
In-Suite Dining

Available 11:00 a.m. – 11:00 p.m. Monday thru Saturday

11:00 a.m. – 10:00 p.m. Sunday

Starters

Grilled Jumbo Chicken Wings with your choice of Gator Ron's Sauce:

Chipotle, Spicy Angel Wing, or Mild Angel Wing Sauce

5 wings	8
10 wings	12
15 wings	16

Kale & Artichoke Dip 8

Four cheese kale & artichoke hot dip served with tortilla chips

Mozzarella Sticks (6) 6

Served with marinara sauce

Fish Tacos (2) 8

Sautéed tilapia with our house slaw and aioli sauce served with pico de gallo and tortilla chips

Beef Sliders 8

Angus beef sliders served with french fries

Chicken BBQ Flat Bread Pizza 9

Marinara sauce, mozzarella cheese, BBQ chicken and roasted corn

Greek Flat Bread Pizza 9

Marinara sauce, feta cheese, olives, red onion and peppers

Truffle Fries 7

Steak fries tossed with our herb truffle oil served with truffle aioli

❖ Indicates selection is a "Healthy Choice" option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

SOUP

All soups are served with dinner rolls and butter

Creole Chicken Gumbo	6
French Onion	6

SALADS

Side Garden Salad	5
Caesar Salad Crisp hearts of romaine lightly tossed in our caesar dressing, topped with garlic croutons and shaved parmesan cheese	11
Pavilion Cobb Salad 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	13
❖ Fruit Plate Sliced seasonal fresh fruit	9
Kale Salad Kale, candy pecan and dried cranberries with a lemon honey dressing	8
Wedge Salad Boston bib lettuce wedges with bleu cheese crumbles, bacon, and tomatoes with bleu cheese dressing	8
Add Grilled Chicken to any Salad	3
Add Grilled Shrimp to any Salad	4

Salad Dressings

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

❖ Indicates selection is a “Healthy Choice” option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

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 roasted 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	
❖ Atrio 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, tomato, bacon, 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	

DINNER MENU

❖ Indicates selection is a “Healthy Choice” option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

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 Herb Chicken Breast	19
Marinated, grilled herb chicken breast served with rice pilaf and vegetable of the day	
New York Strip Steak	31
Grilled center-cut 12oz strip steak, grilled to preference and served with fingerling potatoes and vegetable of the day	
Ribeye Steak	31
Your choice of blackened or grilled 12oz ribeye steak served with fingerling potatoes and 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	

❖ Indicates selection is a “Healthy Choice” option

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 turkey sandwich on whole grain bread with choice of a 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	
Willie's Mixed Berry Trifle	7
Pound cake served with fresh strawberries, raspberries, blueberries with an Anglaise sauce topped with fresh whipped cream	
Add a Scoop of Ice Cream to Any Dessert	2
Chocolate or Vanilla	

❖ Indicates selection is a "Healthy Choice" option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

In-Suite Beverage Menu

Available 11:00 a.m. – Closing

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 or Skim Milk (8oz. glass)	3
Fruit Juice (8oz. glass) (Apple, Orange, Cranberry, or Grapefruit)	3

BEE R

Domestic Bottle	5.5
Premium Bottle	7
Sharp's Non-Alcoholic	5.5

Please inquire about beer selections

❖ Indicates selection is a “Healthy Choice” option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

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 (Champagne, France)		70
 Sauvignon Blanc		
Nobilo (Marlborough, New Zealand)	9	34
Kim Crawford (Marlborough, New Zealand)		49
 Pinot Grigio		
Robert Mondavi Private Selection (California)	7	27
Ecco Domani (Venezie, Italy)	8	32
 Chardonnay		
Robert Mondavi Private Selection (California)	7	27
Kendall Jackson (Sonoma, California)	9	36
Clos du Bois (Sonoma, California)		39

WINE

❖ Indicates selection is a “Healthy Choice” option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax

	By the Glass	By the Bottle
Reds		
Pinot Noir		
Robert Mondavi Private Selection (California)	8	29
Wild Horse (Sonoma, California)	12	38
Malbec		
Broquel (Mendoza, Argentina)	10	40
Gascon (Argentina)	9	37
Shiraz/Syrah		
Razor's Edge Shiraz (McLaren Vale, Australia)	9	32
Charles Smith Boom Boom Syrah (Columbia Valley, Washington State)	11	46
Zinfandel		
Ravenswood "Lodi" (Lodi, California)		36
Merlot		
Blackstone (California)	8	29
Chateau St. Michelle (Sonoma, California)	9	42
Cabernet Sauvignon		
J. Lohr (Paso Robles, California)	12	46
Franciscan (Napa, California)		49
Louis Martini (Napa, California)	10	44
Robert Mondavi Napa Limited Edition (Napa, California)		65

❖ Indicates selection is a "Healthy Choice" option

All Menus are Guided by the Principles of Sustainability

Prices do not include 24% service charge and 10% District of Columbia Food and Beverage Tax