



94TH AERO
SQUADRON
RESTAURANT



Three Course Menu - \$50 Per Person

(tax & gratuity not included)

STARTER

(Choice of One)

FRENCH ONION AU GRATIN

parmesan & gruyere cheese

94th CAESAR SALAD

parmesan, tomato, croutons, pesto-stuffed fried artichoke heart, crispy capers, house dressing

CLASSIC WEDGE

pickled red onions, crumbled bacon, heirloom roasted tomato, point Reyes crumbles, bleu cheese dressing

ENTRÉE

(Choice of One)

PRIME RIB OF BEEF

roasted garlic mashed potato, au jus, creamy horseradish

HERB-ROASTED AIRLINE CHICKEN

arugula-goat cheese mashed potato, seasonal vegetables, mission fig pan gravy

BRAISED SHORT RIB

roasted garlic mashed potato, root vegetables, tomato jam, pan sauce

GRILLED PORK CHOP

seasonal vegetables, apple-onion chutney, white cheddar potato croquette, cider glaze

PAN-SEARED SALMON

roasted baby carrots, pesto grains, goat cheese, alfalfa sprouts, balsamic syrup

DESSERT

(Choice of One)

NEW YORK CHEESECAKE

fresh berries & local jam

PINEAPPLE UPSIDE-DOWN CAKE

whipped cream & maraschino cherry

CRÈME BRÛLÉE

vanilla bean custard with a caramelized sugar crust

No splitting, sharing, or substitutions please. Our regular menu is NOT available during Restaurant Week. All prices subject to applicable sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

----- SIGNATURE COCKTAILS -----

MANHATTAN \$15

Woodford's rye, sweet vermouth, walnut bitters

FRENCH 75 \$15

gin, champagne, lemon juice, sugar

NEGRONI \$15

Hendrick's gin, Campari, and sweet vermouth

MOSCOW MULE \$15

Tito's vodka, ginger beer, blood orange bitters

AVIATION \$15

Aviation gin, Luxardo, crème de violette, fresh lemon juice with a twist

----- SPECIALTY DRINKS -----

24 KARAT MARGARITA \$18

a priceless blend of Sauza tequila, Grand Marnier, Cointreau, and fresh lime juice

RUM RUNNER \$14

Light & dark rum, blackberry & banana liqueur, orange & pineapple juice, and grenadine

WATERMELON SPRITZ \$14

Ciroc watermelon vodka, lemonade, club soda, cranberry juice, and watermelon pucker

ENDLESS SUMMER \$15

Ciroc peach vodka, triple sec, pineapple juice, sweet & sour, and grenadine

SANGRIA \$14

Red wine & fresh fruits with a touch of peach brandy and crème de cassis

LEMON DROP \$15

Citrus vodka, triple sec, fresh lemon, and sugar

----- WINES BY THE GLASS -----

Champagne & Sparkling Wine

FREIXENET, "CORDON NEGRO" (SPAIN) ... \$9
RUFFINO PROSECCO ... \$9

Rosé Wines

DAOU (PASO ROBLES) ... \$11
WOODBIDGE BY ROBERT MONDAVI
(CALIFORNIA) ... \$9

Chardonnay

SONOMA CUTRER, RUSSIAN RIVER RANCHES
(SONOMA) ... \$12
BUTTER (CALIFORNIA) ... \$11
CARMENET (CALIFORNIA) ... \$10
LOUIS JADOT BOURGOGNE BLANC (FRANCE) ... \$9
CHATEAU ST. JEAN (SONOMA) ... \$9
WOODBIDGE BY ROBERT MONDAVI
(CALIFORNIA) ... \$9

Pinot Noir

STERLING VINEYARDS (CENTRAL COAST) ... \$13
BENTON LANE (OREGON) ... \$12
MEIOMI (CALIFORNIA) ... \$11

Sauvignon Blanc

TOBIN JAMES, SUNDANCE (PASO ROBLES) ... \$12
INTRINSIC (COLUMBIA VALLEY) ... \$11
FERRARI-CARANO FUMÉ BLANC (SONOMA) ... \$10

Cabernet

STERLING VINEYARDS (CENTRAL COAST) ... \$13
RODNEY STRONG (SONOMA COUNTY) ... \$11
CARMENET (CALIFORNIA) ... \$10
WOODBIDGE BY ROBERT MONDAVI
(CALIFORNIA) ... \$9

Other White Wines

PINOT GRIGIO, SANTA CRISTINA (ITALY) ... \$10
RIESLING, CHATEAU STE. MICHELLE
(WASHINGTON STATE) ... \$10
MOSCATO, MEZZACORONA (ITALY) ... \$9
WHITE ORCHID, TRIVENTO (ARGENTINA) ... \$9

Merlot

PARDUCCI (MENDOCINO) ... \$10
FETZER (CALIFORNIA) ... \$9

Other Red Wines

PETITE SIRAH, HARLOW RIDGE (LODI) ... \$10
ZINFANDEL, FRITZ (RUSSIAN RIVER) ... \$11
MALBEC, LAYER CAKE (ARGENTINA) ... \$11
RED BLEND, COLBY RED (CALIFORNIA) ... \$10
SHIRAZ, 3 RINGS (AUSTRALIA) ... \$12