

BEN D. BOLLINGER'S



## ENTRÉES

### **SLOW-ROASTED TRI-TIP**

Served with Gorgonzola cream sauce. Bollinger Cut \$9.95

**Suggested Wine Pairing: St. Huberts "The Stag" Cabernet Sauvignon, Paso Robles**

Here we have an interesting combination of Paso Robles grapes and Australian winemaking. This red has some great flavors of dark raspberry, Bing cherry, red currant, plum followed by notes of allspice, cinnamon, and vanilla notes. It has a nice full body with pleasant oak notes on the finish. It has a nice tannin structure and balance that will bode well with our tri tip and Gorgonzola sauce.

**Bottle \$47.00 Glass \$12.00**

### **MARINATED GRILLED CHICKEN BREAST**

Served on Farfalle pasta with roasted corn relish and chipotle cream sauce.

**Suggested Wine Pairing: Sea-Sun Vineyard Chardonnay, California**

On the nose, you will experience tropical fruit notes with soft butterscotch. On the body of this Chardonnay, you will taste lemon curd, pineapple, and citrus flavors that finish with mild oak flavors. It has a nice acidity that matches well with the chicken and chipotle cream sauce of this dish.

**Bottle \$35.00 Glass \$9.00**

### **GRILLED SALMON FILET**

Served with Chardonnay cream sauce and topped with mango pineapple relish.

**Suggested Wine Pairing: Rutherford Ranch Sauvignon Blanc, Napa Valley**

This crisp white wine comes to us from Napa. It has great flavors of fresh citrus, tropical flavors, grapefruit, lime zest, and guava. This wine is very enjoyable with salmon, and the citrus notes will compliment the mango pineapple relish of this dish.

**Bottle \$35.00 Glass \$9.00**

### **ROASTED VEGETABLE STRUDEL**

Asparagus, broccoli crowns, mushrooms, diced carrots, diced red potatoes, roasted garlic, and rosemary wrapped in filo dough pastry and served with Asiago cream sauce.

**Suggested Wine Pairing: Oak Farm "Tievoli" Red Blend, Lodi**

A blend of Zinfandel, Barbera, and Petite Sirah creates layers of complexity with flavors of dark fruits and vanilla spice. This blend is bold in flavor, but maintains a balanced and smooth finish. This will fit well with the combination of flavors in our vegetarian strudel. Enjoy the generous fruit and spice flavors of this red wine.

A side note – "Tievoli" is "I love it" spelled backwards.

**Bottle \$37.00 Glass \$9.50**

# APPETIZERS

## Charcuterie Plate \$18.95

An assortment of cheese, fruit, salami, and crackers. Serves two.

## Smoked Salmon Cheesecake \$11.95

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

## Chicken Spring Roll \$9.95

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

## Quesadilla \$8.95

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 chicken for \$4.00 more.

## Ceviche \$11.95

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

# DESSERTS

## Pavilion Berry Sundae \$9.95

Assorted berry ice cream with fresh strawberries, blueberries, and raspberries, served in a filo almond cup drizzled with chocolate sauce.

## Peach Pavilion Sundae \$9.95

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 \$9.95

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" \$9.95

Peanut butter ice cream with strawberry sorbet sandwiched between butter cookies, with strawberry reduction drizzle.

## Tres Fresas \$9.95

Strawberry ice cream covered in fresh strawberries, drizzled with a strawberry reduction and placed on a bed of chocolate terrine triangles.

## Peanut Butter Ice Cream \$9.50

Served with chocolate terrine.

## Crabcakes \$12.95

Served with roasted red pepper sauce.

## Southwest Chicken Purses \$11.95

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

## Shrimp With Sun-Dried Tomato Provençal \$12.95

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

## Staff's Favorite French Fries \$9.50

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

## Baked Brie \$9.95

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

## Papa B's Southwestern Melon Ball Salad \$9.95

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

## Southern Bread Pudding \$9.95

Served with warm Jack Daniels sauce. *Must pre-order for intermission.*

## Chocolate Bundt \$9.95

Moist, dark chocolate cake full of chocolate chips with white chocolate drizzle and chocolate ice cream.

## Apple and Mascarpone Strudel \$9.95

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.*

## Chocolate Strawberry Euphoria \$9.95

Almond brownies baked in our own kitchen, with the freshest strawberries and vanilla ice cream topped with chocolate mousse and Couverture.

