

Cream of Roasted Portobellini Mushrooms	9
Shaved Pecorino Romano Cheese	
Black Sesame Crusted Ahi Tuna	13
Japanese Cucumber and Bean Sprout Salad	
Humboldt Fog Goat Cheese	12
On Crisp Lavash with Roasted Red and Green Grapes Fig and Pluot Compote, Aged Balsamic Reduction	
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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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Coconut Crusted Mahi Mahi	27
Red Miso-Coconut Sauce, Steamed Brown Calrose Rice and Edamame	
Pavilion Slow Roasted Angus Prime Rib	30
Au Jus, Horseradish Sauce, Buttermilk Mashed Potatoes	
Crab Stuffed Filet of Angus Beef Tenderloin	36
White Cheddar Sauce with Fresh Chives	
USDA <i>Prime</i> New York Steak	42
A Mouth-watering 14oz Thick and Juicy Steak Broiled to your liking! Beer Battered Fries and Garlic Roasted Campari Tomatoes	
Grilled Angus Top Sirloin Steak	26
Cracked Black Pepper Sauce	
Masala Grilled Breast of Chicken	25
Curried Potatoes with Spinach and Mango-Curry Sauce	
Asian Vegetable Stir Fry with Tofu	21
Hot and Sweet Chili Sauce and Steamed Calrose Rice	
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Fresh Strawberries, Raspberries and Blueberries	9
with Grand Marnier Sauce	
Chocolate Truffle Tort	9
House Made Raspberry Sorbet	