

THE MENU

ENTRÉES

SLOW ROASTED TRI-TIP

Served au jus. Bollinger Cut \$5.95

Suggested Wine Pairing: Peltier Cabernet Sauvignon, Lodi

This Cabernet Sauvignon is loaded with dark fruity notes like blackberry, dark cherry, black currant with a hint black pepper. The finish is just as interesting with mocha and coffee flavors. It's a very enjoyable addition when paired with our tri tip entrée.

Bottle \$48.00 Glass \$12.25

MARINATED GRILLED ROSEMARY AND LEMON CHICKEN BREAST

Served with Radiatore pasta and lemon cream sauce.

Suggested Wine Pairing: Wind Racer Chardonnay, Russian River, Sonoma

Here is great value for a Russian River Chardonnay. On the nose, you will get buttery baguette along with lemongrass, orange blossoms, and cedar notes. On the palate, you will enjoy flavors of white peaches, grapefruit, and green mango flavors. Its consistent creamy texture is very pleasing. It pairs well with this dish, intermingling with lemon cream sauce.

Bottle \$39.00 Glass \$10.00

SCALLOP, SHRIMP, AND GOAT CHEESE STRUDEL WITH LOBSTER SAUCE

Suggested Wine Pairing: The Four Graces Pinot Gris, Willamette Valley, Oregon

Oregon is producing some exceptional Pinot Gris Wines and this one is a great example. On the palate you will taste fresh lemon and orange zest followed by a touch of smooth quince. The finish is crisp with lingering flavors. This wine is very versatile in foods that can be paired to it. Being a drier Pinot Gris, It is well suited for all the elements of this entrée.

Bottle \$36.00 Glass \$9.25

ROASTED VEGETABLE STRUDEL

Prepared with asparagus, broccoli crowns, mushrooms, carrots, red potatoes, roasted garlic, and rosemary.

Suggested Wine Pairing: Haraszthy "Old Vine" Zinfandel, Lodi

Here's a delicious fruit forward red wine. Loaded with blackberry, raspberry, and cherry flavors that finish in a slight licorice-anise flavor. This Zinfandel is perfect for roasted vegetables adding fruit and spice to this combo.

Bottle \$26.00 Glass \$6.75

KID'S MENU

CHICKEN STRIPS

Served with macaroni salad and 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

Served 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.



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**
Served 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**
Served 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 \$6.00

HEARTBREAKER

We combine rum, triple sec, melon puree, watermelon puree, mango puree, orange juice, white wine, and a splash of ginger ale in a sangria glass full ice this garnished with orange and strawberry.

SHINY PENNY

Here is a martini style cocktail that is sure to please. In a mixing cup full of ice, we add Citron vodka, St. Germain Elderflower liqueur, cranberry juice, and lemon juice. We then shake it cold, and then pour it into a martini glass. We then garnish the concoction with a lemon twist.

WHOA MAMA

This hot drink is made with RumChata Cream Liqueur and Crème de Cacao added to an Irish mug. We then add hot coffee and top it with whipped cream.

HOUSE BEVERAGES

Hot Tea Or Iced Tea.....	\$3.00**
House Soft Drinks	\$3.00**
Sole Still Water 500ML.....	\$3.75
Sole 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.