

## IN FLIGHT (MAIN COURSE)

\*All entrées served with homemade bread and real butter.

### STEAKS & PORK

In addition to our steaks being hand cut and aged 21 days, all our beef comes from the Midwest and is Grain-fed.

All steaks are USDA Choice or better. Top any Steak with:  
Bleu Cheese Crumbles, Sautéed Mushrooms or Onions  
Crab Béarnaise, Lobster Tail, Grilled Shrimp  
\*Blackened upon request

#### Conquest Ribeye

12 oz.

#### King Air Filet

8 oz.

#### Queen Air Filet

6 oz.

#### Premier Prime Filet

8 oz.

#### KC "Landing" Strip

12 oz.

#### Star Fighter Sirloin

8 oz.

#### T-6 Texan T-Bone

18 oz.

#### Global Express Prime Rib

Friday and Saturday evenings only. With Au Jus or Horseradish Sauce.

12 oz.

16 oz.

#### Cadet Kabob Trio

A tasty trio of Steak with Roasted Pepper Demi-glaze, Chicken and Shrimp with Peppercorn Cream Sauce.

#### Piper Bone-in Pork Chop

With a Sweet and Spicy Jalapeño Glaze

12 oz.

#### Albatross Surf and Turf

4 oz Bacon-wrapped Filet with 3 Grilled Shrimp.

#### Challenger Chicken Fried Steak

#### Steak Preparation Guide

Rare - Cool red center  
Medium Rare - Warm red center  
Medium - Warm pink center  
Medium Well - Hot pink center  
Well Done - No pink in center

### SIDES

HOUSE VEGETABLES

RED SKIN GARLIC MASHED POTATOES

FRENCH FRIES

VERMICELLI RICE

SWEET POTATO

BAKED POTATO

STEAMED BROCCOLI

CAESAR SALAD (Small)

HOUSE SALAD (Small)

#### Substitutions

Asparagus

Loaded Baked Potato

Brussels Sprouts

Onion Rings

Cottage Cheese

### OCEAN

Choice of two sides

#### P-38 Grilled Salmon

Grilled and served with Wild Berry BBQ Sauce.

#### TBM Avenger Fire Island Tilapia

Pan-seared with a Spicy Island Sauce and Grilled Pineapple-Mango Salsa.

#### B-24 Lobster Tail Guns

Two 4 oz Lobsters served with Drawn Butter.

#### Dive Bomber Shrimp

Coconut "South Pacific Style" served with Apricot Sauce.

#### Airbus Ahi Tuna

Rolled in Toasted Sesame Seeds and drizzled with sweet Teriyaki Glaze. Served Medium Rare.

Add a 4 oz Lobster Tail to any entrée

### PASTA

No sides

#### KC135 Fettuccine Alfredo

Grilled Chicken over Fettuccini with Alfredo Sauce.

#### Learjet Seafood Pasta

Shrimp, Scallops and Vegetables in a Lobster Cream Sauce.

#### SR-71 Blackbird Bayou Chicken Pasta

With Sausage, Peppers, Onion and Cheese in a Spicy Cream Sauce.

#### L-Bird Chicken Pepper Pasta 453 Calories

Diced Chicken Breast with Artichoke Hearts and Mushrooms in a Garlic Wine Sauce tossed with Lemon Pepper Pasta.

#### Rockwell Roasted Red Pepper Pasta

Roasted Red Peppers, Artichokes and Capers accompany a classic Tomato Sauce.

Add Chicken To Any Pasta  
Add Shrimp, Steak or Salmon To Any Pasta

### BIRDS

Choice of two sides

#### Skymaster Chicken Breast

Grilled with Sun-dried Tomato Sauce.

#### Piper Cub Chicken Strips

Lightly battered and fried to golden brown served with Ranch Dressing.

#### Clipper Apricot Chicken 462 Calories

Grilled Chicken Breast with Apricot Sauce best served with Vermicelli Rice and Steamed Broccoli.

#### Baron Chicken Breast

Grilled and Smothered with Cheese and Bacon.

#### Climbing Cajun Chicken & Shrimp

Blackened Chicken with Pepper, Onion and Sautéed Shrimp in a Spicy Cream Sauce.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.