



94TH AERO
SQUADRON
RESTAURANT[®]



Lunch Menu

Monday-Saturday 11am-4pm

FIRST COURSE

A choice of one

Popcorn Shrimp

House battered, fried, sweet thai chili sauce

Chateau Ste. Michelle, Riesling, Washington

Spinach & Artichoke Dip

Warm pita bread

Gainey, Sauvignon Blanc, Santa Ynez

Mixed Greens Salad

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

Notes, Pinot Grigio, Buelton, California

SECOND COURSE

A choice of one

Prime Rib French Dip

Shaved prime rib, onion straws, toasted baguette, au jus

Casa Silva, Carmenera, Chile

Beer Battered Fish and Chips

Beer battered fish and chips atlantic cod, tartar sauce, french fries, malt vinegar, coleslaw

Gainey, Sauvignon Blanc, Santa Ynez

Grilled Vegetable Sandwich

Avocado, tomato, mushrooms, roasted pepper, alfalfa sprouts, provolone cheese, pesto mayonnaise

Laurenz V, Singing Gruner Veltliner, Austria

Shrimp & Crab Louie

Shrimp, lump blue crab, asparagus, egg, avocado, mixed greens, louie dressing

Kendall Jackson 'Vitner's Reserve' Chardonnay

\$25 PER PERSON

WINE PAIRING | \$12 PER PERSON

not including tax and gratuity



94TH AERO
SQUADRON
RESTAURANT[®]

10 years



Dinner Menu

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

FIRST COURSE

A choice of one

Popcorn Shrimp House battered, fried, sweet thai chili sauce
Gainey, Sauvignon Blanc, Santa Ynez, California

Soup of the Day

Chateau Ste. Michelle, Riesling, Washington

Mixed Greens Salad Local organic greens, candied walnuts, apples,
bleu cheese crumbles tossed with raspberry vinaigrette
Notes, Pinot Grigio, Buellton, California

Spinach & Artichoke Dip Warm pita bread
Ecco Domani, Pinot Grigio, delle Venezie, Italy

SECOND COURSE

A choice of one

Cedar Plank Salmon Baked on cedar with chipotle bbq
Andre Brunel, Cotes du Rhone Villages, France

Chicken Marsala With mushrooms on a bed of pasta
Kendall Jackson 'Vitner's Reserve' Chardonnay

Roasted Eggplant & Tomato Basil spices on a bed of couscous
Laurenz V, Singing Gruner Veltliner, Austria

THIRD COURSE

Homemade Key Lime Pie

Chocolate Ganache

Sparkling Wine

\$39 PER PERSON

WINE PAIRING | \$12 PER PERSON

not including tax and gratuity