

Crab and Asparagus Chowder	9
Yukon Gold Potatoes, Wild Rice and Roasted Red Peppers	
Black Sesame Crusted Ahi Tuna	13
Asian Slaw and Wasabi Vinaigrette	
Pavilion Mesquite Smoked Gulf Prawns	16
Lemon Pepper Aioli	
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Classic Caesar Salad	9
Hearts of Baby Romaine, House Made Caesar Dressing Garlic-Herb Croutons and Shaved Parmigiano-Reggiano	
Petite Iceberg Lettuce	9
Apple Wood Smoked Bacon, California Avocado, Sweet 100 Tomatoes Shaft's Blue Cheese Dressing, Fresh Snipped Chives	
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Pan Seared Filet of Alaskan Halibut	36
Oregon Bay Shrimp, Vegetable Confetti and Lemon Butter Sauce	
Pavilion Slow Roasted Angus Prime Rib	30
Au Jus, Horseradish Sauce, Buttermilk Mashed Potatoes	
Broiled Kansas City Sirloin Steak	32
Green Pepper Corn Sauce	
USDA <i>Prime</i> New York Steak	44
A Mouth-watering 14oz Thick and Juicy Steak Broiled to your liking! Beer Battered Fries and Garlic Roasted Campari Tomatoes	
Oven Roasted Breast of Chicken	27
Stuffed with Portobello Mushroom Duxelle Wild Rice Pilaf, Roasted Garlic-Basil Cream	
Spinach and Artichoke Manicotti	23
Ricotta, Parmesan and Mascarpone Cheese roasted Campari Tomato Sauce with Cinzano	
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Frozen Banana Split Pie	9
Chocolate, Strawberry-Banana and Dulce de Leche Ice Cream, Bananas, Fudge Sauce, in a Chocolate Cookie Crust with Whipped Cream and Cherries	
Fresh Kiwi and Mandarin Orange Tart	9
Vanilla Bean Pastry Cream, in a Chocolate Brushed Sugar Dough Shell	