
In-Suite Dining

Available 11:00am – 11:00pm Monday thru Saturday
And 11:00am – 10:00pm Sunday

APPETIZERS

Cheese Quesadilla	9
Served with Sour Cream, Guacamole, and Salsa	
Add Grilled Chicken	3
Chicken Wings (10)	10
Chicken Wings Covered with Your Choice of Sauce: Buffalo, Teriyaki, or Barbeque	
Served with Celery Sticks and Bleu Cheese or Ranch Dressing	
Mozzarella Sticks (6)	6
Served with Marinara Sauce	
Jalapeno Poppers (6)	6
Chicken Tenders (4)	7
Served with Honey Mustard or Barbeque Dipping Sauce	
Pavilion Sampler	11
Mozzarella Sticks, Jalapeno Poppers, and Chicken Tenders	

PIZZA

12-Inch Cheese Pizza	13
8-Inch Cheese Pizza	10
12-Inch “The Works” (all toppings)	18
8-Inch “The Works” (all toppings)	14
Additional Toppings 12-Inch	1
Additional Toppings 8-Inch	.5
Additional Toppings Include: Pepperoni, Mushrooms, Onion, Green Peppers, Tomato, Black Olives and Extra Cheese	

❖ Indicates selection is a “Healthy Choice” option

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SOUP

All Soups are served with Dinner Rolls and Butter

Creole Chicken Gumbo	6
Chicken Tortilla	6
French Onion	6
Black Bean (Vegetarian)	6

SALADS

Chef Salad	13
Crisp Romaine & Iceberg Lettuce, Turkey, Ham, Swiss Cheese, Cheddar Cheese, Diced Tomato, Cucumber, and Hard Boiled Egg. Served with Your Choice of Dressing.	
Caesar Salad	11
Crisp Hearts of Romaine Lightly Tossed in our Caesar dressing, Topped with Garlic Croutons and Shaved Parmesan Cheese.	
Thai Cobb Salad	11
Crisp Romaine & Iceberg Lettuce, Diced Tomato, Cucumber, Red Onion, Blue Cheese Crumbles, Crisp Bacon, and Asian Sesame Dressing.	
Pavilion Cobb Salad	13
Marinated Grilled Chicken Breast, Bleu Cheese Crumbles, Crisp Bacon, Diced Tomatoes, and Hard-Boiled Egg, on a bed of Crisp Romaine Lettuce, Served with Bleu Cheese Dressing.	
❖ Cottage Cheese Fruit Plate	11
Sliced Seasonal Fresh Fruit Accompanied by a Side of Cottage Cheese.	
Field Green Salad	11
Crisp Romaine & Iceberg Lettuce with Dried Cranberries, Candied Pecans, Gorgonzola Cheese, and White Balsamic Vinaigrette.	
Add Grilled Chicken to Any Salad	3
Add Grilled Shrimp to Any Salad	4

Salad Dressings:

Ranch, Blue Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette, White Balsamic Vinaigrette, Italian, Greek, Asian Sesame, Caesar

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SANDWICHES

All sandwiches are served with Your Choice of French Fries, Potato Chips, or Fresh Fruit

Pavilion Black Angus Burger	14
Lettuce, Tomato, Red Onion, Pickle, and choice of Cheddar, Swiss or American cheese, served on a Toasted Kaiser Roll.	
❖ Embassy Turkey Burger	14
Lettuce, Tomato, Red Onion, Pickle, and choice of Cheddar, Swiss or American cheese, Served on a Toasted Kaiser Roll.	
Vegan Burger	14
Lettuce, Tomato, Red Onion, and Pickle Served on a Toasted Kaiser Roll.	
❖ Grilled Chicken Breast Sandwich	14
Lettuce, Tomato, Grilled Red Onion, and Pepper Jack Cheese Served on a Toasted Kaiser Roll.	
❖ Café Cino Chicken & Spinach Wrap	13
Grilled Marinated Chicken with Fresh Spinach, Feta Cheese, Sun-Dried Tomato, and Pesto Mayonnaise Wrapped in a Spinach Tortilla.	
Pavilion Turkey Club Sandwich	12
Smoked Turkey Breast, Lettuce, Bacon, Tomato, Swiss Cheese, and Mayonnaise Served on Toasted White or Whole Wheat Bread.	
Classic Reuben	13
Sliced Corned Beef, Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing, Served on Grilled Rye Bread.	
Steak and Cheese	14
Thinly Sliced Steak, Sautéed Onions, Mushrooms, Peppers, Shredded Lettuce, Mayonnaise and Sliced Tomatoes with Melted Provolone cheese.	

