

IN-SUITE DINING

Available 11:00am – 11:00pm Mon-Sat.

Available 11:00am – 10:00pm Sunday

APPETIZERS

Cheese Quesadilla	\$9.95
Served with Sour Cream, Guacamole and Salsa with Grilled Chicken	\$12.95
Buffalo Chicken Wings	\$9.95
Ten Chicken Wings covered with Hot Sauce and served with Celery Sticks and Bleu Cheese dressing	
Pavilion Sampler	\$8.95
Fried Mozzarella Cheese sticks, Fried green Beans, Broccoli and Cheese, and Jalapenos Poppers	
Home Made Mini Crab Cakes	\$11.95
Served with Remoulade and a Fresh Lemon Crown	
Shrimp Cocktail	\$11.95
Five Large Shrimp served with Fresh Lemon Crown and Cocktail Sauce	

SOUPS

Creole Chicken Gumbo	\$5.95
Soup of the Day	\$5.95

All Soups are served with Dinner Rolls and Butter.

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SALADS

Santa Fe Chicken Salad	\$12.95
Crisp Romaine topped with Marinated Breast of Chicken, Black Beans, Roasted Corn, Pico de Gallo with a Cilantro Lime dressing	
Caesar Salad	\$10.95
Crisp Hearts of Romaine lightly tossed in our Caesar dressing, topped with Garlic Croutons and shaved Parmesan Cheese	
with Grilled Chicken	\$12.95
with Grilled Shrimp	\$14.95
Greek Salad	\$10.95
Crisp Romaine Lettuce with Feta cheese, Pepperoncini Peppers, Tomatoes, Sliced Red Onions and Kalamata Olives, served with Greek Vinaigrette dressing	
Pavilion Cobb Salad	\$12.95
Marinated Grilled Chicken Breast, Bleu Cheese Crumbles, Crisp Bacon, Tomatoes, and Hard-Boiled Egg, on a bed of Crisp Romaine Lettuce, served with Bleu Cheese dressing	
❖ Cottage Cheese Fruit Plate	\$12.95
Sliced Seasonal Fresh Fruit accompanied by a side of Cottage Cheese	
Chef Salad	\$12.95
Romaine Lettuce with Sliced Turkey, Ham, Cheddar and Swiss cheeses, Tomatoes and Hard-Boiled Egg Wedges and choice of dressing	

PIZZA

12- Inch Cheese Pizza	\$12.95
8-Inch Cheese Pizza	\$9.95
12-Inch the Works (all items)	\$17.95
8-Inch the works (all items)	\$13.95

Additional Toppings: 12-Inch \$1.00/ 8-Inch .50
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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SANDWICHES

Pavilion Black Angus Burger	\$13.95
Lettuce, Tomato, Red Onion and choice of Cheddar, Swiss or American cheese, served on a Toasted Kaiser roll	
❖ Embassy Turkey Burger	\$13.95
Lettuce, Tomato, Red Onion and choice of Cheddar, Swiss or American cheese, served on a Toasted Kaiser roll	
❖ Grilled Chicken Breast Sandwich	\$13.95
Lettuce, tomato, grilled red onion, and Pepper Jack Cheese served on a Toasted Kaiser roll	
❖ Café Cino Chicken wrap	\$12.95
Grilled Chicken with Lettuce, Diced Tomatoes, Ranch dressing and Feta cheese and wrapped in a Spinach Tortilla	
Pavilion Turkey Club Sandwich	\$12.95
Smoked Turkey Breast, Lettuce, Bacon, Tomato, Swiss cheese and Mayonnaise served on Toasted White or Whole Wheat bread	
Reuben	\$12.95
Sliced Corned Beef, Sauerkraut, Melted Swiss cheese and Thousand Island dressing served on Grilled Rye bread	
❖ Vegetable Sandwich	\$11.95
Grilled Yellow and Green Squash, Red Pepper, Red Onions Lettuce and Tomato and served on a Pita Bread with Chipotle Mayonnaise	
Steak and Cheese	\$12.95
Thinly sliced Steak, Sautéed Onions, Mushrooms, Peppers, Shredded Lettuce, Mayonnaise and Sliced Tomatoes with Melted Provolone cheese	
Monte Cristo	\$10.95
Oven Fried Batter-Dip with Ham or Turkey and Swiss cheese, served with Thousand Island dressing on the side	

