

BEN D. BOLLINGER'S



## ENTRÉES

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

Served au jus. Bollinger Cut \$9.95

**Suggested Wine Pairing: Bell Syrah, Sierra Foothills, California**

This red has some great flavors of cherry and ripe plum on the palate. You'll enjoy the lush fruits with a plush spicy finish. This wine will pair well with the spices used to season our tri-tip.

**Bottle \$43.00 Glass \$11.00**

### **HERB-MARINATED CHICKEN BREAST**

Served with fettuccine pasta and mushroom cream sauce.

**Suggested Wine Pairing: B.R. Cohn Chardonnay, Russian River, Sonoma**

This white wine has notes of bright citrus, stone fruit, and tropical melon surrounded by a creamy toasted oak finish with subtle vanilla and butterscotch notes. It's a great fit for our chicken dish.

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

### **SCALLOP AND GOAT CHEESE STRUDEL**

Served with Montrachet beurre blanc sauce.

**Suggested Wine Pairing: The Champion Sauvignon Blanc, New Zealand**

This Sauvignon Blanc is not as dry as traditional Marlborough white from this region. This allows the fruits like passion fruit, gooseberry, and pink grapefruit to shine through. It will pair well with both the seafood and cheese elements of this dish.

**Bottle \$33.00 Glass \$8.50**

### **VEGETARIAN PASTA**

Farfalle pasta with soy chicken, sun-dried tomatoes, asparagus, diced zucchini, yellow squash, and Parmesan cheese. Served with sun-dried tomato buerre blanc sauce.

**Suggested Wine Pairing: Vina Zaco Tempranillo, Rioja, Spain**

Tempranillo is the flagship grape of Spain. This wine possesses flavorful notes of dark fruit, licorice, and hints of vanilla ending in a toasty finish. It is a wonderful wine to compliment the vegetables and sauce of our vegetarian dish.

**Bottle \$36.00 Glass \$9.25**

## KID'S MENU

### **CHICKEN NUGGETS**

Served with barbecue sauce and a fresh vegetable.

### **MACARONI AND CHEESE**

# 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 <i>(Root Beer, Orange Cream, or Black Cherry Cream)</i>	\$3.50

\* Unlimited Refills

## WINE BY THE GLASS

Sparkling   Jaume Serra Cristalino Brut	\$9.25
Sparkling   Stella Rosa Stella Moscato, Italy	\$9.25
Chardonnay   Maddalena, Monterey	\$8.00
Chardonnay   Hob Nob Vineyards, California	\$7.50
Sauvignon Blanc   The Ned, 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 DREAMER** — We take Tequila, triple sec, lemon juice, simple syrup and put in a mix cup. We shake it cold, then pour it into a martini glass garnished with a lime wheel, and then splash it with Line 39 Sauvignon Blanc Lemon Seltzer.

**PHARAOH'S ELIXIR** — Here is a nice Autumn inspired cocktail. We pour 44 North Nectarine Vodka and Elderflower Liqueur into a sangria glass, and then top it with orange and apple juice. We add a nice white wine, and then splash the potable cocktail with lemon-lime soda.

**GO, GO, GO, JOE** — Hopefully, fall brings some cooler temperatures. Just in case, I have made this pre-winter delight. We mix Ballotin Chocolate Cherry Cream with Old Camp Peach Whiskey with our delicious hot coffee that is topped with whipped cream.

## COFFEE DRINKS

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

## 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

### 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 Carribbean 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
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#### ISLAND

Talisker 10yr	\$14.75
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#### ISLAY

Lagavulin 16yr	\$19.00
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## 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 Rum Chata Horchata Cream 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.