

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

## STARTERS

**FRENCH BAGUETTE BREAD SERVICE** — **Half 6 | Full 10**  
**GLUTEN & DAIRY FREE** — **Mini Loaf 8**

Olive Oil, Balsamic, & House Butter

**PROSCIUTTO WRAPPED SHRIMP** — **30**

Stuffed with a citrus herb goat cheese

**SIDE OF ROASTED VEGETABLES** — **8**

Sautéed Zucchini, Yellow Squash, Shallot, & Seasonal Picking

**CHARCUTERIE & CHEESE** — **40**

Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads

**MAINE LOBSTER ROLL BRUSCHETTA** — **45**

Toasted French baguette layered with garlic aioli and fresh heirloom cherry tomatoes, basil, parsley, pickled shallot & finished with balsamic glaze

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

**JUNIPER SALAD** — **12**

Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese dressing

**CAESAR SALAD** Add Anchovies 3 — **15**

Chopped romaine tossed in traditional Caesar dressing with grated parmesan and garlic butter croutons

**AUTUMN APPLE** — **16**

Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices

**TOASTED MAPLE BACON BRUSSEL SPROUT SALAD** **18**

Roasted Brussel sprouts, chopped romaine, goat cheese, dried cranberries, orange segments, toasted sliced almonds, shallots, finished with toasted maple bacon vinaigrette

**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

**FRENCH ONION SOUP** — **12**

**SOUP DU JOUR** — **10**

A rotating, fresh & locally-sourced bowl of soup

All of our romaine and spring mix is proudly sourced from Prairie Lane Farm in Newell, SD! No seed oils are used in our kitchen!

*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

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

## ENTREES

Split Charge for Entrees (includes two sides) 10

Add Roasted Vegetables - Broccolini 4 | Asparagus 6 | Haricot Vert 6

### 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

### BRAISED LAMB SHANK

74

Braised & served with a pistachio gremolata over parsnip puree & thyme roasted carrots

### SNAPPER

72

Banana leaf wrapped and oven roasted, served over a yogurt guanciale & charred sugar snap peas and rainbow cauliflower

### IBERICO BELLOTA RIB CHOP

58

Charbroiled and served with Chimichurri, sautéed shallots, sweet bell peppers, fingerling potatoes & broccolini

### CHICKEN CACCIATORE

48

Hunter's style quartered chicken over pappardelle pasta with white wine heirloom cherry tomato sauce finished with capers, parsley, and basil

### WAGYU BEEF CHEEK MANICOTTI

45

Roasted red pepper tomato sauce with a ricotta Brule

Juniper is proud to serve seafood from Dakota Seafood, and Wild Game/Chicken from Prairie Harvest!

## DESSERTS

### FLOURLESS CHOCOLATE TORTE

10

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

### CRÈME BRÛLÉE

10

### NEW YORK CHEESECAKE

12

Chocolate, caramel & toasted pecans

### TRY ME DESSERT

Small 15 | Large 30

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

### SEASONAL DESSERT FEATURE

Ask your server about our Seasonal Feature

### HOUSE ICE CREAM OR SORBET

8

Ask your server about today's flavors

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

# DINNER MENU