



## LUNCH SELECTION MENU

### STARTERS

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

### SALADS

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

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

### PIZZA

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

### ENTREE

<b>Grilled Mahi Mahi</b> With Mashed Ripen Plantain, Seasonal Vegetables in Citrus Pineapple Relish	<b>18</b>
<b>Breast of Chicken Marsala</b> With Angel Hair Pasta, Seasonal Vegetables, Marsala Mushroom Sauce	<b>16</b>
<b>Homemade Meatloaf</b> Served with Mashed Potatoes and Seasonal Vegetables	<b>18</b>

### BRUNCH

*All selections served with assorted fresh fruits*

<b>California Omelet</b> With Avocado, Tomato and Jack Cheese	<b>12</b>
<b>Monte Cristo</b> Served on Sourdough Bread, dipped in butter and beer	<b>12</b>
<b>Buttermilk Pancakes</b> Served with Maple Syrup and Butter	<b>8</b>

### SANDWICHES

*Served with choice of Fries, Terra Chips or Cole Slaw*

<b>Salmon</b> Served on Ciabatta Bread, Fresh Spinach Grilled Tomatoes, Avocado and Tartar Sauce	<b>12</b>
<b>Traditional Club</b> Turkey, Bacon, Ham, Lettuce, Tomato, Avocado, Mayonnaise on Multi Grain	<b>12</b>
<b>Aero Bistro New York Steak</b> Serve with Grilled Onions, Tomato & Aioli Sauce	<b>15</b>
<b>Premium Aged Bistro Burger</b> With Thousand Island dressing and the works	<b>12</b>
<b>Santa Barbara Chicken Sandwich</b> Served with Red Onion Roasted Red Pepper & Mozzarella Cheese	<b>12</b>
<b>California Pastrami</b> Calamata Tapanade, Spring Mix, Swiss Cheese Red Onion	<b>13</b>

### DESSERTS

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

7



*We proudly brew fresh Starbucks Coffee*