

THE AVIATOR

Valentines Day

DINNER MENU

SHAREABLES

FRITO MISTO 24

Lightly fried calamari, shrimp, banana peppers, served with roasted jalapeño aioli

BACON-WRAPPED ANDOUILLE BITES 16

smoky and savory, paired with smoked tomato and cilantro crema

MEATBALLS 15

house-made with cremini mushroom gravy and creamy stracciatella cheese

FRIED RAVIOLI 16

crisp potato and cheese ravioli, served with spicy arrabiata sauce

CRAB CAKES 23

jumbo lump crab with Old Bay aioli

OYSTERS ON THE HALF-SHELL

accompanied by cocktail sauce, Tabasco, and champagne mignonette
half dozen - 18 | dozen - 36

SALADS

SPINACH & ARUGULA 16

fresh goat cheese, crisp apples, candied walnuts, tomatoes, and mimosa vinaigrette

BRIGHT BEET 16

red and gold beets, citrus goat cheese, candied pecans, drizzled with spiced honey on a bed of arugula

CLASSIC CAESAR SALAD 15

crisp romaine, shaved parmesan, house-made croutons, and Caesar dressing

SOUPS

BEER CHEESE SOUP 12

sharp cheddar, smoky bacon, served with a soft pub pretzel

LOBSTER BISQUE 16

tender lobster, a touch of sherry, hint of herbs

ENTRÉES

TOMAHAWK RIBEYE 125

36 oz of tender, flavorful steak, served with whipped potatoes, balsamic-glazed Brussels sprouts, and roasted garlic compound butter

PARM-CRUSTED AIRLINE CHICKEN BREAST 32

crispy and juicy, paired with smoked Gouda polenta, lemon garlic broccolini, and red eye gravy

8OZ FILET MIGNON 48

perfectly seared, paired with roasted poblano risotto, charred broccolini, blistered cherry tomatoes, and garlic confit

16OZ RIBEYE DELMONICO 62

rich and flavorful, served with roasted poblano risotto, charred broccolini, blistered cherry tomatoes, and garlic confit

PAN-SEARED SALMON 32

Delicately seared salmon atop beet and goat cheese risotto, with roasted asparagus and parsley lemon gremola

EGGPLANT PARMESAN 28 Veggie

fried eggplant cutlets, penne pasta in Alfredo sauce, fresh basil, and balsamic drizzle

SEAFOOD PASTA 55

a decadent combination of lobster, jumbo lump crab, shrimp, and green beans tossed with capellini in a rich béchamel sauce, served with garlic bread

ADD SURF TO ANY DISH

3 scallops | 16

flank steak | 14

3 shrimp | 12

jumbo crab cake | 22

lobster tail | mkt

Dinner for Two

325

Bottle of Mumm Champagne

Choice of Salad or Soup

Choice of Shareable

36oz Certified Angus Beef Tomahawk Ribeye
(served rare, medium rare, or medium)

Olive Oil Whipped Potatoes

Balsamic Glazed Brussels Sprouts

Choice of Dessert

Add Surf | 12-65

