



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

## Events Sit-Down Menu Selections

### Salad Course

(Select One)

#### **Garden Salad**

*Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,,  
Shaved Carrots, Honey-Mustard Dressing*

#### **Caesar Salad**

*Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese,  
Classic Caesar Dressing*

#### **Aviators Salad**

*Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette*

### MAIN COURSE SELECTIONS

(Select One)

#### Poultry

##### **Rosemary Chicken \$33**

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

##### **Chicken Paillard \$34**

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden,  
Drizzled with Olive Oil and Lemon Juice

##### **Chicken Francaise \$35**

Boneless Chicken Breast, Seasoned Flour, Egg Washed,  
Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce.

#### Beef

##### **New York Steak \$40**

12 Oz. New York Strip Served with Garlic Butter

##### **Churrasco Steak \$42**

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

##### **Filet Mignon \$45**

8oz. The Tender Cut of All, Seasoned and Grilled

## **Seafood**

### **Chilean Salmon \$34**

Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

### **Salmon with Crunchy Pecans \$36**

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Served on a Bed of Sautéed Spinach

### **Mahi-Mahi Scampi \$42**

Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi Sauce,

## **Combinations**

### **Chicken & Salmon \$34**

Champagne Sauce

### **Churrasco & Chicken \$36**

Chimichurri & Champagne Sauce

### **Churrasco & Salmon \$38**

Chimichurri & Champagne Sauce

### **Filet & Chicken \$40**

Petite Filet Mignon and Boneless Chicken Breast  
Served with Marsala Sauce

### **Filet & Salmon \$42**

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

### **Filet & Scampi \$46**

8oz. Filet Mignon and Shrimp Scampi

### **Filet & Lobster \$62**

8oz. Filet Mignon & Succulent Broiled Lobster Tail

## **Accompaniments** (Select One)

Rice Pilaf, Oven Roasted Potatoes,  
Or Garlic Mashed Potatoes

All Selections Include Chef's Choice of Fresh Vegetables,  
Oven Warmed Rolls with Butter

## **Dessert** (Select One)

Chocolate Cake ♦ Key Lime Pie ♦ New York Cheesecake  
Freshly Brewed Coffee and Hot Tea