



94TH AERO
SQUADRON
RESTAURANT[®]



Dinner Menu

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
Oyster Bay, Marlborough, New Zealand

French Onion Soup

Kendall Jackson 'Vintner's Reserve', Chardonnay, California

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

Ruffino, Sparkling Rosé, Italy

Spinach & Artichoke Dip Warm pita bread

Ecco Domani, Pinot Grigio, delle Venezie, Italy

SECOND COURSE

A choice of one

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce

Kung Fu Girl, Riesling, Washington

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

Conundrum, White Blend, California

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

Silver Palm, Merlot, Sonoma

SUPPLEMENTAL DISH

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

Louis Martini, Cabernet Sauvignon, California

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

Arrowood Estate, Cabernet Sauvignon, Sonoma Coast

THIRD COURSE

NY Cheesecake Cinnamon caramel topping

Sparkling Wine

\$29 PER PERSON

WINE PAIRING | \$15 PER PERSON

not including tax and gratuity