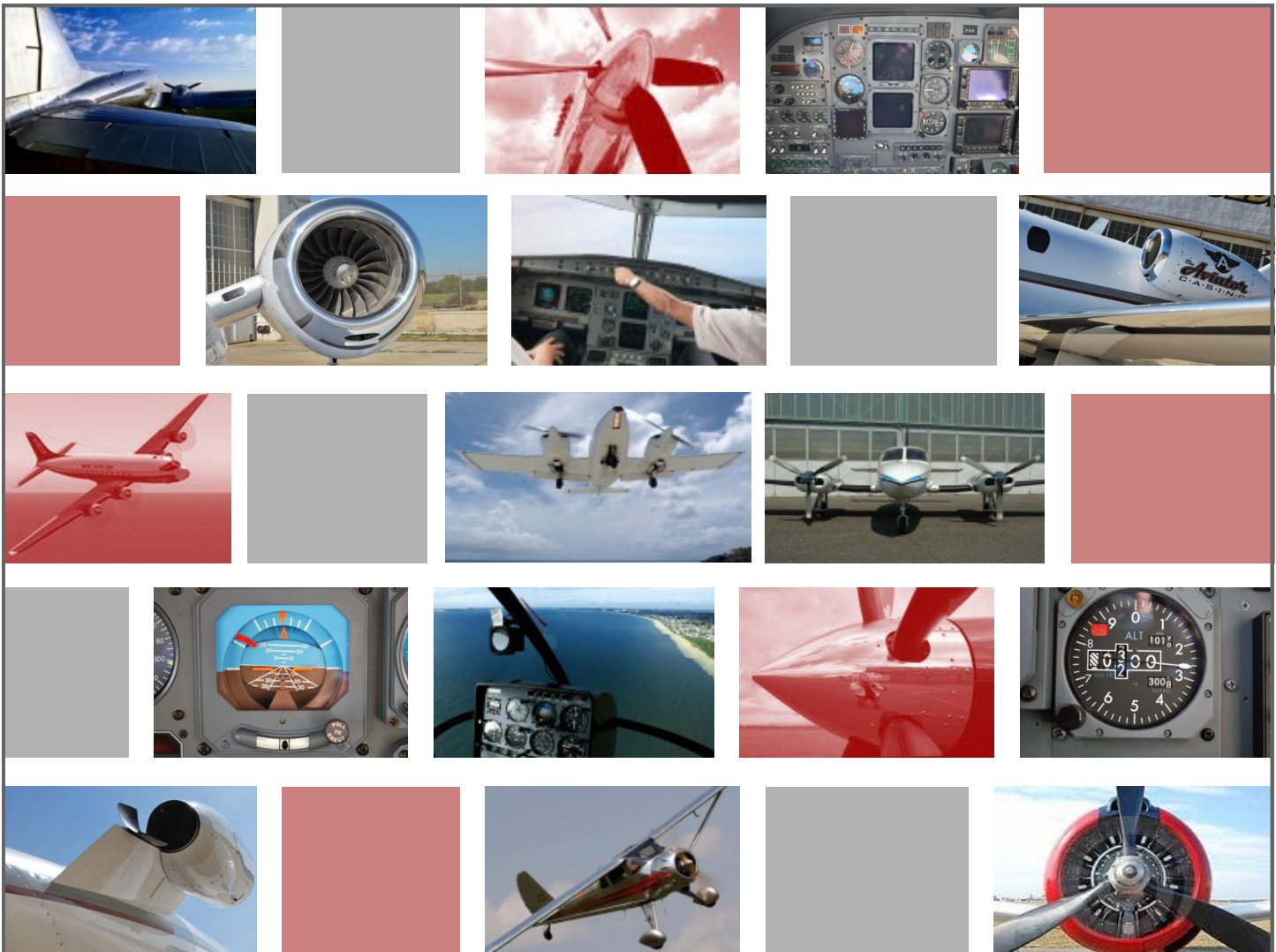


BAR & GRILL



Thank you for allowing us the opportunity to share with you our innovative new menu, wine list & specialty drinks. We believe that delicious food is only one component of a great dining experience; each guest's experience must resonate with exemplary customer service. It is the goal of every Aviator Casino employee to provide an enjoyable and first-class experience for each and every one of our guests. Your hosts, Al and Lee Anne Adler wouldn't have it any other way!

