

# THE MENU

## ENTRÉES

### SLOW ROASTED TRI-TIP

Served au-jus. **Bollinger Cut \$5.95**

**Suggested Wine Pairing: The Walking Dead Wine Cabernet Sauvignon, Calif.**

These wines are perfectly themed for the feel of the show. As a part of the Living Labels Wines, the labels are interactive. From your phone, download the "Living Wine labels" app (AR Magic Experience). Load the app, then point your phone at the wine label, and then enjoy the experience. This Cabernet also has some great flavors of black fruit with mocha and spice flavors on the finish. It is matched well with our tri-tip entrée.

Bottle \$30.00 Glass \$7.75

### MARINATED GRILLED CHICKEN BREAST WITH FARFALLE PASTA

Served with tomato cream sauce and shredded Parmesan cheese.

**Suggested Wine Pairing: The Walking Dead Wine Chardonnay, California**

Again, this label is interactive. The wine itself has wonderful flavors of baked apple, peach, caramel, and a touch of clove. It's very well suited for the ingredients of our chicken dish, very delicious.

Bottle \$30.00 Glass \$7.75

### GRILLED TILAPIA FILLET

with red and green peppers and black olives. Served with lobster cream sauce.

**Suggested Wine Pairing: The Walking Dead Wine Sauvignon Blanc, California**

This interactive label has captured a crisp Sauvignon Blanc. It has a bright acidity with a lively mouthfeel. On the palate, you will enjoy notes of key lime, guava, and a hint of fresh pineapple. This wine will hold up well to this tilapia dish.

Bottle \$30.00 Glass \$7.75

### VEGETARIAN POCKETS

with broccoli crowns, roasted corn, sun-dried tomatoes, cheddar cheese, cilantro, and mushrooms, wrapped in a puff pastry and served with tomato basil cream sauce.

**Suggested Wine Pairing: The Walking Dead Wine Red Blend, California**

This interactive red is a blend of 40% Merlot, 30% Cabernet Sauvignon, 20% Petite Verdot, and 10% Malbec. It's a wonderful combination that will give you robust flavors of ripe raspberry, cranberry, and cherry flesh that is back with a nice tannin structure. It is sure to complete the flavor profile of our vegetarian Pockets by bringing the earthly flavors and the wines structured fruit flavors together.

Bottle \$30.00 Glass \$7.75

## KID'S MENU

### SPAGHETTI PASTA

with tomato sauce and meatballs. Served with a fresh vegetable.

# APPETIZERS

**Smoked Salmon Cheesecake** ..... \$9.95

Smoked salmon layered in cheesecake with fresh dill and a toasted French bread crust. Served with Lahvosh hearts.

**Chicken Spring Roll** ..... \$8.95

Spicy marinated chicken with black beans, white corn, cilantro, and cheese. Served with sour cream and guacamole.

**Quesadillas**..... \$7.95

Cheddar and Monterey Jack cheese with green onions between flour tortillas. Served with pico de gallo and guacamole. Choice of hot or mild salsa available. Add beef or chicken for \$4.00 more.

**Ceviche** ..... \$9.95

Marinated scallops with a touch of jalapeño chili, served in an avocado boat with tomato and lemon wedges.

**Southwestern Chicken Purses**..... \$9.25

Chicken, avocado, jalapeño chili and cheddar cheese baked in filo dough. Served with roasted red pepper sauce.

**Shrimp With Sun-Dried Tomato Provençal**..... \$11.25

Shrimp sautéed with mushrooms, garlic and sun-dried tomatoes.

**Crabcakes**..... \$10.95

With roasted red pepper sauce.

**Staff's Favorite French Fries** ..... \$7.50

French fries with Cajun seasonings, roasted red pepper sauce, bleu cheese crumbles, and bits of New York steak.

**Baked Brie** ..... \$8.75

Brie cheese wrapped in a flaky puff pastry. Served with French bread.

**Papa B's Southwestern Melon Ball Salad** ..... \$8.95

Honeydew, cantaloupe, and watermelon, with cilantro, jalapeño chilis and bermuda onions.

**Mozzarella Sticks**..... \$9.50

With tomato sauce or ranch dressing.