**All Sandwiches are served with your choice of French Fries,
Potato Chips or Fresh Fruit**

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DINNER MENU

Available 4:00pm – Closing

Cajun Seafood Pasta	\$24.95
Sautéed Shrimp and Scallops, seasoned with Black, White and Red Pepper Flakes served on a bed of Linguini, Topped with Fresh Thyme and Basil Cream sauce. Served with Julienne Vegetables	
Chicken Piccata Style	\$19.95
Chicken Breast Sautéed with Capers, Lemon, White Wine and a Touch of Cream served with Rice Pilaf and Vegetable of the Day	
Linguini with your Choice of Sauce	\$12.95
Linguini served with Marinara or Pesto Sauce with Garlic bread and Parmesan cheese	
Wild Mushroom Ravioli	\$17.95
Ravioli with Cream Mushrooms Sauce Topped with Fresh Vegetables and Parmesan cheese	
Chicken Breast Marsala	\$20.95
Chicken Breast Lightly Floured and Sautéed with Shallots, Garlic, Mushrooms, Marsala Wine and Scallions served with Rice Pilaf and Vegetables	
New York Strip Steak	\$30.95
Grilled Center-Cut 12oz Strip Steak topped with A-1 Sauce and served with Fingerling Potatoes and Vegetables	
Ribeye Steak	\$21.95
Your Choice Blackened or Grilled 12oz Steak served with Fingerling Potatoes and Vegetables	
Chicken Di Luca	\$20.95
Sautéed Boneless Breast of Chicken, topped with Capers, Sundried Tomatoes and Artichoke Hearts in a Lemon White Wine sauce. Served with Fingerling Potatoes and Vegetables.	
Citrus Swordfish	\$25.95
Grilled Marinated Swordfish Steak, served with Fresh Cilantro Fruit Salsa. Served with Fingerling Potatoes and Vegetables	
❖ Grilled Salmon with Beurre Blanc Sauce	\$25.95
Grilled 8oz Salmon Filet served with Rice Pilaf and Vegetables	

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CHILDREN'S SELECTIONS

Available 11:00am – Closing

Chicken Fingers Tender Chicken Strips with Honey Mustard or Barbecue Sauce served with French Fries or Fresh Fruit	\$9.95
Grilled Cheese Sandwich Served on White or Wheat Bread with French Fries or Fresh Fruit	\$7.95
Macaroni and Cheese Served with Apple Sauce	\$6.95
Peanut Butter and Jelly Sandwich Served on White or Wheat Bread with French Fries or Fresh Fruit	\$6.95
❖ Hot Dog (Choice of All-Beef or Turkey Dog) Served with French Fries or Fresh Fruit	\$6.95
❖ Mini Cheeseburger (Choice of Steak or Turkey Burger) 4oz Steak or Turkey Burger, served with French Fries or Fresh Fruit	\$7.95
Cheese or Pepperoni and Cheese Kids Pizza Five-inch Personal Pizza	\$5.95

DESSERT

❖ Low-Fat Haagen-Dazs Vanilla Raspberry Yogurt	\$5.95
Tiramisu Cake Italian Coffee Flavored Cake	\$7.95
Hagen Dazs Ice Cream Choice of Chocolate or Vanilla	\$5.95
Key Lime Cheesecake New York Style Cheesecake with Key Lime	\$5.95
Chocolate Cake Fondant Garnish with Strawberries, Whipped Cream and Chocolate Sauce	\$7.95

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BEVERAGES

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Large Carafe Freshly Brewed Iced Tea	\$9.95
Small Carafe Freshly Brewed Iced Tea	\$6.95
Large Carafe of Coffee	\$9.95
Large Carafe of Herbal Tea	\$9.95
Small Carafe of Coffee	\$6.95
Small Carafe of Herbal Tea	\$6.95
Bottled Spring Water (12 oz Bottles)	\$2.95
Soft Drinks	\$2.95
(10oz. Bottles of Coke, Diet Coke, Sprite or Ginger ale)	
Whole Milk, 2%, or Skim Milk or Juice (8oz. Glass)	\$1.95
(Apple, Orange, Cranberry or Grapefruit Juice)	

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IN-SUITE BEVERAGE MENU

Available 11:00am – Closing

Beer

Budweiser	\$4.95
Bud Light	\$4.95
Amstel Light Corona	\$5.95
Heineken	\$5.95
Bass Ale	\$6.95
Sam Adam's Boston Lager	\$6.95
Sharps' Non-Alcoholic	\$4.95



Wine

<u>House Wine</u>	<u>Glass</u>	<u>Bottle</u>
Leaping Horse Chardonnay	\$6.50	\$29.00
Leaping Horse White Zinfandel	\$6.50	\$29.00
Leaping Horse Cabernet Sauvignon	\$6.50	\$29.00
Leaping Horse Merlot	\$6.50	\$29.00
Tamas Estates Pinot Grigio	\$6.50	\$29.00
Guenoc Pinot Grigio	\$8.00	\$36.00

White Wine

Girasole Vineyards Chardonnay (California) 	\$42.00
Heitz Chardonnay (California)	\$45.00
Wente Riva Ranch Chardonnay (California)	\$40.00
Girilan "Filadonna" Pinot Grigio (Italy)	\$45.00
Langtry Estates Sauvignon Blanc (California)	\$48.00

Red Wine

Bouchard Aine & Fils Bourgogne Pinot Noir (France)	\$38.00
Girasole Vineyards Pinot Noir (California) 	\$42.00
Lyeth Cabernet Sauvignon (California)	\$40.00
Girasole Vineyards Cabernet Sauvignon (California) 	\$40.00
Wente Sandstone Merlot (California)	\$40.00
Four Sisters Shiraz (Australia)	\$32.00
Stonemason Shiraz (Australia)	\$38.00

Sparkling Wine & Champagne

Jules Bertier Sparkling Brut (France)	\$29.00
Prosecco Bortolomiol Prior Brut (France)	\$45.00
Maxime Godet Brut Champagne (France)	\$90.00
Dom Perignon (France)	\$250.00



Indicates wines are certified organic or sustainably produced

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