94TH AERO SQUADRON RESTAURANT ®

General Manager *Kelly Paige*

DINNER

STARTERS

Parmesan Fries Parmesan cheese, roasted garlic, french fries 6.95

BBQ Bacon Sliders housemade coleslaw, pretzel rolls 14.95

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 13.95

Jumbo Shrimp Cocktail Zesty cocktail sauce 14.95

Crab Stuffed Mushrooms Hollandaise sauce 12.95

Spinach & Artichoke Dip Warm pita bread 11.95

Chicken Lettuce Wraps Asian spices, iceberg lettuce, carrots and hoisin sauce 12.95

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 24.95

SOUPS & SALADS

Beer Cheese Soup Smoked bacon bits 5.95

French Onion Soup 6.95

Add Chicken 6 | Add Salmon 9 | Add Shrimp 12

Iceberg Wedge Salad Iceberg lettuce, tomatoes, bleu cheese, bacon, shaved red onions, bleu cheese dressing 8.95

Mixed Greens Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette Regular 6.95 Entrée 9.95

The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons Regular 7.95 Entrée 11.95

Shrimp & Crab Louie Shrimp, lump blue crab, asparagus, egg, avocado, mixed greens, louie dressing 18.95

3-COURSE PRIX FIXE MENU

Available in the Dining Room and Patio

FIRST COURSE	ENTRÉE	DESSERT
Choose one	*Choose one*	*Choose one*
Soup	Chicken Scallopine 31	Chef's Selection
Mixed Greens	Fresh Salmon 34	
Ceasar Salad	Filet Mignon 43	

BUTCHER'S BLOCK

All of our steaks are corn fed and aged up to 28 days

Roast Prime Rib of Beef Au jus, creamy horseradish, baked potato, seasonal vegetables 30.95

Filet Mignon Crispy onion straws, baked potato, seasonal vegetables 35.95

New York Steak Maitre d' butter, baked potato, seasonal vegetables 33.95

Sizzling Prime Top Sirloin USDA Prime, onions, peppers, mushrooms, red wine sauce, baked potato 29.95

Chicken Scaloppine Mushrooms, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 23.95

Flat Iron Steak Mashed potatoes and seasonal vegetables 28.95

SEAFOOD

Blackened Swordfish Lemon butter sauce, grilled pineapple relish, mashed potatoes, seasonal vegetables 28.95

Classic Shrimp Scampi White wine garlic butter sauce, capers, rice pilaf, seasonal vegetables 27.95

Beer Battered Fish And Chips Atlantic cod, tartar sauce, french fries, malt vinegar 20.95

Fresh Salmon Served with a polenta cake , arugula salad with cherry tomatoes and banana peppers 26.95

COMBO

Filet Mignon or Prime Rib and Shrimp Scampi
Mashed potatoes, seasonal vegetables 42.95

PASTAS

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce 24.95

Pasta Primavera Fettuccine, zucchini, asparagus, sundried tomatoes, fresh basil, garlic, crushed red pepper and parmesan cheese tossed in a white wine sauce(*Gluten-friendly pasta available upon request*) 19.95 *Add Chicken 6 | Add Salmon 9*

Add a cup of soup or mixed greens for 4.95

SIDES

Sweet Potato Fries 6
Mac and Cheese 6
House-made Onion Rings 6
Seasonal Vegetables 6
Mashed Potatoes 6
French Fries 6

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

10/16-6951

SPECIALTY DRINKS

LOCAL FAVORITES

Aviation Cocktail Seagram's Gin, Cherry, Crème De Violette and Lemon 10

French 75 Hennessy Cognac, Lemon and Champagne 12

Mint Julep Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10

Jr.'s Flight Myers's Platinum Rum, Stella, Grapefruit Juice, Agave Nectar 8

OLD FLAMES

Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12

Lion's Tail Maker's Mark, All Spice, Clove, Lime 12

Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer 10

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

Dave's Our founder's signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12

Prickly Pear Paloma Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10

Strawberry Mule Tito's Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Myers's Dark Rum 10

WINE COCKTAILS

Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10

Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10

Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

BEER

Beck's 5.50
Blue Moon 5.50
Bud Light 5
Budweiser 5
Coors Light 5
Corona 5.50
Fat Tire Amber 5.50
Guinness Stout 5.50
Heineken 5.50
Newcastle 5.50
Samuel Adams 5.50
Stella Artois 5.50

CRAFT

Abita Wrought Iron IPA 8
Angry Orchard Hard Apple Cider 7
Erdinger Weissbier-Hefeweizen 7
Mission Session IPA "El Conquistador" 8
North Coast PranQster Belgian Golden Ale 8
Strand Beach House Amber 10

WINE

	Glass	Btl
SPARKLING / CHAMPAGNE		
William Wycliff Brut, California	8	30
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Korbel Split, Brut, California	10	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
PINOT GRIGIO		
Ecco Domani, delle Venezie, Italy	9	34
Notes, Buelton, California	9	34
King Estate 'Signature' Pinot Gris, Oregon		46
SAUVIGNON BLANC		
Canyon Road, California	8	30
Coppola Diamond Collection Yellow, Napa	9	34
Gainey, Santa Ynez, California	9	34
CHARDONNAY		
Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		58
OTHER WHITE VARIETALS		
Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum 'Caymus' White Blend, California	12	46
ROSÉ		
Sophia Coppola Rosé, Monterey	10	38
PINOT NOIR		
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60
MERLOT		
Canyon Road, California	8	30
St. Francis Vineyards, Sonoma	10	38
CABERNET		
Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Justin, Paso Robles, California		58
OTHER RED VARIETALS		
Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46
19 Rows Syrah, Wexler Estates Encino		48