*Staff's Favorite French Fries*



*Ceviche*



*Shrimp With Sun-Dried Tomato Provençal*

# DESSERTS

- Pavilion Berry Sundae** ..... \$8.95  
Assorted berry ice cream with fresh strawberries, blueberries, and raspberries, served in a filo almond cup drizzled with chocolate sauce.
- Peach Pavilion Sundae**..... \$8.95  
White peach ice cream with sun dried peaches Served in a filo almond pastry shell and drizzled with chocolate sauce.
- Heavenly Lutheran Ladies Lemon Cheesecake Clouds** ..... \$8.95  
Cheesecake and lemon curd served in a crispy filo dough shell and topped with whipped cream. Winner of the Candlelight Pavilion Dessert Cook-Off. (Created by Rose Versage)
- PB and J “Sandwich”** ..... \$8.95  
Peanut butter ice cream with strawberry sorbet sandwiched between butter cookies, with strawberry reduction drizzle.
- Southern Bread Pudding**..... \$8.95  
Served with warm Jack Daniels sauce.  
*Must pre-order for intermission.*
- Tres Fresas** ..... \$8.95  
Strawberry ice cream covered in fresh strawberries, drizzled with a strawberry reduction and placed on a bed of chocolate terrine triangles.
- Apple And Mascarpone Strudel** ..... \$8.95  
Granny Smith apples poached in Apple Schnapps and cinnamon, wrapped in filo dough with Mascarpone cheese and pecans, baked and served with red hot cinnamon sauce and brown sugar sour cream sauce.  
*Must pre-order for intermission.*
- Peanut Butter Ice Cream** ..... \$8.50  
With chocolate terrine.
- Chocolate Bundt**..... \$8.95  
Moist, dark chocolate cake full of chocolate chips with white chocolate drizzle and chocolate ice cream.
- Chocolate Strawberry Euphoria** ..... \$8.95  
Almond brownies baked in our own kitchen, with the freshest strawberries and vanilla ice cream topped with chocolate mousse and Couverture.
- Gourmet Cheesecake** ..... \$6.25  
Plain New York style. With assorted berry topping, add \$3.50
- Gourmet Mousse Cake** ..... \$6.25
- Sugar-Free Blueberry Cheesecake** ..... \$6.25  
With assorted berry toppings, add \$3.50
- Sugar-Free Carrot Cake**..... \$6.25



Southern Bread Pudding



PB and J “Sandwich”



Pavilion Berry Sundae

# DRINK MENU

## DRINK SPECIALS

### QUERIDA'S SANGRIA \$6.00

This ghoulish delight is made with rum, Lejay crème de cassis, orange juice, lemon juice, pomegranate syrup, strawberry puree, white wine, and a splash of ginger ale. All the ingredients are placed in a sangria glass with ice.

### MON CHER MARTINI \$6.00

This creepy martini styled drink is made with vodka and lychee liqueur. We take the two ingredients and shake them cold in a mixing cup full ice. We pour the mixture into a martini glass, and then garnish it with a lychee "eyeball."

### SMOKIN' GOMEZ \$6.00

This coffee drink is as dark as the night. In an Irish mug, we mix espresso and salted caramel vodkas with Kahlua. On top of that, we pour hot coffee. Then we add whipped cream and dust it with a little black sugar.

### PUGSLEY'S PUNCH \$4.00

#### NON-ALCOHOLIC KID'S DRINK

A scary non alcoholic drink made with blue raspberry syrup added to sweet & sour and lemon-lime soda. Garnished with gummy worms.

## HOUSE BEVERAGES

Hot Tea Or Iced Tea.....	\$3.00*
House Soft Drinks.....	\$3.00*
Waiwera Still Water 500ML.....	\$3.75
Waiwera Sparkling Water 500ML.....	\$3.75
Henry Weinhard's Sodas.....	\$3.50
(Root Beer, Orange Cream, or Black Cherry Cream)	

## COFFEE DRINKS

Coffee (reg./decaf.).....	\$3.00*
Cappuccino.....	\$5.50
Espresso.....	\$4.50
Latte.....	\$5.50
Cappuccino Royal.....	\$8.00
(Cappuccino with a dose of coffee liquor)	

### \*Unlimited Refills

For a complete list of our specialty drinks (alcoholic and non-alcoholic), please refer to the table tent. Ticket price includes show, dinner entree with salad, and sales tax. Coffee, tea, milk, and other beverages, appetizers, desserts, and gratuity are additional. This menu is subject to change. Gratuity is automatically added to parties of 8 or more.