

PAVILION CAFÉ

Jazz Menu

Gourmet Fruit and Cheese

Seasonal sliced fruit served with sliced brie and havarti cheeses and garlic crostini \$8.50

Signature Spinach and Artichoke Dip

Chilled artichoke, spinach, and cream cheese served in a bread bowl \$8.50

Fajita Beef Salad

Thinly sliced flank steak served over a bed of arugula and topped with a spiced corn relish \$11.00

Roulade of Chicken Florentine

Chicken breast stuffed with spinach, roasted red pepper, and goat cheese served thinly sliced over arugula and accented with a spicy pepper aioli \$10.50

Garden Sushi Platter*

Smoked salmon, shrimp, and veggie sushi rolls, each including fresh carrots, cucumber, green onion, avocado, and sushi rice wrapped in roasted seaweed and served with wasabi dipping sauce \$11.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Grill Menu

Traditional Beef Kabob

Tender beef marinated in Worcestershire, red wine vinegar, Peppers, and onions, grilled on a skewer \$6.00

Cuban Shrimp Kabob

Jumbo shrimp marinated in a spicy citrus sauce, peppers, and onions, grilled on a skewer \$6.00

Pulled Pork BBQ

Pulled pork cooked in a bourbon BBQ sauce served with cole slaw on an onion roll \$9.00

Crab Cake Sandwich

Lump crab cake served with coleslaw on an open-faced half baguette. \$10.00