



94TH AERO
SQUADRON
RESTAURANT®



Dinner Menu

July 10th - August 3rd

Monday-Thursday 4pm-9pm | Friday & Saturday 4pm-10pm | Sunday 4pm-9pm

FIRST COURSE

A choice of one

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce

Conundrum 'Caymus' White Blend

French Onion Soup

Kendall-Jackson 'Vintner's Reserve' Chardonnay

Mixed Green Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette

Beringer White Zinfandel

Spinach & Artichoke Dip Tortilla chips, sour cream, salsa

Ecco Domani Pinot Grigio

SECOND COURSE

A choice of one

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce

Ca'Momi Bianco

Crab Stuffed Salmon Hazelnut lemon butter sauce, rice pilaf and seasonal vegetables

La Crema Chardonnay

Grilled Vegetable Plate Asparagus, sautéed spinach, mushrooms, zucchini, bell peppers, red onions, fennel, tomato & brown basmati rice with balsamic reduction glaze

St. Francis Merlot

SUPPLEMENTAL DISH

Roast Prime Rib of Beef Au jus, creamy horseradish, baked potato, seasonal vegetables upcharge +5

Louis Martini Cabernet Sauvignon

Filet Mignon Crispy onion straws, baked potato, seasonal vegetables +8

Murphy-Goode Cabernet Sauvignon

THIRD COURSE

A choice of one

Home Made Brownie Pie With vanilla ice cream

Key Lime Pie

Sparkling Wine

\$29 PER PERSON

WINE PAIRING | \$10 PER PERSON

not including tax and gratuity