



THREE COURSE LUNCH MENU

\$21.95

First Flight

The House Salad

Mixed greens with tomatoes, carrots, cucumbers, red onions and rye croutons. Choice of balsamic or ranch

Panko Encrusted Mozzarella

Fresh mozzarella fried to a golden brown topped with marinara. Garnished with fresh basil and Romano cheese

Coconut Shrimp

Jumbo butterflied shrimp encrusted with coconut topped with a pineapple mango habanero chutney (Spicy)

Butternut Squash Bisque

Creamy butternut puree with cranberries, walnuts and fresh apples. Finished with honey crème

Second Flight

*B.L.T.A**

Bacon piled high on thick-cut Texas toast with lettuce, tomato, avocado and mayonnaise. Served with French-cut fries

*Aviator Chicken**

Panko encrusted chicken breast pan seared to golden brown, finished with garlic beurre blanc. Served with Yukon Gold mashed potatoes and steamed broccoli

*Signature Wedge with Chicken**

Romaine heart wedge topped with house made blue cheese dressing, bacon, candied pecans, tomatoes and blue cheese crumbles. Finished with grilled chicken and a balsamic glaze drizzle

*The Monkey Burger**

Half-pound of hand pressed Angus beef grilled to order. Topped with cheddar cheese, honey jalapeño infused bacon, fried onion straws and cajun mayo on a roll. Served with French-cut fries

Bravo Bolognese

Campanelle, Rustic house made tomato basil sauce with angus beef, shaved parmesan, grated parmesan and ciabatta toast points

*Asian Shrimp Lo Mein**

Blackened shrimp tossed with al dente linguine, spinach, carrots, red onion, asparagus, red peppers and a honey soy sauce with hints of lime and cilantro. Topped with chimichurri sauce and toasted peanuts

*Steak Frites**

6 oz center-cut Chairman Reserve New York Strip topped with roasted garlic butter and rosemary. Served with French-cut fries

*Fish & Chips**

Fresh cod loin dipped in house-made beer batter and fried to golden brown. Served with French-cut fries and coleslaw

Captains Panini

Thin sliced capicola, prosciutto and chorizo on Texas toast, topped with provolone cheese, house-made sun dried tomato aioli. Served with French-cut fries

Final Approach

Lindbergh Cheesecake

New York style cheesecake with graham cracker crust, topped with fresh strawberry puree & fresh whipped cream

Non-Stop Brownie Sundae

Double chocolate fudge brownie topped with vanilla ice cream, whipped cream, chocolate sauce and caramel. Finished with candied walnuts

\$21.95 per person plus tax and gratuity; Available Tuesday-Friday 11:30AM-3PM. Includes choice of one *First Flight*, one *Second Flight*, and one *Final Approach* item. No substitutions please. Not to be combined with any other discounts or offers. Not available for takeout.

*Items marked with an asterisk may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduced the risk of foodborne illness. For your convenience, a 20% service charge will be added to parties of 6 or more