## Gourmet Cheesecake \$7.25

Plain New York style. With assorted berry topping, add \$3.50

## Gourmet Mousse Cake \$7.25

## Sugar-Free Blueberry Cheesecake \$7.25

Served with assorted berry toppings, add \$3.50

## Sugar-Free Carrot Cake \$7.25

## 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
<i>(Root Beer, Orange Cream, or Black Cherry Cream)</i>	

\* Unlimited Refills

## WINE BY THE GLASS

Sparkling   Kenwood Cuvee Brut, Sonoma	\$8.50
Sparkling   Stella Rosa Stella Moscato, Italy	\$9.25
Chardonnay   Maddalena, Monterey	\$8.00
Chardonnay   Hob Nob Vineyards, California	\$7.50
Sauvignon Blanc   Chasing Venus, NZ	\$9.00
Sauvignon Blanc   Bell, Lake County	\$9.00
Pinot Gris   Tangent, Central Coast	\$8.50
Riesling   Dr. L. Germany	\$7.75
Riesling   Chateau Ste. Michelle, WA	\$6.75
Moscato   Mirassou	\$6.00
White Zinfandel   Mariella, Central Coast	\$6.00
Cabernet Sauv.   Maddalena, Paso Robles	\$10.00
Cabernet Sauv.   Leese-Fitch, California	\$7.75
Pinot Noir   Sea Glass, Santa Barbara	\$8.25
Merlot   Alexander Valley Vineyards, Sonoma	\$9.25
Merlot   Seven Falls, Columbia Valley, WA	\$9.00
Syrah   Michael David 6th Sense, Lodi	\$9.00
Zinfandel   Predator "Old Vine", Lodi	\$9.00
Malbec   Finca el Origen, Argentina	\$8.50

## BEER

Bud Light	\$7.00
Coors Light	\$7.00
Michelob Ultra	\$7.00
Blue Moon	\$7.50
Firestone Walker 805 Ale	\$7.50
Heineken	\$7.50
Stella Artois	\$7.50
Stone IPA	\$7.50
Last Name Pomona Queen 22oz	\$11.50
Stone Arrogant Bastard Ale 22oz	\$11.50

## DRINK SPECIALS \$7

**THE HUSTLE** — This Cocktail is a "hat tip" to the seventies cocktail, The Godfather. In this variation, we put Scotch and Amaretto into a mixing cup, then add lime juice and sweet & sour to the mix. We shake it cold and pour this tangy drink into a martini glass garnished with a lime.

**BOOGIE SHOES** — In homage to the Sex on the Beach cocktail, we made this tasty concoction. We start off with vodka, peach schnapps, and raspberry liqueur. We pour them over ice in a glass, then add orange juice, cranberry juice, and a splash of blackberry puree.

**DISCO INFERNO** — Inspired by the seventies cocktail Brandy Alexander, we come up with this. In an Irish mug we add brandy, Dorda Double Chocolate Liqueur, and Irish Cream to hot coffee. We top this delectable drink with a dollop of whipped cream.

## COFFEE DRINKS

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

## AFTER DINNER FAVORITES

### COGNACS

Courvoisier VS	\$9.00
Remy Martin VSOP	\$14.00

### CORDIALS

Disaronno Amaretto	\$8.50
B&B	\$9.00
Drambuie	\$9.00
Grand Marnier	\$9.00

### PORTS

Fonseca Bin 27 Port	\$6.50
Graham's Tawny 20-year Port	\$14.00

### SHERRIES

Dry Sak, Spain	\$8.00
Harvey's Bristol Cream, Spain	\$8.00

### TEQUILA

Patron Silver	\$10.00
Delirio de Oaxaca Mescal Joven	\$10.00
Casa Amigos Reposado	\$12.00
Corzo Anejo	\$15.00

### SINGLE BATCH BOURBONS

Maker's Mark	\$9.00
Gentleman Jack	\$9.00
Woodford Reserve	\$9.00
Knob Creek	\$9.00
Buffalo Trace	\$9.00
Col. E.H. Taylor Small Batch	\$10.00
Jack Daniel's Single Barrel	\$14.00

### SINGLE MALT SCOTCHES

#### SPEYSIDE

Glenfiddich 12yr	\$9.50
Glenfiddich 14yr Bourbon Barrel Reserve	\$9.50
Glenlivet 12yr	\$9.50
Glenlivet French Oak 14yr	\$11.50
Cragganmore 12yr	\$12.75
Balvenie Doublewood 12yr	\$14.50
Macallan 12yr	\$14.75
Balvenie Carriibbean Cask 14yr	\$15.50
Balvenie Single Barrel 12yr	\$15.50
Balvenie Doublewood 17yr	\$25.50

#### HIGHLAND

Glenmorangie 10yr	\$14.00
Dalwhinnie 15yr	\$14.50
Oban 14yr	\$16.50

#### LOWLAND

Glenkinchie 10yr	\$13.75
------------------	---------

#### ISLAND

Talisker 10yr	\$14.75
---------------	---------

#### ISLAY

Lagavulin 16yr	\$19.00
----------------	---------

## SPECIALTY DRINKS

### **Gentleman Jack Mango Old Fashioned \$10.00**

In a bucket, we muddle an orange and a cherry. Then add ice. We then add Real Mango Puree and Gentleman Jack and mix it all together for a tasty concoction.

