



Flightline

Bar & Grill

Valentine Weekend Dinner Menu

Appetizer

Mozzarella & Sun Dried Tomato Arancini

Creamy Arborio rice, rolled, stuffed and fried until golden brown. Served with garlic herb aioli.

House or Ceasar Salad

Entrees & Wine Selections

Smoked & Seared Beef Tri-Tip \$30

Slow smoked tender tri-tip, sliced thin and topped with fresh Chimichurri, served with roasted seasonal vegetables.

Wine Pairing: 2019 Catena Malbec - Mendoza Argentina

Grown in some of the harshest environments Argentina has to offer, this high altitude, medium bodied red has enough aroma & flavor to hold it's own beside smoked beef without overshadowing

Chicken Piccata \$28

Lightly breaded and pan fried chicken cutlet in lemon butter sauce served with choice of Mushroom Risotto or roasted seasonal vegetables.

Wine Pairing: 2020 Vigneti del Sole Pinot Grigio – Venice Italy

Light, dry, and crisp while delicately complimenting the butter & citrus flavors of the dish.

Portobello & Porcini Risotto \$22

Creamy Risotto, earthy mushrooms, parmesan cheese. Served with toasted rustic sourdough.

Wine Pairing: 2019 Cotes de Gascogne – Gascony France

Made with 100% Gros Manseng grapes, this subtly dry white brings a hint of sweetness to brighten the rich and earthy mushrooms in the dish.

Desserts:

Creme Brulee

Rich vanilla custard with encrusted with caramelized sugar.

Chocolate Souffle

Semisweet chocolate souffle, lightly dusted with confectioners sugar. A true classic.