

PAVIL[®]

RESTAURANT & BAR

Cheese

CLASSIC CHEESE FONDUE <i>served with Fresh French Bread for Two</i>	19.95
ADD Á LA CARTE SEARED STEAK	7.95
CRUDITÉ	4.95
SHRIMP	7.95
POTATOES	3.95
SAMPLER OF FOUR	11.95

SEASONAL THREE CHEESES <i>served with French Bread and Dried Fruit</i>	12.95
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Hors d'oeuvres

CLASSIC ESCARGOTS <i>in Puff Pastry with Parsley Lemon Garlic Butter</i>	9.95
FRENCH ONION SOUP <i>Slowly Simmered Onions in a Light Bouillon with French Bread Croutons, Broiled Cheeses until Golden Brown</i>	8.95
PAVIL SALAD <i>Spring Mix with Cherry Tomatoes, Red Onions, Bacon, Bleu Cheese, Garlic Granola and Lemon Basil Dressing</i>	7.95
CAESAR SALAD <i>with Parmesan Reggiano and Croutons</i>	7.95
CRISPY FRIED CALAMARI <i>with Red Pepper Sushi Vinegar and Tomato Sauce</i>	8.95
GNOCCHI DE CANARD <small>small 9.95 large 17.95</small> <i>Our Potato Dumplings with Pan Seared Shredded Duck Confit</i>	
AHI TUNA TARTARE <i>with Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon</i>	11.95
HOUSE MADE COUNTRY STYLE DUCK PÂTÉ <i>with Brioche with Sun Dried Cherry Marmalade and Dijon Mustard</i>	10.95
SALMON MOUSSE <i>wrapped with Smoked Salmon on Dill Crepe with Caviar and Lemon</i>	7.95
EAST COAST OYSTERS ON THE HALF SHELL <small>MINIMUM ORDER ½ DOZEN</small> <i>served with Cocktail Sauce and Mignonette Sauce</i>	MARKET
JUMBO SHRIMP COCKTAIL <i>with Cocktail Sauce</i>	9.95

Breakfast

ALL INCLUDE BREAKFAST POTATOES

EGGS BENEDICT	9.95
OMELET <i>Choice of Swiss or Cheddar Cheese, Mushroom, Ham and Spinach</i>	8.95
TWO EGGS <i>any Style with Choice of Bacon or Sausage and Toast</i>	7.95
HOUSEMADE BEEF HASH <i>with Two Eggs any Style and Toast</i>	12.95
CRÊPES DU JOUR	8.95
BELGIAN WAFFLES <i>with Seasonal Fruit, Chantilly Whipped Cream and Real Maple Syrup</i>	8.95
BUTTERMILK PANCAKES <i>with Real Maple Syrup and Sweet Butter</i>	7.95
BRIOCHE FRENCH TOAST <i>with Orange Essence, Powdered Sugar and Real Maple Syrup</i>	8.95
BAKERY BASKET <i>of Croissant, Cinnamon Scone, Chocolate Croissant, Apple Turnover and Raspberry Danish with Marmalade and Sweet Butter</i>	11.95

Accompagnements

MACARONI & CHEESE <i>Cooked with Three Artisan Cheese Sauce and Lightly Toasted Bread Crumbs</i>	7.95
"POMMES FRITES" FRENCH FRIES <i>with Dijon Aioli</i>	4.95
BACON, SAUSAGE OR HAM	4.95
BREAKFAST POTATOES	4.95
FRUIT SALAD <i>of Seasonal Fruit</i>	5.95
BAKED POTATO <i>with Kosher Salt</i>	4.95

Entrees

PAVIL HANGAR STEAK "THE BUTCHER'S CUT" <i>Marinated Provencal Style served with a Red Wine Shallot Sauce and French Fries</i>	19.95
QUICHE <i>a Savory Custard Tart with Swiss Cheese and Today's Filling served with Mixed Greens and House Vinaigrette</i>	9.95
KING SALMON <i>Roasted with Honey Mustard Glaze served with Moroccan Rice, Sugar Snap Peas, Baby Vegetables, and Purple Basil Vinaigrette</i>	21.95
GRILLED CHICKEN CHOPPED AVOCADO SALAD <i>with Crumbled Goat Cheese, Romaine, Sun Dried Tomato, Hard Boiled Egg, Red Radish, Green Apple, Walnuts and Herbed Ranch Dressing</i>	10.95
TUNA NIÇOISE SALAD <i>with French Green Beans, Hard Boiled Egg, Tomato, Potatoes and Red Wine Mustard Vinaigrette</i>	13.95
CRISPY FRIED SHRIMP AMANDINE <i>with French Fries and Classic Tartar Sauce</i>	15.95
GRILLED CHICKEN PAILLARD <i>with Spring Mix Salad Topped with Fresh Parmesan Cheese and Lemon Olive Oil Vinaigrette</i>	12.95
MOULES FRITES <small>small 11.95 large 18.95</small> <i>Prince Edward Island Mussels with White Wine, Chopped Tomatoes and Fine Herbs with French Fries</i>	
CHEF'S RISOTTO OF THE DAY <i>Arborio Rice Cooked to Perfection</i>	17.95

Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES or FRESH SEASONAL FRUIT

ADD SOUP OF THE DAY or SMALL PAVIL SALAD	2.95
CROQUE-MONSIEUR <i>Griddled Ham and Cheese on Sourdough with Morney Sauce</i>	9.95
ADD Á LA CARTE "Croque Madame" FRIED EGG	.95
HAMBURGER <i>with Choice of Swiss or Cheddar</i>	8.95
FRENCH DIP <i>Sliced Prime Rib on French Baguette in Natural Beef Juices with Spicy Mustard and Horseradish Sauce</i>	13.95
SHORT RIB SANDWICH <i>Pulled Short Rib on Ciabatta Bread</i>	13.95

CHAMPAGNE BRUNCH

Three Courses
with Sparkling Wine or Mimosas
\$29.95
Choice of

Appetizers

SOUP DU JOUR
PAVIL SALAD
CLASSIC FRENCH CROISSANT

Entrees

CRÊPES DU JOUR
EGGS BENEDICT
HAMBURGER

Desserts

CLASSIC CREME BRULEE
ANJOU PEAR FRANGIPANE TART
SCOOP OF SORBET OR ICE CREAM

CORPORATE EXECUTIVE CHEF
SCOTT COHEN

SOUS CHEF
JOSE YANEZ

Parties of 8 or more 18% gratuity added automatically

There is a risk associated with consumption of raw oysters or other raw or undercooked protein.

Persons who suffer chronic illness of the liver, stomach or blood or who have an immune disorder are at greater risk of illness from consumption of raw oysters. These persons should only eat these foods fully cooked.