

## Starters & Small Plates

### **Chef's Soup of the Day \$5**

### **Baked Onion Soup \$8**

*Onion's Simmered in Chicken Broth, Topped with Gruyere Cheese*

### **Crispy Fried Calamari \$10**

*Lightly Breaded and Deep Fried Served with Marinara Sauce*

### **Mushroom Sauté \$9**

*Sautéed with Port Wine & Cream, Served in Puff Pastry*

### **Escargots en Crôte \$10**

*In Puff Pastry with Gorgonzola Cheese, Garlic & Mushrooms*

### **Sesame Crusted Ahi Tuna \$12**

*Wasabi Aioli, Pickled Ginger, Seaweed Salad*

### **Fresh Buffalo Mozzarella Cheese \$11**

*Tomatoes, Fresh Basil and Balsamic Reduction*

### **Shrimp Cocktail \$14**

*Jumbo Shrimp Served with Cocktail Sauce*

### **Lump Crab Cakes \$12**

*Black Bean & Roasted Corn Compote, Topped with Pineapple Salsa*

### **Spinach Dip with Chips \$9**

### **Sonoma Salad \$7**

*Mesclun Greens, Raisins, Walnuts, Tossed in Balsamic Vinaigrette*

*Topped with Gorgonzola Cheese and Apples*

### **Caesar Salad \$7**

*Romaine Lettuce, Reggiano Parmigiano, Cheese and Croutons*

### **Boca Chopped Salad \$7**

*Mesclun Greens and Romaine, Tossed with Fresh Mushrooms,*

*Red Onion, Tomatoes, Cucumber, Crisp Bacon,*

*Chopped Eggs Tossed in Honey Mustard*

## Main Plate Salads

### **Sonoma, Caesar or Boca Chopped Salads with Grilled Chicken \$14**

### **Nicoise Grilled Tuna or Salmon \$19**

*On Romaine and Mesclun Greens with Red Onion, Kalamata Olives,*

*Chopped Egg, Cucumbers and Tomato, Honey Mustard*

*Dressing or Red Wine and Lemon Vinaigrette (Low fat)*

## Steaks and Chops

### **Kansas City Veal Chop \$34**

*14 oz Bone-in Loin Chop*

### **Rib Eye \$32**

*20 oz Bone-in*

### **Filet Mignon**

*8 oz \$26 OR 12 oz \$34*

### **New York Strip**

*12 oz \$30 OR 16 oz \$36*

### **Pork Chop \$19**

*14 oz Center Cut*

### **Skirt Steak \$22**

*12 oz*

*Includes Choice of*

*Béarnaise, Peppercorn, Bordelaise or Au Poivre Sauces*

## Sides \$6 Each

*Pan Roasted or Garlic Mashed Potatoes, Whipped Sweet Potatoes, French Fries,*

*Steamed Asparagus, Sautéed Spinach, Creamed Spinach*

*Sautéed Mushrooms, Sautéed Onions*

# Seafood & Pasta

## **Grilled Fillet of Salmon \$23**

*Beurre Blanc Orange Ginger Sauce, Rice and Fresh Vegetables*

## **Pan Seared Sesame Crusted Tuna \$26**

*Orange Ginger Sauce, Fresh Vegetables,  
Wasabi Aioli and Rice*

## **Seared Chilean Sea Bass \$33**

*Pan Seared, Champagne Beurre Blanc Sauce  
Fresh Vegetables and Whipped Sweet Potatoes*

## **Seafood Combo \$28**

*Combination of Sea Bass, Salmon, and Shrimp  
Tomato and White Wine, Mushroom Reduction, Rice and Fresh Vegetables*

## **Rigatoni a la Vodka \$19**

*Classic Tomato and Cream Sauce with a Touch of Vodka*

## **Capellini Pomodoro \$18**

*Fresh Vine Tomatoes, Basil, Roasted Garlic, Virgin Olive Oil  
Add Grilled Chicken or Salmon \$6*

## **Shrimp Scampi \$27**

*Jumbo Shrimp, Sautéed with Garlic, Lemon and White Wine  
Served Over Rice*

# Entrees

## **Rack of Lamb \$32**

*Mustard and Herb Crusted, with Vegetables and Mashed Potatoes*

## **Braised Short Ribs of Beef \$26**

*Wild Mushrooms, Whipped Sweet Potatoes and Fresh Vegetables*

## **Veal Oscar \$32**

*Veal Medallions, Crabmeat, Asparagus and Béarnaise Sauce,  
Pan Roasted Potatoes and Fresh Vegetables*

## **Long Island Roasted Duck \$26**

*One Half Duck, Crisp, Served with Mashed Potatoes,  
Fresh Vegetables and Orange Ginger Glaze*

## **Seasonal Grilled Vegetable Plate \$16**

*A Selection of Today's Seasonal Vegetables  
Please Ask Your Server*

## **Chicken Marsala \$19**

*Served Over Cappellini Pasta with Marsala Mushroom Sauce, Fresh Vegetables*

## **Veal Milanese \$26**

*Lightly Breaded and Pan Seared, Topped with Arugula, Diced Tomatoes and  
Balsamic Drizzle, Fresh Vegetables and Pan Roasted Potatoes*

## **Pavilion Grille Gourmet Prime Hamburger \$12**

*Grilled and Topped with your Choice of Cheese, Bacon, Sautéed Onions,  
And Mushrooms Served with French Fries*

**6.5 % Sales Tax will be Added to all Checks  
18% Gratuity added to parties of 6 or more**

March 2008