

94th AERO SQUADRON

SAN DIEGO RESTAURANT WEEK

Tuesday, September 28, 2021- Saturday, October 2, 2021

\$50.00 Prix Fixe Menu ~ Three Courses

APPETIZER

(Choose one)

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

~

Tomato Basil Bruschetta with Balsamic Glaze

~

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

ENTRÉE

(Choose one)

All Entrees are Served with Your Choice of Yukon Gold Garlic Mashed Potatoes or Fresh Vegetables, Creamed Corn and Fresh Bread and Butter

~

Certified Angus Prime Rib of Beef

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

Suggested Wine Pairing: Carmenet Cabernet \$10/ \$35

~

Shrimp and Brie Stuffed Salmon

Dill Beurre-Blanc

Suggested Wine Pairing: Tobin James Sundance Sauvignon Blanc \$12/ \$45

~

Whiskey Braised Short Rib

Mushroom Demi-Glace

Suggested Wine Pairing: Broadside Cabernet \$12/ \$46

~

Marrow Farci- Vegan

Roasted Zucchini Stuffed with Herbed Rice, Wild Mushrooms and Tomato Coulis

Suggested Wine Pairing: Sonoma Cutrer Chardonnay \$12/ \$45

DESSERT

(Choose one)

New York Style Cheesecake with Strawberry Sauce

~

Chocolate Lava Cake

~

Tiramisu

AVAILABLE ADD-ONS

Baked Potato \$7

Bacon Wrapped Crab Stuffed Shrimp (3) \$12

Crab Cake \$9

Steamed Vegetable Medley \$6

Skillet of Sautéed Mushrooms \$8

Split Plate Charge \$10.00

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