



94TH AERO
SQUADRON
RESTAURANT

SAN DIEGO
**Restaurant
Week** 2023
MAR 26 - APR 2

Three Course Menu - \$55 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, bleu cheese 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

Chardonnay

SONOMA CUTRER, RUSSIAN RIVER RANCHES (SONOMA) ... \$13
BUTTER (CALIFORNIA) ... \$11
CARMENET (CALIFORNIA) ... \$10
LOUIS JADOT BOURGOGNE BLANC (FRANCE) ... \$9
CHATEAU ST. JEAN (SONOMA) ... \$9
WOODBIDGE BY ROBERT MONDAVI (CALIFORNIA) ... \$9

Sauvignon Blanc

INTRINSIC (COLUMBIA VALLEY) ... \$11
FERRARI-CARANO FUMÉ BLANC (SONOMA) ... \$10

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

Rosé Wines

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

Pinot Noir

BENTON LANE (OREGON) ... \$12
MEIOMI (CALIFORNIA) ... \$11
STERLING VINEYARDS (CENTRAL COAST) ... \$10

Cabernet

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

Merlot

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

Other Red Wines

PETITE SIRAH, HARLOW RIDGE (LODI) ... \$10
ZINFANDEL, BALLARD LANE (CENTRAL COAST) ... \$10
MALBEC, LAYER CAKE (ARGENTINA) ... \$11
RED BLEND, COLBY RED (CALIFORNIA) ... \$10
SHIRAZ, 3 RINGS (AUSTRALIA) ... \$12