



94th Aero Squadron Restaurant

Plated Lunches

*(a minimum of 25 guests must be guaranteed. Available Monday-Friday only)
(Saturday Plated Lunches require a minimum of 50 guests)
Please select two (2) entrée choices only.*

Luncheon Salads

Selection includes: Rolls & Butter, Coffee, Tea and Choice of Dessert

Cobb Salad

Chopped bacon, turkey, egg, avocado, tomato, and crumbled blue cheese served over shredded iceberg lettuce. Tossed with Balsamic Vinaigrette Dressing.

\$16.95

Shrimp and Crab Louie

Shrimp and Lump Crabmeat with Mixed Greens, Avocado, Tomatoes, Olives, Asparagus and Louie Dressing.

\$20.95

Chicken Caesar Salad

Tender slices of marinated chicken breast, sautéed with garlic, lemon juice, and olive oil, served atop our classic Caesar salad.

\$18.95

Salmon Caesar Salad

Fresh grilled salmon over crisp romaine salad tossed in a classic Caesar dressing with Parmesan cheese and croutons.

\$19.95

Sandwiches

Selection includes: Traditional Caesar Salad or House Garden Salad, French Fries or Fruit Coffee, Tea and Choice of Dessert

Blackened Chicken Breast Sandwich

Seasoned with Cajun spices, topped with crispy onions, bell peppers, and melted jack cheese.

\$16.95

Prime Rib French Dip Sandwich

Thin slices of tender prime rib of beef on a toasted French roll, with au jus, creamy horseradish and onion straws.

\$19.95

Fresh Fish Sandwich

Skillet Blackened on a toasted Baguette Roll with Lettuce, Tomato, Onion and House-Made Tartar Sauce

\$16.95

New York Steak Sandwich (8 oz)

Strip Steak, served open faced on Baguette toast, with onion straws

\$24.95

*All prices are subject to a 19% taxable service charge and applicable sales tax.
Prices are subject to change without notice.*

8885 Balboa Ave. San Diego, CA 92123 Phone (858) 560-6771
<http://www.94thsandiego.com/>

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Lunch Entrées

*Selection Includes: House Garden Salad, Rice Pilaf or Chef's selection of Potatoes,
Fresh Vegetables du Jour, Rolls & Butter.
Coffee, Tea and Choice of Dessert.*

Filet of Tilapia Francese

*Lightly coated with Parmesan cheese and
sautéed in a lemon butter wine sauce.*

\$18.95

Filet Mignon (7 oz.)

*Center-cut tenderloin served with a
mushroom cap and Bordelaise sauce.*

\$29.95

Fresh Filet of Atlantic Salmon

*Charbroiled and glazed with brown sugar,
honey, mustard, soy sauce, and ginger*

\$19.95

Prime Rib of Beef (8 oz.)

*Angus Beef, slow-roasted and served with
au jus and creamy horseradish.*

\$25.95

Chicken Roulade

*Panko-crusted breast stuffed with ricotta cheese, spinach, artichoke hearts and pine nuts, topped
with lemon beurre blanc sauce*

\$18.95

Desserts

*Select one (1) choice only
(for two dessert choices add \$1.50)*

**Black Forest Layer Cake Chocolate Mousse Cake Tiramisu
Carrot Cake
New York Style Cheesecake with Strawberry Sauce**

*A custom menu may be designed by our Chef on your request.
The above packages are designed for a minimum of 25 or more guests.*

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Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness.

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