



94TH 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 Yellowtail

cauliflower rice, 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