



## APPETIZERS

### **Bleu Cheese Chips – \$15**

Fresh-cut chips topped with bleu cheese crumbles, bacon, tomato, green onion & balsamic glaze.

### **Buffalo Shrimp – \$16**

Choice of hot, medium, or mild; topped with bleu cheese or ranch.

### **Calamari – \$17**

Lightly dusted rings and tentacles; served with wasabi ginger dressing.

### **Crispy Coconut Shrimp – \$17**

Served with raspberry melba sauce.

### **Hangar Pretzel – \$13**

Giant pretzel dusted in salt; served with cheese dip, honey mustard, or beer cheese.

### **Sesame Encrusted Ahi Tuna – \$17**

Seared rare; served with house-made wasabi ginger dressing.

### **Strip Nacho – \$16**

Fresh tortilla chips topped with cheese, onions, lettuce, tomato & jalapeños; served with salsa & sour cream. | add queso \$1

#### **Add Protein**

Ahi Tuna \$12 | Chicken \$6 | Filet Tips \$11 | Mahi \$10 |  
Seasoned Ground Beef \$7 | Shrimp \$8

## CLASSIC FAVORITES

### **Peel & Eat Shrimp – \$15**

1 lb steamed, dusted with Old Bay; served with butter & cocktail sauce.

### **Chicken Wings – \$17**

10 jumbo wings tossed in mild, hot, mango habanero, teriyaki garlic, BBQ, sweet red chili, spicy peach or garlic parmesan; served with ranch/bleu cheese, celery & carrots.

### **Chicken Tenders – \$21**

Plain or tossed in sauce; served with fries and ranch/bleu cheese.

### **Twin Engine – \$29**

1 lb steamed shrimp + 10 chicken wings.

## SOUPS & SALADS

### **New England Clam Chowder – \$7 Cup / \$11 Bowl**

Creamy blend of clams, potatoes, onions & celery.

### **Wisconsin Beer Cheese Soup – \$6 Cup / \$11 Bowl**

Cheddar and lager blended with chicken stock, onions & cayenne.

### **Ahi Thai Salad – \$19**

Sesame-crusted ahi with romaine, cucumber, avocado, cabbage & crispy Thai noodles; served with wasabi ginger dressing.

### **Bleu Cheese Wedge – \$14**

Iceberg wedge topped with bleu cheese crumbles, tomatoes, bacon, red onion & balsamic glaze.

### **Large Caesar Salad – \$13**

Classic mix of romaine, Caesar dressing, parmesan & croutons.

### **Runway Salad-\$13**

Spring mix with tomatoes, carrots, cheddar jack cheese, bacon, red onions and cucumbers.

#### **Dressing Choices**

Balsamic Vinaigrette • Bleu Cheese • Chipotle Ranch •  
Greek Vinaigrette • Honey Mustard • Italian • Ranch •  
Thousand Island • Wasabi Ginger

#### **Add Protein**

Ahi Tuna \$12 | Chicken \$6 | Filet Tips \$11 | Mahi \$10 |  
Seasoned Ground Beef \$7 | Shrimp \$8

## HANDHELDS

(SERVED WITH HOUSE-MADE CHIPS)

### **Cheesesteak – \$17**

Peppers, onions, pepper jack queso & provolone on toasted fresh roll.

### **Chicken Sandwich – \$16**

Blackened, grilled, or fried; topped with tomato, lettuce pepper jack & bacon; served with honey mustard.

### **Fried Fish Sandwich – \$16**

Lightly breaded haddock with lettuce & tomato; served with tartar sauce.

### **Buffalo Chicken Wrap – \$16**

Mild sauce, spring mix, tomato, bleu cheese crumbles, shredded carrots & bleu cheese dressing.

### **Filet Mignon Tip Sandwich – \$18**

Grilled to order with sautéed onions & mushrooms, topped with provolone served on fresh roll.

### **Mahi Mahi Sandwich – \$17**

Blackened or grilled with lettuce & tomato.

### **Corned Beef Reuben Panini – \$16**

Swiss & sauerkraut; served with Thousand Island.

### **1lb Cuban Panini – \$20**

Ham, pulled pork, Swiss, mustard & pickles.

### **Sweet Thai Chili Shrimp Wrap – \$16**

Grilled shrimp, Thai chili sauce, lettuce, tomato & red onion.

### **Tailwind Chicken Wrap – \$16**

Grilled chicken, Monterey jack cheddar, bacon & jalapeños; served with chipotle ranch.

Prices include the credit-card fee; cash payments receive a 4% discount. A \$5 split-plate fee applies.

PRE-FLIGHT ADVISORY

Consuming undercooked meats, poultry, eggs, or seafood may increase the risk of food-borne illness. We cannot guarantee texture or flavor for well-done meats. Please inform your server of any allergies. Our kitchen is not an allergy-free airspace, and cross-contamination may occur.

## ENTREES

### Ahi Tuna – \$26

House-seasoned or blackened; choice of two sides.

### Atlantic Salmon – \$26

Grilled or blackened; herb-butter basted; choice of two sides.

### Blackened Chicken Alfredo – \$20

Blackened chicken over fettuccine in asiago alfredo.

### Blackened Shrimp Pasta – \$22

Shrimp, cherry tomatoes, zucchini & squash with fettuccine & creamy pesto asiago sauce.

### Bruschetta Chicken – \$23

Chicken topped with tomatoes, basil & parmesan; balsamic finish; served with rice & broccoli.

### Chicken Marsala – \$22

Grilled chicken with mushrooms in marsala wine; served with mashed potatoes & broccoli.

### Delmonico Ribeye (12oz) – \$31

Marbled cut; cooked to order; choice of two sides.

### Fried Haddock – \$23

Served with coleslaw & fries.

### Landing "Strip" Steak-\$26

12oz cooked to order; choice of two sides.

### Fried Shrimp – \$21

12 shrimp; served with coleslaw & fries.

### Mahi Mahi – \$24

Grilled or blackened; choice of two sides.

## SIDES

### SIDES – \$3.99

Basket of Fries | Black Beans & Rice Broccoli | Caesar Salad | Coleslaw | House Salad | Mashed Potatoes

### PREMIUM SIDES – \$4.99

Grilled Asparagus | Onion Rings | Sweet Potato Fries | Tater Tots

## THE GRILL

(SERVED WITH FRIES)

### B1 Bomber Burger – \$25

Two 8oz patties with sautéed onions, mushrooms, Swiss & provolone.

### Patty Melt – \$16

8oz angus patty, grilled onions & Swiss on Texas toast with Thousand Island. Served with fries.

### Create Your Own Burger – \$15

8oz angus patty with lettuce, tomato, onion, pickle spear.

#### Burger Toppings

**\$1:** American | Bell Peppers | Cheddar Jack  
Jalapeños Mushrooms | Pepper Jack |  
Provolone Sautéed Onions | Swiss

**\$2:** Avocado | Bacon | Bleu Cheese Crumbles

## KIDS MENU

**\$8.99**

(SERVED WITH FRIES) (UPGRADE SIDE \$1.99)

Cheeseburger | Chicken Fingers | Grilled Cheese  
Mac & Cheese

## DESSERTS

Ask your server about our current selection.

## CONNECT WITH US



202 Airport Rd, Palm Coast, FL 32164 | 386.596.6300

#### HOURS

**Sunday-Thursday: 11:00 AM – 10:00 PM**

**Friday & Saturday 11:00 AM – 11:00 PM**

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