

94th AERO SQUADRON

SAN DIEGO RESTAURANT WEEK

September 22nd-29th 2019

\$40.00 Prix Fixe Menu ~ Three Courses

APPETIZER

(Choose one)

“Our Famous Beer Cheese Soup” or French Onion Soup au Gratin

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Golden Breaded Jumbo Sea Scallops, Served with Tomato Basil Sauce

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

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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

Macadamia Crusted Australian Sea Bass

Served with Pineapple Salsa

Suggested Wine Pairing: Kendall-Jackson “Vintner’s Reserve” Chardonnay \$9.75/ \$38.00

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Certified Angus Prime Rib of Beef

8oz cut, Au Jus, Creamy Horseradish (10oz cut add \$5.00)

Suggested Wine Pairing: Rodney Strong Cabernet \$11.00/ \$43.00

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Crab Stuffed Shrimp

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

Suggested Wine Pairing: Chateau St. Jean Chardonnay \$8.25/ \$32.00

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Top Sirloin Steak

8oz Topped with Roasted Portobello Mushroom and Bleu Cheese Brandy Sauce

Suggested Wine Pairing: Red Blend, Colby Red \$8.50/ \$33.00

Gluten Free and Vegetarian Entrees Available Upon Request

DESSERT

(Choose one)

Classic Crème Brûlée with Fresh Berries

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Chocolate Lava Cake, Served Warm with Ice Cream

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Chocolate Mousse Crème Brûlée

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New York Style Cheesecake with Strawberry Sauce

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Tiramisu (Gluten Free)

AVAILABLE ADD-ONS

6oz Cold Water Lobster Tail \$14.00

Baked Potato \$4.00

Crab Stuffed Shrimp \$10.00

Vegetable Medley \$4.00

Skillet of Sautéed Mushrooms \$6.00

Split Plate Charge \$10.00

Tax and Gratuity Not Included. Not Valid with Any Other Promotion- Including Wine Discount