

THE MENU

ENTRÉES

SLOW ROASTED TRI-TIP

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

Suggested Wine Pairing: Eden Canyon "Suerte" Red Blend, Paso Robles

This is a nice blend of Cabernet Sauvignon, Syrah, and Old Vine Zinfandel. On the palate, you will taste strawberry, cherry, licorice, plum, chocolate, and white pepper. It has great tannins that will compliment our tri-tip with a nice flavor pop.

Bottle \$45.00 Glass \$11.50

MARINATED CHICKEN BREAST

Prepared with mushrooms, sun-dried tomatoes, and boursin cheese, wrapped in a puff pastry and served with cranberry buerre blanc sauce.

Suggested Wine Pairing: Nielson (by Byron) Chardonnay, Santa Barbara County

Here is a delightful white wine from the Santa Barbara region. It is crisp and loaded with flavors of stone fruit, fig, honey, and hints of baking spices. This wine is an enjoyable addition to this entrée that will mingle well with the cranberry buerre blanc sauce and Boursin cheese.

Bottle \$37.00 Glass \$9.50

GRILLED SALMON FILLET

Served with dill chardonnay cream sauce.

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

Oregon is producing some exceptional Pinot Gris Wines; 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. You'll find it is very satisfying pairing with our salmon dish.

Bottle \$36.00 Glass \$10.00

BAKED POTATO WITH BLACK BEAN SAUCE

Served with cheddar cheese, cilantro, tomatoes, roasted corn, green onions, avocado, and sour cream.

Suggested Wine Pairing: Corvidae Riesling, Yakima, Washington

This vibrant wine is an off dry offering from up north. It has a mouthwatering acidity that will have you tasting Key Lime pie, honeysuckle, and apricot. This Riesling is well suited for the fresh and earthy ingredients of our baked potato entrée.

Bottle \$27.00 Glass \$7.00

KID'S MENU

CHICKEN STRIPS

Served with macaroni salad and a fresh vegetable.

THREE CHEESE PIZZA

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.
- Mozzarella Sticks**..... \$9.50
Served with tomato sauce or ranch dressing.
- Shrimp and Roasted Corn Cakes** \$11.50
Served with mango cream sauce and mango relish.



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

RUN RUN RUDOLPH \$10.00*

Here is a nice cocktail with peachy flavors. We mix Old Camp Peach Pecan Whiskey, peach schnapps, peach puree, pineapple juice, sweet & sour, apple juice, and red wine in a sangria glass full of ice. We then add orange and lime slices, and a splash of lemon-lime to finish this tasty creation.

COOL YULE \$10.00*

This one combines 44 North Huckleberry Vodka, triple sec, sweetened lemon juice, and cranberry juice. We put all the ingredients together in a mixing cup full ice, then shake it all cold, and then pour into a martini glass garnished with a lime wheel.

WINTERTIME COFFEE \$10.00*

We mix Dorda Chocolate Liqueur with Irish Cream Liqueur and add our delicious Hot Coffee. Then top it off whipped cream and a dash of cinnamon.

JINGLE BELL \$8.00*

NON-ALCOHOLIC KID'S DRINK

This tasty non-alcoholic drink is made with raspberry syrup added to pineapple juice and lemon-lime soda over ice.



* Drink specials may be purchased without the souvenir mug for \$6.00 (kid's drink for \$4.00). The mug can be purchased separately for \$5.00.



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.