



94<sup>TH</sup> AERO  
SQUADRON  
RESTAURANT®

## 3-Course Dinner Menu - \$55 Per Person

(tax & gratuity not included)

### ----- APPETIZERS -----

(Choose One)

#### **French Onion Au Gratin**

*Parmigiano & gruyère cheese*

#### **Kale & Beet Salad**

*blood orange, avocado, Parmigiano, citrus vinaigrette*

#### **94th Caesar Salad**

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

### ----- ENTRÉES -----

(Choose One)

#### **Ossobuco**

*saffron risotto, gremolata*

#### **Grilled Pork Chop**

*seasonal vegetables, peach chutney, garlic mashed potatoes*

#### **Airline Chicken**

*cilantro pumpkin seed pesto, wild rice pilaf, grilled broccolini, charred onion*

#### **Grilled Salmon**

*rice pilaf, seasonal vegetables, pipián rojo*

#### **Seafood Pasta**

*squid ink linguini, mussels, calamari, shrimp, white wine, tomato sauce, Parmigiano, butter*

### ----- DESSERTS -----

(Choose One)

#### **Chocolate Fudge Lava Cake**

*whipped cream & chocolate drizzle*

#### **New York Cheesecake**

*fresh berries & local jam*

#### **Pineapple Upside-Down Cake**

*whipped cream & maraschino cherry*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
All gluten-free, vegan, and vegetarian items are prepared in an environment that handles gluten, meats, and animal products.  
A suggested gratuity of 20% will apply to parties of six or more.*

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

**MANHATTAN ..... \$18**

Woodford's rye, sweet vermouth, walnut bitters

**FRENCH 75 ..... \$18**

gin, champagne, lemon juice, sugar

**NEGRONI ..... \$18**

Hendrick's gin, Campari, and sweet vermouth

**MOSCOW MULE ..... \$18**

Tito's vodka, ginger beer, blood orange bitters

**AVIATION ..... \$18**

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

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

**24 KARAT MARGARITA ..... \$22**

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

**RUM RUNNER ..... \$18**

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

**WATERMELON SPRITZ ..... \$18**

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

**ENDLESS SUMMER ..... \$18**

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

**SANGRIA ..... \$18**

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

**LEMON DROP ..... \$18**

Citrus vodka, triple sec, fresh lemon, and sugar

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

**Champagne & Sparkling Wine**

FREIXENET, "CORDON NEGRO" (SPAIN) ... \$10  
RUFFINO PROSECCO ... \$10

**Rosé Wines**

DAOU (PASO ROBLES) ... \$15  
WOODBIDGE BY ROBERT MONDAVI  
(CALIFORNIA) ... \$10

**Chardonnay**

SONOMA CUTRER, RUSSIAN RIVER RANCHES  
(SONOMA) ... \$16  
BUTTER (CALIFORNIA) ... \$12  
CAVE DE LUGNY MÂCON-VILLAGES  
(FRANCE) ... \$11  
WOODBIDGE BY ROBERT MONDAVI  
(CALIFORNIA) ... \$10

**Pinot Noir**

BENTON LANE (OREGON) ... \$17  
MEIOMI (CALIFORNIA) ... \$15

**Sauvignon Blanc**

INTRINSIC (COLUMBIA VALLEY) ... \$14  
FERRARI-CARANO FUMÉ BLANC (SONOMA) ... \$11

**Cabernet**

RODNEY STRONG (SONOMA COUNTY) ... \$15  
STERLING VINEYARDS (CENTRAL COAST) ... \$11  
WOODBIDGE BY ROBERT MONDAVI  
(CALIFORNIA) ... \$10

**Merlot**

FERRARI-CARANO (SONOMA) ... \$16  
FETZER (CALIFORNIA) ... \$11

**Other White Wines**

PINOT GRIGIO, SANTA CRISTINA (ITALY) ... \$11  
RIESLING, CHATEAU STE. MICHELLE  
(WASHINGTON STATE) ... \$11  
MOSCATO, MEZZACORONA (ITALY) ... \$11  
WHITE ORCHID, TRIVENTO (ARGENTINA) ... \$11

**Other Red Wines**

ZINFANDEL, THE FEDERALIST (LODI) ... \$14  
RED BLEND, JOSEPH CARR (CALIFORNIA) ... \$13  
MALBEC, LAYER CAKE (ARGENTINA) ... \$12  
PETITE SIRAH, HARLOW RIDGE (LODI) ... \$11  
ZINFANDEL, BALLARD LANE  
(CENTRAL COAST) ... \$11  
SHIRAZ, BAROSSA VALLEY ESTATE  
(AUSTRALIA) ... \$11