Over the years long time valley resident, Al Adler has become an accomplished pilot with numerous airplane type ratings and over 3500 hours in the air. In addition to his love of flying, Al also has a passion for the thrill and excitement of competitive poker. A familiar face at the World Series, Al has had multiple deep runs in major poker events and has even booked a few wins!

Seeing an opportunity to combine both of his leisure pursuits, Al's handpicked team brought to life an aviation-themed casino and restaurant that opened to the public in early 2011. Welcome to The Aviator Casino and Restaurant where delicious food and fun take flight!



Salads

Cobb Salad

Fresh grated egg, avocado, bacon, tomatoes, crumbled bleu cheese, red onion and carrots, with Ranch dressing \$8

Asian Chicken Salad

Tender chicken, spring mix, Napa cabbage, mandarin oranges, toasted almonds and dried cranberries, tossed lightly with Miso vinaigrette \$8

Crab & Shrimp Louie

Fresh crabmeat and Oregon bay shrimp served on a bed of fresh greens with avocado, eggs, tomatoes & house made Louie dressing \$13

Spinach Salad

Fresh spinach tossed in a raspberry vinaigrette finished with candied walnuts & dried cranberries \$5

Aviator Steakhouse Salad

Dry-rubbed tri-tip, spring mix, red onion, tomato and warm crispy potatoes tossed in balsamic vinaigrette with blue cheese crumbles \$9

Traditional Caesar Salad

Crisp romaine hearts, creamy house made caesar dressing, garlic croutons and parmigiano reggiano \$8 with chicken \$10 with salmon \$12

Aviator House Salad

Spring mix, julienne carrots and tomatoes drizzled with Miso vinaigrette \$4

Sides \$3

Fresh Asparagus

Seasonal Vegetables

Sautéed Mushrooms

Warm Breadsticks(3)

Fresh Fruit

Appetizers

Crispy Fried Calamari

Tempura battered and served with chili mayo dipping sauce \$8



Chicken Quesadilla

Fresh roasted chicken and two cheeses \$8

Spring Rolls

Crispy vegetable spring rolls with sweet chili dipping sauce \$8

Shrimp Cocktail

Oregon bay shrimp tossed in spicy pico de gallo, cocktail sauce with cucumbers & served in a chilled martini glass \$7

Chicken Tenders

Crunchy filets of all white meat served with ranch dressing & sky high fries \$5

Mozzarella Sticks

Crispy sticks with a melted center, served with fresh house made marinara sauce \$4

Onion Rings

Crispy & golden brown \$4

Sky High Fries

Signature seasoned fries piled sky high! \$2

Aviator Garlic Parmesan Fries

Made to order \$3



Artichoke & Spinach Dip

Served warm with crispy pita chips \$8





NEW



Aviator's Features

BLT Wedge

Crisp iceberg lettuce wedge with blue cheese and bacon \$4

Grown Up Mac n Cheese

Made with four cheeses and finished with a creamy cheese sauce, served with a house salad \$9

Fish & Chips

Crispy, beer battered tilapia filet served with house made tartar sauce & sky high fries \$8

Top Sirloin

Center cut eight ounce steak, pan seared and finished with rosemary butter
Served with Yukon Gold mashed potatoes, veggies and a beer battered onion ring \$15

Crab & Shrimp Cakes

Fresh crabmeat & Oregon bay shrimp pan fried & served with a chili mayo \$9

Build your Own

"Hundred Dollar Hamburger"

Half pound of 100% angus chuck cooked to order, lightly seasoned with kosher salt & black pepper. Served with lettuce, tomato, pickle & onion and our signature seasoned fries or small caesar or house salad \$8

Add aged cheddar, blue cheese, American, Swiss, Provolone, caramelized onions, mushrooms, bacon, avocado or an over easy egg for \$1

Or...for a lighter option try it bunless with a side caesar or house salad for \$8

"It's worth the flight!"



