



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



## Dinner Menu

January 8th - February 5th

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

French Onion Soup

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

Spinach & Artichoke Dip Warm pita bread

### SECOND COURSE

*A choice of one*

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce

Cedar Plank Salmon Baked on cedar, mild chipotle bbq, basmati rice pilaf, seasonal vegetables

Pasta Primavera Fettuccine, Zucchini, Asparagus, Sundried Tomatoes, Fresh Basil, Garlic, Crushed Red Pepper and Parmesan Cheese Tossed in a White Wine Sauce (Gluten-Friendly Pasta Available Upon Request)

### SUPPLEMENTAL DISH

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

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

### THIRD COURSE

NY Cheesecake Cinnamon caramel topping

**\$29 PER PERSON**

*not including tax and gratuity*

### WINE BOTTLE SPECIALS

William Wycliff Brut, California 25

Kendall-Jackson 'Vintners Reserve', California 35

Francis Ford Coppola Votre Sante, Sonoma 30

Louis Martini, California 35