



Dinner Menu

STARTERS & SALADS

SOUP DU JOUR \$3 cup /\$5 bowl

CAESAR SALAD \$5/\$9

Crispy Romaine Hearts,
Parmesan Reggiano and Croutons
Tossed in Our Creamy Caesar Dressing

SONOMA SALAD \$6/\$10

Baby Lettuce, Craisins, Walnuts,
Apples and Blue Cheese Served with
a Raspberry Vinaigrette Dressing

CAPRESE TOMATO SALAD \$10

Vine Ripe Tomatoes, Fresh Mozzarella,
and Fresh Basil and Balsamic Vinaigrette

SESAME AHI TUNA \$12

Ahi Tuna coated with Sesame,
Served with Pickled Ginger,
Wasabi, Soy and
Seaweed Salad

KANSAS CITY BBQ FLATBREAD \$6/\$9

Flatbread with Lightly Smoked Chicken,
BBQ Sauce, Onions, Mushrooms
and Swiss Cheese

MARGHERITA FLATBREAD \$6/\$9

Flatbread with Pomodoro Sauce, Basil,
Fresh Mozzarella & Extra Virgin Olive Oil

LUMP CRAB CAKES \$12

Lump Blue Crab with our Own Blend
of Seafood Spices, Sautéed and
Arranged over Baby Greens, with a Light
Grain Mustard and Pernod Sauce

SEARED SEA SCALLOPS \$9/\$13

Jumbo Sea Scallops Sautéed and
Served over Wilted Greens and
with a Lemon Soy Drizzle.

DUCK EGG ROLLS \$8

Our Homemade Egg Rolls Made
with Slow Roasted Duck, Vegetables
and Spices, Fried, and Served
over a Seaweed Salad with
Sweet Chili Sauce

CRISPY FRIED CALAMARI \$8

Lightly Breaded & Flash Fried,
Served with Marinara Sauce

HONEY SOY SALMON SALAD \$15

Grilled Vegetables, Ginger Soy
Salmon, Baby Greens, Crunchy
Onions, Lemon Soy Dressing,
Sesame Seed

ADD TO ANY SALAD

Grilled Chicken \$5/Grilled Salmon \$8
Seared Tuna \$8/Grilled Skirt Steak \$8

ENTREES

ALL STEAKS SERVED WITH FRENCH FRIES AND VEGETABLE, ALL OTHER ENTRÉES SERVED WITH CHEF'S VEGETABLE

NEW YORK STRIP STEAK \$27

Served with Maitre d'Hotel Butter

FILET MIGNON \$30

Served with a Demiglace and
White Truffle Oil

**PAVILION'S FAMOUS SKIRT STEAK
\$16 / \$24**

Spice Rubbed, Grilled Churrasco Style
with Chimichurri Sauce

GRILLED RACK OF LAMB \$30

Mediterranean Spice Rubbed,
Grilled then Oven Finished, Served
with a Balsamic Mint Demiglace

EGGPLANT PARMIGIANA \$17

Mozzarella Cheese. Served with Pasta
and Pomodoro Sauce

FILET OF SALMON \$17/\$25

Pan seared Atlantic Salmon Glazed
with our own Orange Ginger
Beurre Blanc

**CHAR-GRILLED ATLANTIC MAHI
WITH PAN SEARED SCALLOPS
AND SHRIMP \$17/\$23**

Grilled Atlantic Mahi tossed with
Scallops and Shrimp in a Sweet Chili
Sauce with Fresh Basil, Mint and Ginger

RED SNAPPER OREGANATA \$23

Topped with Bruschetta and served over
Rice Pilaf

CHICKEN MARSALA \$19

A Classic done Pavilion Style, with a
Marsala Wine and Wild Mushroom
Sauce Served over Chef's Pasta

**LONG ISLAND
ROASTED DUCK \$25**

One Half Duck, rubbed with Ginger
and Garlic, Roasted until Crisp
then Drizzled with an
Orange Glaze

ROASTED CHICKEN BREAST \$19

Artichoke Hearts, Capers, Kalamata
Olives, Greens and Herbs with a
Meyers Lemon and Herb Glaze

CHICKEN PARMIGIANA \$19

Mozzarella Cheese. Served with Pasta
and Pomodoro Sauce

CHEFS SPECIAL PASTA \$16

With Broccoli, Grilled Chicken
Breast, and a Roasted Garlic
Cream Sauce

MARGHERITA PASTA \$13

Pomodora Sauce with Fresh
Tomato, Basil, Garlic and
Mozzarella Cheese

PRIME RIB

**SERVED FRIDAY AND SATURDAY
\$17/\$24**

Served with Chef's Vegetables
and Potatoes

SANDWICHES & BURGERS

ALL SERVED WITH FRENCH FRIES

SKIRT STEAK SANDWICH \$16

Churrasco Style Skirt Steak Served
on a Garlic Baguette with
Crunchy Onions, Chimichurri

MAHI MAHI SANDWICH \$10

Atlantic Mahi Grilled with
Lemon and Herbs

PAVILION BURGER \$12

With Choice of Cheese
Add Sautéed Onions
or Mushrooms add \$1.00
Add Bacon add \$1.00

CHICKEN SANDWICH \$10

Marinated Grilled Chicken Breast
with Lettuce, Tomato and Dijonnaise.

CAESAR CHICKEN WRAP \$10

Grilled Chicken, Romaine Lettuce,
Caesar Dressing

P A V I L I O N
grille