MOAB Burger

Mother of all Burgers \$11

One full pound of 100% angus

Aviator Sliders



BBQ Pork Sliders

Three pulled pork sliders smothered in our mango bourbon bbq sauce and topped with coleslaw \$6

Mini Angus Sliders

A trio of mini burgers topped with caramelized onions for a taste that's anything but mini \$6

Crab & Shrimp Sliders

Fresh crab meat & Oregon bay shrimp \$7

Sandwiches

All sandwiches come with a small house salad, seasonal fresh fruit or sky high fries (or garlic fries for \$1)

Applewood BLT

Applewood smoked bacon, lettuce and tomato layered on toasted white or wheat bread \$7

Captain's Club Sandwich

Tender chicken breast, applewood smoked bacon and avocado on your choice of toasted bread \$8



Crab & Shrimp Sandwich

Fresh crabmeat and Oregon bay shrimp on a soft hoagie roll with field greens and avocado, served with a house salad \$13

Shrimp Po' Boy

Fly down South with this sandwich!

Cajun shrimp, lettuce and tomato with a spicy remoulade \$9

Memphis Pulled Pork Sandwich

Slow roasted pork, hand pulled and finished with a spicy mango bbq sauce \$8



Tri Tip Sandwich

Dry rubbed tri-tip, thinly sliced and stacked on a french roll with a creamy horseradish sauce \$9



Boston Steakbomb

Thinly sliced sirloin with sautéed onions, mushrooms, peppers & provolone on a warm steak roll \$10

Entrees

Chicken Fettuccini Alfredo

Tossed in a rich creamy cheese sauce with broccoli served with warm breadsticks \$13

Spaghetti & Meatballs

Hand rolled meatballs on a bed of pasta tossed with house made marinara
Served with warm breadsticks \$10

Chicken Parmesan

Pan seared and finished with house made marinara, provolone & parmesan cheese
Served on a bed of pasta with fresh asparagus \$14

Filet Mignon

Eight ounce aged Angus beef pan seared and finished with a cabernet reduction, blue cheese crumbles, Yukon Gold mashed potatoes and grilled asparagus \$24

Ribeye

Thirteen ounce pan seared Angus beef served with fingerling potatoes and sautéed asparagus
Finished with horseradish butter and crispy onion rings \$24

Pan Seared Pork Chop

Spice rubbed center cut bone-in chop finished with a light pan sauce
Served with Yukon Gold mashed potatoes and sautéed garlic spinach \$15

Roasted Chicken

Delicately herb roasted chicken with au jus, Yukon Gold mashed potatoes & seasonal vegetables \$14

Wild Alaskan Salmon

Pan seared wild Alaskan salmon with spiced tomato jam, sautéed garlic spinach and mashed potatoes \$15

*Warning: eating raw or undercooked meat, seafood and poultry may cause food borne illness. This facility processes nuts, dairy products, seafood and other potential allergens. All major credit cards are accepted.
Sales tax will be added to the price of all food and beverage items served.*



Red Eye Breakfast

Served from 11pm to 11am

Breakfast Burrito

Two farm fresh scrambled eggs, hash browns and cheese with your choice of ham, bacon or sausage wrapped in a flour tortilla \$8

Tournament Stake with Eggs

Eight ounce sirloin, two eggs any style, hash browns and toast
This one is sure to keep you in the game! \$12

Full House Breakfast

Two eggs any style, hash browns and toast with your choice of bacon or sausage \$9

