

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

COCONUT SHRIMP



\$19

CLASSICS

SPAGHETTI & MEATBALLS



\$13

CHICKEN PARMIGIANA



\$15

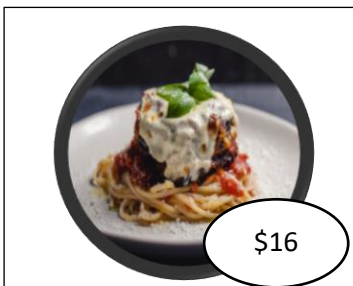
PUB STYLE CHEESEBURGER



\$15

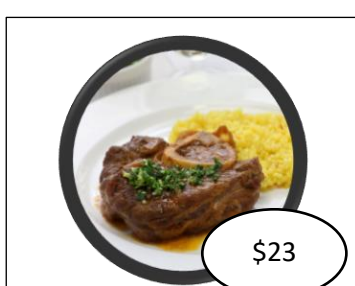
PREMIUM

Eggplant Parmigiana



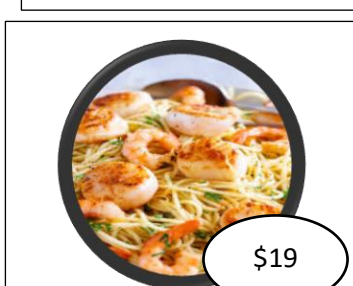
\$16

PORK OSSO BUCCO



\$23

SHRIMP & SCALLOP SCAMPI



\$19

BEEF TENDERLOIN



\$18

CRAB MEAT & TENDERLOIN



\$20

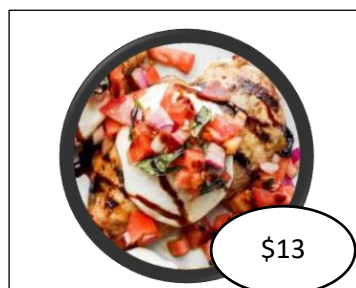
Chinese-Style Pork Fried Rice



\$14

FAVORITES

GRILLED CHICKEN BRUSCHETTA



\$13

GINGER ORANGE CHICKEN O/RICE



\$15

CHICKEN FRANCAISE



\$15

SIDES

Broccoli
Spinach
Corn
Green Beans
Sautéed Mushrooms
White Rice
Squash
Mashed Potatoes
Zucchini
French Fries
Carrots
Baked Potato
Brussel Sprouts
Sweet Potato
Mixed Vegetables

STARTERS

Chef's Soup of the Day
House Salad
Caesar Salad
Wedge Salad

DESSERT

Ice Cream
Fresh Cut Fruit
Dessert of the Day

CHEF'S FEATURES Week of 9/01/25

MONDAY

\$20/25

Pavilion Labor Day BBQ 11:30AM

TUESDAY

\$16

*Chicken Cordon Bleu Meatballs o/
Pasta w/ Cream Sauce*

WEDNESDAY

\$16

*Pistachio Crusted Chicken in a
Honey Mustard Cream Sauce*

THURSDAY

\$15

*Chocolate Drenched Cherry Pie
Belgian Waffles*

Friday

\$18

*Mushroom-Stuffed Flank Steak
Roll-up*