity on their bill

STARTERS

<p>FRENCH BAGUETTE BREAD SERVICE — Half 6 Full 10 GLUTEN & DAIRY FREE — Mini Loaf 8 Olive Oil, Balsamic, & House Butter</p>	<p>CHARCUTERIE & CHEESE — 40 Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads</p>
<p>ALBONDIGAS — 26 Veal & pork meatballs covered in a sweet pea tomato sauce, finished with fresh parmesan</p>	<p>MAINE DIVER SCALLOPS — 28 With roasted red pepper coulis and chive oil</p>
	<p>SIDE OF ROASTED VEGETABLES — 8 Sautéed Zucchini, Yellow Squash, Shallot, & Seasonal Picking</p>

SALADS & SOUP Add Chicken 16 | Add Shrimp 18 | Add 6oz Petite Filet 38 (To Any Salad) Split Charge For Salad 1.50

<p>JUNIPER SALAD — 12 Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese dressing</p>	<p>ROASTED BEET SALAD — 18 Romaine wedge, roasted red & gold beets over a blue cheese cream spread w/ crushed pistachio, parmesan, heirloom cherry tomatoes, & a pear vinaigrette finish</p>
<p>CAESAR SALAD <small>Add Anchovies 3</small> — 15 Chopped romaine tossed in traditional Caesar dressing w/ grated parmesan and garlic butter croutons</p>	<p>WINTER SALAD — 16 Roasted butternut squash, pomegranate arils, toasted pepitas, honey crisp apple, goat cheese, arugula & fig jam vinaigrette</p>
<p>AUTUMN APPLE — 16 Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices</p>	<p>FRENCH ONION SOUP — 12 A rotating, fresh and locally-sourced bowl of soup</p>
	<p>SOUP DU JOUR — 10 A rotating, fresh & locally-sourced bowl of soup</p>

All of our romaine and spring mix is proudly sourced from Prairie Lane Farm in Newell, SD!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Juniper at VERTEX

523 6TH STREET, RAPID CITY, SD, 57701

www.ALEXJOHNSON.com

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ENTREES Split Charge for Entrees (includes two sides) 10

LOCAL MUSHROOM RAGU 35

Black Hills Mushrooms lions mane & oyster mushrooms with portabella mushrooms, sweet mini peppers, zucchini, yellow squash, over creamy grits, garnished with Manchego and local micro greens

PETITE FILET 50

Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter

FRENCH RACK OF LAMB 52

Tarragon Dijon cream sauce with roasted fingerling potatoes and grilled asparagus

NEW ZEALAND ORA KING SALMON 58

Sage brown butter sauce, butternut squash ravioli, toasted pecans, and piopinno mushrooms

CENTER CUT PORK CHOP 44

Honey crisp apple brown sugar glaze over parsnip puree and sautéed shallot haricot verts

COCONUT CURRY CHICKEN 40

Boneless/Skinless chicken thighs with sautéed red onions, peppers, haricot verts, in a house pumpkin Thai coconut curry sauce with toasted pepitas garnish

CHARBROILED RIBEYE 60

Garlic au poivre with loaded baked potato (limited quantity), & roasted broccolini

DESSERTS

FLOURLESS CHOCOLATE TORTE 10

Choice of a berry compote or salted caramel finished w/ vanilla whip cream

TRY ME DESSERT Small 15 | Large 30

Berry compote chocolate torte, house sorbet & vanilla cheesecake bites w/ salted caramel

CRÈME BRÛLÉE 10

NEW YORK CHEESECAKE 12

Chocolate, caramel & toasted pecans

SEASONAL DESSERT FEATURE

Ask your server about our Seasonal Feature

HOUSE ICE CREAM OR SORBET 8

Ask your server about today's flavors

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DINNER MENU