

94th AERO SQUADRON

SAN DIEGO RESTAURANT WEEK

April 11, 2021- April 18, 2021

\$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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Tomato Basil Bruschetta with Balsamic Glaze

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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, Roasted Red Potatoes or Fresh Vegetables and Fresh Bread and Honey Butter

Sea Bass

Pan Seared with Thyme Beurre Blanc Sauce

Suggested Wine Pairing: Sonoma Cutrer \$11.50/ \$45.00

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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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Atlantic Salmon

Grilled with Honey Dijon Citrus Butter

Suggested Wine Pairing: Chateau St. Jean Chardonnay \$9.00/ \$35.00

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Top Sirloin Steak

8oz Topped with Roasted Portobello Mushroom and Bleu Cheese Demi-Glaze

Suggested Wine Pairing: Red Blend, Colby Red \$9.75/ \$38.00

Gluten Free and Vegetarian Entrees Available Upon Request

DESSERT

(Choose one)

Classic Crème Brûlée with Fresh Berries

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Housemade Fudge Brownie Sundae with Vanilla Bean Ice Cream

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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 \$25.00

Baked Potato \$5.00

Crab Stuffed Shrimp \$10.00

Vegetable Medley \$5.00

Skillet of Sautéed Mushrooms \$7.00

Split Plate Charge \$10.00

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