

# BUTCHER'S BLOCK

All entrées are served with freshly baked bread and butter, fresh vegetables and choice of garlic mashed potatoes, rice or baked potato.  
Add a cup of Beer Cheese Soup or Garden Salad for \$2.95

## 3/4 LB. PRIME RIB OF BEEF

Seasoned & slow cooked, served with creamed horseradish and au jus - 24.95

## PETITE FILET MIGNON

Topped with fried shallot rings, served with sautéed spinach and a red wine sauce - 26.95

## CENTER CUT FILET MIGNON

Seasoned and grilled, served over onion straws  
and topped with béarnaise sauce - 29.95

## NEW YORK STEAK

Fire grilled and topped with a dollop of fresh herb butter, served with  
garlic mashed potatoes and fresh vegetables - 27.95

## PRIME TOP SIRLOIN

USDA PRIME steak, seasoned and char-broiled to perfection,  
served with teriyaki sauce upon request - 21.95

## SIZZLING STEAK

USDA PRIME steak, served with sizzling mushrooms, bell peppers,  
onion sauté & flavored with red wine - 24.95

## RACK OF LAMB

Marinated with fresh herbs, grilled and served with an infused rosemary sauce - 29.95

## HOUSE-MADE POT ROAST

Cooked in pan gravy and served over garlic mashed potatoes, garnished with carrots,  
onions, celery and bacon - 17.95

# SEAFOOD

All entrées are served with freshly baked bread and butter.  
Add a cup of Beer Cheese Soup or Garden Salad for \$2.95

## JUMBO SHRIMP SCAMPI

Sautéed in white wine with shallots, lemon and garlic butter,  
served with rice and fresh vegetables - 19.95

## PAN SEARED SALMON

Fresh salmon pan-seared with fresh herbs, served over fresh asparagus spears  
and topped with a tomato vinaigrette - 17.95

## MARYLAND-STYLE CRAB CAKES

Pan-seared in butter, served with chipotle aioli,  
garlic mashed potatoes and fresh vegetables - 24.95

## COLD WATER AUSTRALIAN LOBSTER TAIL

Broiled and served with drawn butter,  
garlic mashed potatoes and fresh vegetables - 45.95

# CHEF SPECIALTIES

Add a cup of Beer Cheese Soup or Garden Salad for \$2.95

## PETITE FILET MIGNON & JUMBO SHRIMP SCAMPI

6 oz. Filet Mignon paired with Jumbo Shrimp Scampi - 32.95

## PETITE FILET MIGNON & AUSTRALIAN LOBSTER TAIL

6 oz. Filet Mignon paired with cold water Australian Lobster Tail,  
served with drawn butter - 54.95

Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness.  
Only the freshest ingredients and highest quality steaks and seafood are used to prepare each item on our menu.  
Zero trans fat oil is used at the 94th Aero Squadron Restaurant.

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