



DINNER SELECTION MENU

STARTERS

Soup of the Day	6
French Onion Soup Caramelized Spanish Onions with Cabernet Reduction	7
Crispy Atlantic Calamari Old Bay Aioli and Marinara Sauces	10
Aero Bistro Pot Stickers Served with Chili Teriyaki Sauce	8
Chilled Black Tiger Shrimp Cocktail Served with Cocktail Sauce	12
Sautéed Maryland Crab Cakes Served with Old Bay Aioli & Mango Relish	11
Spicy Chicken Wings Cilantro Chili Ranch Dressing & Blue Cheese	9
Pork Sliders Slow Roasted Pork in a Honey Brioche Bread	9
Onion Rings Served with Spicy Ranch Dressing	7
Cheese Quesadillas (With Chicken add \$4, for Shrimp \$6)	8
Embassy Sampler Spicy Chicken Wings, Calamari Rings and Pot Stickers	12

SALADS

*Enhance your salad with one of the following items:
(Additional \$4 for Chicken and \$6 for Shrimp)*

Baked Goat Cheese Salad Baby Spring Mix, Pears, Toasted Almonds Served with Raspberry Vinaigrette	11
Spinach Salad Baby Spinach, Honey Roasted Pecans, Port Reyes Blue Cheese & Granny Smith Apples with Raspberry Vinaigrette	10
Asian Chicken Salad Grilled Chicken Breast, Sweet Peppers, Red Onion, Snow Peas & Napa Cabbage with Plum Vinaigrette	10
Caesar Salad Hearts of Romaine, Herb Croutons, Caesar Dressing & Parmesan Cheese	8
Cobb Salad Romaine, Tomatoes, Egg, Bacon, Turkey, Blue Cheese, Avocado, and Green Onion (Choice of dressing)	12
Caprese Salad Buffalo Mozzarella, Fresh Basil and Balsamic Vinaigrette	9

PIZZA

Barbeque Chicken Served with Sweet Peppers, Red Onion, and Chopped Cilantro	14
Margarita Served with Tomato Slices, Basil and Parmesan Cheese	12
Three Cheese (Each additional item \$1.00) Pepperoni, Black Olives, Onion, Sausage, Ham, Red & Green Peppers, Mushroom	10

PASTA

Chicken Fettuccine Garlic, Shallots, Bacon, Sweet Peas	12
Shrimp Penne Arrabiata Olive Oil, Garlic, Shallots, Basil, White Wine, Tomato, Crushed Chili	15
Seafood Linguini Pasta Salmon, Shrimp, Mahi Mahi, served with Tomato Basil Sauce	18
Angel Hair Pomodoro Served with Tomato Basil Sauce (With Chicken add \$4 and \$6 for Shrimp)	9

ENTREE

Grilled Mahi Mahi With Mashed Ripen Plantain, Seasonal Vegetables in Citrus Pineapple Relish	18
Breast of Chicken Marsala With Angel Hair Pasta, Seasonal Vegetables, Marsala Mushroom Sauce	16
Parmesan Crusted Sautéed Halibut With Golden Yukon Mashed Potatoes, Seasonal Vegetables in Lemon White Wine Sauce	26
Broiled ½ Chicken (semi-boneless) Served with Vegetable Medley, Potato Gratin and Honey Balsamic Glaze	18
Homemade Meatloaf Served with Mashed Potatoes and Seasonal Vegetables	18

AL'A CARTE

Sautéed Rainbow Trout Almandine In Lemon White Wine Sauce	10
Grilled Filet of Salmon Served with Basil Pesto Sauce	12
Broiled Bone in New York Steak In Green Peppercorn Sauce	23
Center Cut Double Pork Chop In Bourbon Glaze	14
Grilled Rib Eye Steak With Herb Garlic Butter	22

ACCOMPANIMENTS Asparagus Spears Sautéed Mushrooms Spinach Mashed Potatoes Potato Gratin Vegetable Medley Risotto	6
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DESSERTS

New York Cheesecake	7
Crème Brûlée	7
Chocolate Soufflé	7
Bread Pudding	7