



94TH AERO SQUADRON
SAN DIEGO RESTAURANT WEEK
\$30.00 Prix Fixe Menu -- Three Courses

Appetizer:
(choose one)

Our Famous Beer Cheese Soup or French Onion Soup au Gratin

Wedge of Iceberg, Tomatoes, Chives, Red Onions, Bacon & Bleu Cheese Dressing

Bacon Wrapped Jumbo Sea Scallops Stuffed with a "Crab Cake" Mixture

Classic Caesar Salad tossed with Croutons & Parmesan Cheese

Entrée:
(Choose one)

All Entrees are Served with your Choice of Yukon Gold Garlic Mashed Potatoes, Rice Pilaf or Fresh Vegetables

Pistachio-Crusted Seabass

Sautéed in Butter and Olive Oil and Topped with a Mixture of Pineapple, Mandarin Oranges, Mango and Honey. Served Over Asparagus

Suggested Wine Pairing: Sonoma Cutrer Chardonnay \$48

Certified Angus Prime Rib of Beef

8-oz. cut, Au jus, Creamy Horseradish. 10-oz. cut (+\$5)

Suggested Wine Pairing: Rodney Strong Cabernet Sauvignon \$9/\$36

Boneless Braised Beef Short Ribs

Demi-Glace, Red Wine Reduction, Baby Vegetables.

Suggested Wine Pairing: Greg Norman Pinot Noir \$8/\$31

Crab Stuffed Shrimp

Prawns Stuffed with Crabmeat, Wrapped in Bacon and Broiled. Served with Fresh Thyme Beurre Blanc.

Suggested Wine Pairing: Chateau St. Jean Chardonnay \$7.50/\$29

Sizzling Prime Top Sirloin Steak

8oz. cut with sautéed Bell Peppers, Onions and Mushrooms in a Port Wine Demi-Glace Sauce or simply broiled with a Béarnaise Sauce.

Suggested Wine Pairing: Red Blend, Geyser Peak "Uncensored" \$8/\$30

Steak & Lobster Tail (+ \$10)

6oz USDA Prime Top Sirloin Steak, 6oz Coldwater Lobster Tail, Drawn Butter, Lemon Wedge

Suggested Wine Pairing: Rancho Zabaco Zinfandel "Heritage Vines" \$8/\$32

Gluten-Free and Vegetarian Entrées available upon request

ADD-ONS

6oz Cold Water Lobster Tail \$14	Crab Stuffed Shrimp \$10
Baked Potato \$4	Vegetable Medley \$4
Skillet of Sautéed Mushrooms \$6	

Dessert:
(choose one)

Classic Crème Brûlée garnished With Fresh Berries

Chocolate Lava Cake Served Warm with Ice Cream

Fresh Strawberries with Grand Marnier Sauce Or Whipped Cream

Chocolate Mousse Crème Brûlée

Gourmet New York Style Cheesecake With Strawberry Sauce

Tiramisu (Gluten Free)

Split Plate Charge \$10

1/2/18

Tax & Gratuity Not Included. Not Valid With Any Other Promotion. (including wine discount)