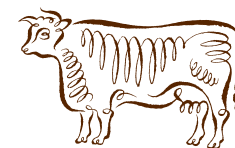


PAVIL[®]

RESTAURANT & BAR

San Antonio's Authentic French Brasserie



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

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
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 Duck Confit</i>	
AHI TUNA TARTARE <i>with Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon</i>	11.95
STEAK TARTARE <i>with Endive and Waffle Potato Chips</i>	9.95
HOUSE MADE COUNTRY STYLE DUCK PÂTÉ <i>on 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

Salades

PAVIL SALAD <i>Spring Mix with Cherry Tomatoes, Red Onions, Bacon, Bleu Cheese, Garlic Granola and Lemon Basil Dressing</i>	7.95
HEIRLOOM TOMATO AND ARUGULA SALAD <i>Toasted Pistachios, Goat Cheese, Crisp Shaved Garlic, Fresh Basil and Warm Smoked Bacon Vinaigrette</i>	9.95
CAESAR SALAD <i>with Parmesan Reggiano and Our Croutons</i>	7.95

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
SPINACH <i>with Garlic</i>	4.95
BROCCOLI FLORETTES	4.95
STEAMED ASPARAGUS	4.95
FRENCH GREEN BEANS <i>with Shallots</i>	4.95
GARLIC MASHED POTATOES	4.95
BAKED POTATO <i>with Kosher Salt</i>	4.95

Steak Frites

Simply Grilled with Kosher Salt, Madagascar Black Peppercorns, and Maitre d'Hôtel Butter.
All Steaks are USDA Center-Cut Choice Aged 28 Days for Maximum Flavor & Tenderness.

PAVIL HANGAR STEAK "THE BUTCHER'S CUT" <i>Marinated Provencal Style served with a Red Wine Shallot Sauce and French Fries</i>	19.95
<i>Suggested Beer: Abbey Ale Wine: Syrah</i>	
FILET MIGNON 8 OZ. <i>with a Wild Mushroom Sauce, Baby Squash, Spinach and French Fries</i>	31.95
<i>Suggested Beer: Pale Ale Wine: Malbec</i>	
STEAK AU POIVRE 12 OZ. <i>New York Strip Steak with Cognac Green Peppercorn Sauce served with French Fries</i>	29.95
<i>Suggested Beer: Trappist Ale Wine: Bordeaux</i>	

Entrees

KING SALMON <i>Roasted with Honey Mustard Glaze served with Moroccan Rice, Sugar Snap Peas, Baby Vegetables, and Purple Basil Vinaigrette</i>	21.95
<i>Suggested Beer: Belgian Farmhouse or Pale Ale Wine: Chardonnay or Pinot Noir</i>	
PAN SEARED WILD SEA SCALLOPS <i>with Caper Black Butter, Griddled Asparagus, Tomatoes and Golden Brown Potatoes</i>	24.95
<i>Suggested Beer: Pilsner or Pale Lager Wine: Pinot Grigio</i>	
AUSTRALIAN RACK OF LAMB <i>Herbed Pan Seared with Mint Pistou Sauce served with Sautéed Spinach and Garlic Mashed Potatoes</i>	28.95
<i>Suggested Beer: Abbey Ale Wine: Cabernet Sauvignon</i>	
COQ AU VIN <i>Slowly Braised Chicken in Red Wine Sauce with Mushrooms, Pearl Onions and Herbed Rice</i>	23.95
<i>Suggested Beer: Belgian Dark Ale Wine: Cabernet Sauvignon</i>	
CRISPY FRIED SHRIMP AMANDINE <i>with French Fries, House Made Slaw and Classic Tartar Sauce</i>	15.95
<i>Suggested Beer: Hefe Weissen or Steam Wine: Sauvignon Blanc or Pinot Noir</i>	
FLOUNDER <i>Pan Seared Herbed Crusted with Lemon Pink Peppercorn Butter Sauce, Beluga Lentils and Roasted Baby Vegetables</i>	22.95
<i>Suggested Beer: Bock or Dunkel Wine: Pinot Gris</i>	
HALIBUT PROVENÇAL <i>Braised Halibut with a Lemon Herbed Risotto Cake, Wilted Arugula in a Light Tomato Clam Broth</i>	27.95
<i>Suggested Beer: Hefe Weissen Wine: Sauvignon Blanc</i>	
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>	
<i>Suggested Beer: Hefe Weissen or Pilsner Wine: Pinot Gris</i>	
BRAISED BEEF SHORT RIBS <i>served with Garlic Mashed Potatoes</i>	24.95
<i>Suggested Beer: Trappist Ale Wine: Malbec</i>	
CHEF'S RISOTTO OF THE DAY <i>Arborio Rice Cooked to Perfection</i>	17.95
<i>Server's Recommendation</i>	
LAMB SHANK <i>Braised Lamb Shank with Mascarpone Polenta, Sautéed Asparagus</i>	26.95
<i>Suggested Beer: IPA Wine: Syrah</i>	
CANARD A L'ORANGE <i>Pan Seared Duck Confit Legs with a Grand Mariner Orange Sauce served with Julienne Vegetables and Roasted Scalloped Potatoes</i>	24.95
<i>Suggested Beer: Pale Ale Wine: Pinot Noir</i>	

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.