### **Brando \$11.00**

This is a Manhattan style of drink. We take Whistlepig Rye Whiskey, add some sweet vermouth, then splash it with Grand Marnier. This drink can be served straight up or rocks.

### **Hendrick's Martini \$9.00**

Hendrick's is touted as "a most unusual gin," and its reputation is well earned. Just in its bouquet alone it will win you over. Served very dry: up or on the rocks.

### **Pavilion Mary \$9.50**

This Bloody Mary is our own design. It is made with Hangar One Lime Kaffir Vodka & a house made spicy Bloody Mary mix. We rim the glass with a salty Cajun mix. *Try it with a touch of Kentucky Bourbon for a little extra kick (+50¢).*

### **Ginger + Ginny Fizzy \$10.00**

This one is refreshing. We mix Hendrick's Gin and Demaine Canton Ginger Liqueur with sweetened lemon juice and ginger ale. We add ice into the glass then add a lemon twist for a nice accent.

### **Watermelon + Elderflower Martini \$10.00**

Here's a flavorful summertime style martini made with Tito's Handmade Vodka, St. Germain Elderflower liqueur, watermelon puree, lime juice, and agave nectar. It is shaken cold and served straight up.

### **Pomegranate Martini \$9.00**

A nice martini made with Pomegranate vodka, fresh lemon juice, cranberry juice, simple syrup, and a splash of pomegranate syrup.

## NON-ALCOHOLIC SPECIALTY DRINKS

### **Banana Frappé \$5.00**

A nice little pick-me-up made with cream, coffee, banana puree, and Hershey's chocolate syrup. All blended into one, then topped with whipped cream.

### **Non-Alcoholic Pinot Noir Juice Spritzer \$6.00**

Navarro Vineyards bottles this delicious grape juice. We serve it over ice with a soda water for effervescence.

### **Chilled Glass of Navarro Pinot Noir Juice \$6.50**

Enjoy a six ounce pour of this delicious non-alcoholic juice. Served in a wine balloon.

### **Italian Soda \$4.00**

Raspberry syrup and just a splash of half-and-half, mixed with lemon-lime soda.

### **Sing-Sing Sangria \$10.00**

We start out with Jack Daniels Tennessee Honey, Licor 43, and amaretto. Then add Eppa Suprafruta red sangria, blackberry puree, and a splash of lemon-lime soda. Served over ice with orange and lime slices.

### **Violet Night \$9.50**

This drink made with Hangar One Blueberry Vodka and Triple sec. We then mix blueberry puree, fresh lime juice, pomegranate syrup, & sweet and sour. Then we shake it all together & pour it into a martini glass. It's amazing!

### **O! Mango Daiquiri \$9.00**

Bacardi "O" rum blended with the exotic taste of mango puree.

### **Fruity Breeze \$9.00**

We mix Cherry and Raspberry Vodkas with orange and pineapple juice. Then splash it with grenadine and lemon lime soda.

### **German Chocolate Cake Martini \$9.50**

We take Three Olives Cake Vodka add it to Dorda Chocolate Liqueur and Frangelico, then shake them all together to make a delicious dessert-like martini.

### **Jack Daniels Honey Irish Coffee \$9.00**

Jack Daniels Tennessee Honey Whiskey mixed with Irish Cream and hot coffee.

### **Nutty Irishman Coffee \$9.00**

This is an old favorite that mixes Irish Cream and Hazelnut liqueur with hot coffee.

### **Turtle's Revenge \$9.00**

We mix Irish Cream, Coffee liqueur, Butterscotch schnapps, Franglico, and Chocolate liqueur, then blend it with cream and coffee. We top it off with chocolate syrup and whipped cream.

### **Director's Pick-Me-Up \$8.50**

An eye opening cocktail made with Three Olives Triple Shot Espresso Vodka, Kahlua Liqueur, and Tres Leches Liqueur.

### **Terrace Trio \$4.00**

A medley of cranberry, apple, and lime juices, poured over ice.

### **Melinda May \$4.75**

Orange and Pineapple juices, sweet & sour, coconut, and strawberries blended into perfect union and topped with whipped cream.

### **The Neapolitan \$4.75**

A blend of strawberries, Hershey's chocolate and half-and-half, blended with ice, then topped with whipped cream.

### **Tropical Bash \$5.00**

All the exotic flavors we could fit into a glass: banana and mango puree added to orange and pineapple juices, with a touch of passion fruit syrup. We blend it all with fresh strawberries then top it with whipped cream.