

BEN D. BOLLINGER'S



Candlelight Pavilion

FINE DINING AND MUSICAL THEATER

Candlelight **JUBILEE**

**CELEBRATING 37 YEARS
OF MUSIC + THEATER**

ENTRÉES

SLOW-ROASTED TRI-TIP

Served au jus. ***Bollinger Cut* \$9.95**

Suggested Wine Pairing: Intercept Winery Cabernet Sauvignon, Paso Robles

Spearheaded by football great Charles Woodson, this Paso wine has a lot to offer. On the nose, it has aromas of black currant, sweet tobacco, and spice. On the palate, it has flavors of dried blueberries, cedar, and dark stoned fruit. It has a nice tannin structure and balance that will bode well with our tri-tip. **Bottle \$47.00 Glass \$12.00**

MARINATED CHICKEN BREAST

Served with fettuccini pasta and mushroom buerre blanc sauce.

Suggested Wine Pairing: Michael David Chardonnay, Lodi, California

The perfect balance of fresh, pure Chardonnay fruit with complements from French oak aging and partial malolactic fermentation. The wine is ripe with aromas of crisp green apple, light citrus, and spiced peach. It's a great flavor profile to pair up with our chicken entrée. **Bottle \$30.00 Glass \$8.00**

GRILLED TILAPIA FILLET

Served with scallop and shrimp provençal and sun-dried tomato cream sauce.

Suggested Wine Pairing: Rutherford Ranch Sauvignon Blanc, Napa Valley

This crisp white wine comes to us from Napa. It has great tropical flavors of fresh citrus, grapefruit, lime zest, and guava. This wine is very comfortable with the flavors grilled tilapia plate, creating an enjoyable match up. **Bottle \$35.00 Glass \$9.00**

VEGETARIAN POCKETS

Puff pastry filled with broccoli crowns, roasted corn, sun-dried tomatoes, cheddar cheese, cilantro, and mushrooms. Served with tomato basil cream sauce.

Suggested Wine Pairing: Buttonwood Classic Cuvee, Santa Ynez, CA

Enjoy a red table with a blend of traditional Bordeaux. It has Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec, giving this wine a sound structure and versatility. You'll taste red plum, tart berries, berry compote, and rhubarb. It works well with vegetables, complimenting every bite of this vegetarian entrée. **Bottle \$35.00 Glass \$9.00**

KID'S MENU

CHICKEN NUGGETS

Served with fresh vegetables.

SPAGHETTI

Served with tomato sauce and meatballs.

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 (Root Beer, Orange Cream, or Black Cherry Cream)	\$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	\$9.00
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

For a more comprehensive wine list, aim your phone's camera at the QR Code below.



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

COFFEE DRINKS

Coffee (reg./decaf.)	\$3.00*
Cappuccino	\$5.50
Espresso	\$4.50
Latte	\$5.50
Cappuccino Royal (Cappuccino with a dose of coffee liquor)	\$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
Taylor Fladgate Tawny 10 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 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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DRINK SPECIALS \$8

JUBILEE PUNCH

This enjoyable drink comes in a sangria glass full of ice that is garnished with a slice of orange and a cherry. We add Vodka, Licor 43, pomegranate juice, orange juice, and white wine. We top it off with a splash of lime flavored sparkling water.

MEMORY LANE MARTINI

We mix Absolut Apple Vodka and a little cinnamon whisky with Pomegranate Syrup and cranberry juice, we shake it cold and pour it into a martini glass.

HAPPY TRAILS HOT COFFEE

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

LOOKING FOR MORE SPECIALTY DRINKS?

For a complete list of our alcoholic and non-alcoholic specialty drinks, aim your phone's camera at the QR Code to the right.



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.