

P A V I L I O N
grille

**Three Course Dinner Menu - \$22.95 plus Tax & Service Charge
(Available with a beverage purchase only)**

Items on this menu are served as described, no substitutions or changes, please!

Appetizers

(Choice of)

Soup de Jour

Pavilion House Salad

Classic Caesar Salad

Cup of Crab Bisque (additional \$2.00)

Ahi Tuna (additional \$7.00)

Caprese Salad (additional \$5.00)

Entrees

(Choice of)

Chicken Marsala

A Pavilion Classic

Served over Pasta

Portuguese Chicken Breast

Chicken Breast Sautéed with Onions and Peppers

In a Madeira Wine Sauce

Served over Rice Pilaf with Chef's Vegetable

Roasted Garlic Rubbed Sirloin

With Wild Mushroom Jus

Served with Mashed Potatoes with Chef's Vegetable

Pavilion Margarita Pasta

Chefs Pasta tossed with Fresh Tomato, Artichoke, Spinach and Roasted Garlic

Pan Seared Mahi Mahi

Teriyaki Ginger Glaze

Served over Rice Pilaf with Chef's Vegetable

New York Strip Steak

Served with Maitre d' Hotel Butter

(Additional \$8.00)

Pavilion Grille's Famous Skirt Steak

Spice Rubbed, Grilled Churrasco Style with Chimichurri Sauce

(Additional \$5.00)

Friday and Saturday ONLY !!

Roasted Prime Rib Au Jus (10 oz)

Served with Mashed Potato and Chef's Vegetable

Desserts

Chef's Daily Offering

SALES TAX WILL BE ADDED TO EVERY CHECK / 20% SERVICE CHARGE ADDED TO PARTIES OF SIX OR MORE / NOT VALID WITH ANY OTHER OFFERS OR DISCOUNTS

