

STARTERS

SHRIMP COCKTAIL

Served with a zesty cocktail sauce - 5.95

CORNMEAL CRUSTED CALAMARI

Lightly crusted calamari rings with lemon aioli - 5.95

CRAB STUFFED MUSHROOMS

Topped with hollandaise sauce - 5.95

SPINACH AND ARTICHOKE DIP

Baked golden brown, served with toasted parmesan and tri-colored tortilla chips - 5.95

SOUPS & SALADS

BEER CHEESE SOUP

Our award-winning recipe - 4.95

THE ORIGINAL CAESAR SALAD

Hearts of romaine tossed in classic Caesar dressing with garlic croutons & toasted parmesan - 5.95

Entree with Chicken - 9.95

Entree with Salmon - 12.95

SEASONAL MIXED GREENS SALAD

Tossed with candied walnuts, grapes, sliced apples, served with raspberry vinaigrette - 5.95

SANDWICHES

All sandwiches are served on a grilled roll with a choice of fries or fresh fruit. Add a cup of Beer Cheese Soup for \$2.95

AVIATION BURGER

A beef patty, topped with American cheese, Thousand Island dressing, grilled onion, lettuce and tomato - 9.95

HONEY MUSTARD CHICKEN SANDWICH

Panko crusted & fried golden brown, topped with lettuce, tomato, onion and honey mustard - 9.95

DRY RUBBED PRIME RIB-EYE STEAK SANDWICH

Served with whipped chipotle honey butter and pickled red onions - 14.95

SPECIALTIES

Add a cup of Beer Cheese Soup for \$2.95.

PRIME TOP SIRLOIN

12 oz. USDA PRIME steak, seasoned and char-broiled, served with garlic mashed potatoes, fresh vegetables and teriyaki sauce on request - 19.95

SIZZLING STEAK

12 oz. USDA PRIME steak, served with sizzling mushrooms, bell peppers, onion sauté & flavored with red wine - 22.95

PETITE FILET MIGNON

USDA CHOICE 6 oz. tenderloin, served with sautéed spinach, garlic mashed potatoes, crispy fried shallot rings and a red wine sauce - 22.95

PARMESAN CRUSTED CHICKEN

Breast of chicken crusted with parmesan cheese, served with tomato relish, capers and garlic mashed potatoes - 15.95

MUSHROOM RAVIOLI

Roasted mushroom stuffed raviolis with spinach in a marsala broth - 14.95

JUMBO SHRIMP SCAMPI

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

PAN SEARED SALMON

Fresh salmon pan seared with fresh herbs, served over fresh garlic asparagus spears and topped with a tomato vinaigrette - 16.95

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.