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DINNER MENU
Available 4:00 p.m. – Closing

Jumbo Lump Crab Cakes	25
Two 5oz. Crab Cakes with Remoulade Sauce served with Rice Pilaf And Vegetable of the Day.	
Linguini with your Choice of Sauce	13
Linguini served with Marinara or Pesto Sauce with Garlic Bread and Parmesan Cheese.	
Add Chicken	3
Add Shrimp	4
Wild Mushroom Ravioli	18
Ravioli with Cream Mushroom Sauce Topped with Fresh Vegetables And Parmesan Cheese.	
Chicken Marsala	21
Chicken Breast Lightly Floured and Sautéed with Shallots, Garlic, Mushrooms, Marsala Wine, and Scallions served with Rice Pilaf and Vegetable of the Day.	
Grilled Chicken Teriyaki	19
Teriyaki Grilled Chicken Breast served with White Rice And Vegetable of the Day.	
New York Strip Steak	31
Grilled Center-Cut 12oz Strip Steak Grilled to Perfection and Served with Fingerling Potatoes and Vegetable of the Day.	
Ribeye Steak	31
Your Choice Blackened or Grilled 12oz Ribeye Steak served with Fingerling Potatoes and Vegetable of the Day.	
Petite Filet	26
Grilled 6oz. Filet with a Wild Mushroom Sauce Served with Red Bliss Garlic Mashed Potatoes and the Vegetable of the Day.	
❖ Grilled Salmon Lemon & Herb	26
Grilled 8oz Salmon Filet with Herb Seasoning and Lemon, Served with Rice Pilaf and Vegetable of the Day.	

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CHILDREN'S SELECTIONS

Available 11:00 a.m. – Closing

Chicken Fingers	8
Tender Chicken Strips with Honey Mustard or Barbecue Sauce served with French Fries or Fresh Fruit.	
Grilled Cheese Sandwich	7
Served on White or Wheat Bread with French Fries or Fresh Fruit.	
Macaroni and Cheese	7
Served with Apple Sauce.	
Cheese or Pepperoni Kid's Pizza	7
Five-inch Personal Pizza.	
Turkey Sandwich & Soup , salad or Fresh Fruit	8
Half of a turkey Sandwich on whole Grain Bread w/ cup of soup , house salad or Fresh Fruit	
Grilled Chicken	8
Grilled chicken served with vegetable of the day or Fresh fruit	

DESSERT

❖ Low-Fat Haagen-Dazs Vanilla Raspberry Frozen Yogurt	6
Hagen Dazs Ice Cream	6
Chocolate or Vanilla	
Dutch Apple Pie a la Mode	7
Juicy Sweet Apples with a Flaky Pie Crust Topped with Crunchy Streusel Pieces, and served with Ice Cream.	
Key Lime Pie	7
Tart Authentic Florida Key Lime Pie with a Graham Cracker Crust And Topped with Whipped Cream.	
Cheesecake Banana Caramel Xango	7
Creamy Banana Caramel Cheesecake Wrapped in a Tortilla, Flash-Fried, and Rolled in Brown Sugar.	
Chocolate Molten Bundt Cake	7
Moist and Fudgy Chocolate Bundt Cake with a Chocolate Molten Center.	
Chocolate Turtle Molten Bundt Cake	7
Moist and Fudgy Chocolate Bundt Cake Topped with Candied Pecans, With a Caramel Molten Center.	
Add a Scoop of Ice Cream to Any Dessert	2
Chocolate or Vanilla	

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In-Suite Beverage Menu

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BEVERAGES

Large Carafe of Freshly Brewed Ice Tea	9
Small Carafe of Freshly Brewed Ice Tea	7
Large Carafe of Coffee	9
Large Carafe of Herbal Tea	9
Small Carafe of Coffee	7
Small Carafe of Herbal Tea	7
Bottled Spring Water	3
Soft Drinks (10oz. Bottles of Coke, Diet Coke, Sprite or Ginger Ale)	3
Whole Milk, 2% Milk, Skim Milk or Juice (8oz. glass)	3
Fruit Juice (8oz. glass) (Apple, Orange, Cranberry, or Grapefruit)	3

Beer

Domestic Bottle	5.5
Premium Bottle	5.5
Sharps' Non-Alcoholic	5.5

Please inquire about Beer Selections

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Wine

	By The Glass	By The Bottle
House Wines		
Ruffino Prosecco	8	24
Mirassou Moscato	5	19
Cypress White Zinfandel	5	19
Mirassou Riesling	5	19
Canyon Road Sauvignon Blanc	5	19
Canyon Road Pinot Grigio	5	19
Cypress Chardonnay	5	19
Mirassou Pinot Noir	5	19
Cypress Merlot	5	19
Cypress Cabernet Sauvignon	5	19
 Whites		
 Sparkling		
Mumm Napa “Chef du Cave” (Napa, California)		55
Perrier-Jouet Brut Champagne (France)		70
 Sauvignon Blanc		
Nobilo (Marlborough, New Zealand)	9	34
Kim Crawford (Marlborough, New Zealand)		49
 Pinot Grigio		
Robert Mondavi Private Selection (California)	8	29
Ruffino (Venezie, Italy)		34
 Chardonnay		
Robert Mondavi Private Selection (California)	8	29
Clos du Bois (Sonoma, California)		39

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Wine

	By The Glass	By The Bottle
Reds		
Pinot Noir		
Robert Mondavi Private Selection (California)	8	29
Kenwood "Russian River" (Sonoma, California)		44
Malbec		
Broquel (Mendoza, Argentina)		46
Shiraz/Syrah		
Razor's Edge Shiraz (McLaren Vale, Australia)	9	32
Zinfandel		
Ravenswood "Lodi" (Lodi, California)		36
Merlot		
Blackstone (California)	8	29
Clos du Bois (Sonoma, California)		44
Cabernet Sauvignon		
J. Lohr (Paso Robles, California)	12	46
Franciscan (Napa, California)		49

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