Player's Omelet

Fluffy three egg omelet with country ham, bell pepper, asparagus, mushrooms and a blend of cheeses
Served with hash browns and toast \$8

Chicken Fried Steak & Eggs

Golden fried steak and seasoned hash browns smothered with country gravy
A home style favorite! \$9

Breakfast Stacker

Half pound Angus chuck patty with melted cheese & a fried egg
Served with hash browns & toast \$8

French Toast

Texas toast lightly battered & maple syrup combine for sweet success! \$7
Add a healthy side of fresh fruit for \$2

Buttermilk Pancakes

A three high stack of light & fluffy buttermilk pancakes served with maple syrup & butter \$5
Add a side of bacon or sausage for just \$2

Desserts

Raspberry Brulee Cheesecake

White chocolate raspberry swirl cheesecake
finished with berry puree \$6

Dulce De Leche Cheesecake

Caramel cheesecake laced with caramel sauce \$6

Berry Purse

Tender puff pastry filled with mixed berries,
served warm with whipped cream & berry puree \$4

Kahlua Chocolate Mousse Cake

Rich toffee center with chocolate sauce \$6

Chocolate Dipped Mint Chip Ice Cream

The ultimate bon bon \$5



Bar & Grill News

Whether you are planning a special corporate event or a fun social celebration, The Aviator Casino offers custom catering and full service banquet facilities for a wide variety of event wishes. From receptions, parties, corporate gatherings, holiday parties, reunions, ceremonies, business lunch/dinner, fundraisers, social mixers, city associations and political events. Our professional staff would be honored to assist you in planning all aspects of your event. Just call Tim or Carol at 661.721.7770

Card Games

Pure Blackjack

We offer Pure Blackjack with **NO PLAYER COLLECTION!** Enjoy the game as it was meant to be! Played 24 hours a day, seven days a week. Fast-paced Vegas style betting means the next hand is just moments away!

Mexican Poker

Similar to 5-card stud, Mexican Poker is played using a deck stripped of the 8's, 9's and 10's. The addition of the joker makes Mexican Poker a bluffer's dream game!

Texas Hold'em

If you've watched poker on TV you've seen how exciting Texas Hold'em can be. We offer Texas Hold'em tournaments and cash games for our customers around the clock.



3-Card Poker

3-Card Poker is easy to learn and a blast to play. Guests can play the bonus bet for another great way to win!

Omaha

A variation on the community card theme, Omaha is played in both hi-lo split and pot-limit varieties.

Pai Gow Poker

This American version of the ancient Chinese game of Pai Gow is played with cards (instead of tiles) and uses the traditional poker hand rankings. Pai Gow combines the skill of poker with the excitement of table game action.

Calendar of Events

All Month long \$2 MAX collection in all \$3-\$5 no limit and \$4-\$8 limit Omaha games!

Wed, July 6

World Cup, \$2 Drafts!

Mon, July 11

Home Run Derby, \$2 Drafts

Tues, July 12

Allstar Game, \$2 Drafts

Thurs, July 14

Aviator Gear Giveaway! 6pm-9pm

Wed, July 20

Aviator Gear Giveaway! 6pm-9pm

Thurs, July 28

Aviator Gear Giveaway! 6pm-9pm

Philippine Weekend, July 29-31

Weekly Fun!

Mondays

Double Jackpot All Day!

Tuesdays

Taco Night: Three tacos or a 16 oz draft for just \$2

Wednesdays

Mexican Poker Madness!

Thursdays

\$3-\$5 Game starts at noon!
\$5-\$10 action begins @ 6pm

Saturdays

\$ 500 Added NLH Tournament 2 pm
\$ 25 buy-in w/ unlimited \$ 20 rebuys for the 1st hour

Sundays

Bloody Mary's & Mimosas \$3 (6am to 2pm)
Blackjack Tournament \$ 250 Added @ 1pm

GECA #'s 003062, 002125, 002126, 002456, 003154