



MONDAY, JULY 18 - SUNDAY, JULY 31, 2016  
**RESTAURANT WEEK**



94<sup>TH</sup> AERO  
SQUADRON  
RESTAURANT<sup>®</sup>

## Three Course Prix Fixe Dinner Menu

### FIRST COURSE

*A choice of one*

#### 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 Warm pita bread

*Coppola Diamond Collection Yellow Sauvignon Blanc*

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

*Chateau Ste. Michelle Riesling*

### SECOND COURSE

*A choice of one*

**Chicken Scaloppine** Mushrooms, capers, lemon cream sauce, mashed potatoes, seasonal vegetables

*La Crema Chardonnay*

**Fresh Salmon** Served with creamy polenta, arugula salad with cherry tomatoes and banana peppers

*Conundrum 'Caymus' White Blend, California*

**Flat Iron Steak** Mashed potatoes and seasonal vegetables

*St. Francis Merlot*

### SUPPLEMENTAL DISH

**Filet Mignon** Crispy onion straws, baked potato, seasonal vegetables +5

*Murphy-Goode Cabernet Sauvignon*

### DESSERT

*A choice of one*

#### Signature Cheesecake

#### Crème Brûlée

*Sparkling Wine*

**\$39 per person**

*not including tax and gratuity*

Optional Wine Pairing | \$15 per person

Sunday to Thursday 4pm to 9pm, Friday & Saturday 4pm to 10pm