

Vertex Sky Bar

523 6th St 57701-2725 · +16054848593 · Updated: Jan 14, 2026

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STARTERS 5

French Baguette Bread Service Gluten & Dairy Free		AVAILABLE OPTIONS
Olive Oil, Balsamic, & House Butter		Half: \$6.00
		Full: \$10.00
		Mini Loaf: \$8.00
Duck Prosciutto & Date Carpaccio		\$28.00
Burrata & citrus summer reduction with candied pecans		
Side of Roasted Vegetables		\$8.00
Sautéed Zucchini, Yellow Squash, Shallot, & Seasonal Picking		
Charcuterie & Cheese		\$40.00
Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads		
Big Eye Tuna Tartare		\$32.00
Wakame, mango gel, sushi rice cake, black garlic shoyu reduction, avocado, & togarashi aioli		

SALADS & SOUP 7

Juniper Salad	\$12.00
Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese dressing	
Caesar Salad	\$15.00
Chopped romaine tossed in traditional Caesar dressing with grated parmesan and garlic butter croutons	
Autumn Apple	\$16.00
Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices	
Summer Berry Salad	\$18.00
Mixed berries over local spring mix with candied pecans, crumbled goat cheese, fresh mint, finished with a cucumber vinaigrette	
Roasted Beet Salad	\$18.00
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	\$12.00
Soup Du Jour	\$10.00
A rotating, fresh & locally-sourced bowl of soup	

ENTREES 6

Local Mushroom Ragu	\$38.00
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	\$62.00
Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter	
Pork Ribeye	\$52.00
Bone-in pork ribeye over a summer succotash, finished with bourbon peach glaze	
U10 Scallops	\$62.00
Over purple cauliflower puree, uni foam, & jicama carrot napa slaw	
Airline Chicken	\$48.00
Black Hills Mushroom creamy cous cous, roasted asparagus & a miso butter finish	
Aji Verde Lamb	\$58.00
Grilled French rack of lamb over almond raisin saffron rice, with roasted haricot verts	

DESSERTS 6

Flourless Chocolate Torte	\$10.00
Choice of a berry compote or salted caramel finished w/ vanilla whip cream	
Try Me Dessert	AVAILABLE OPTIONS
Berry compote chocolate torte, house sorbet & vanilla cheesecake bites w/ salted caramel drizzle	Small: \$15.00
	Large: \$30.00
Crème Brûlée	\$10.00
Honeycomb Cheesecake	\$12.00
Raspberry swirl, Pistachio gram crust, & local honeycomb	
Seasonal Dessert Feature	
Ask your server about our Seasonal Feature	
House Ice Cream or Sorbet	\$8.00
Ask your server about today's flavors	