

## GLUTEN-FREE

### Appetizers

FRENCH ONION SOUP	7.95
PAVIL SALAD	7.95
<i>with Cherry Tomatoes, Red Onions, Bacon, Bleu Cheese, and Lemon Basil Dressing</i>	
POACHED EGG SALAD	8.95
<i>Frisée lettuce with Wild Mushrooms, Bacon, and warm Hazelnut Shallot Vinaigrette</i>	
CAESAR SALAD	6.95
<i>with Parmesan Reggiano Cheese</i>	
STEAK TARTARE	9.95
<i>with Endive Spears</i>	
CLASSIC ESCARGOTS	9.95
<i>Parsley Lemon Garlic Butter</i>	
OLD WORLD DELI MEATS	14.95
<i>Country pate, Cured Dry Sausage and Beef Carpaccio</i>	
HOUSE SMOKED SALMON	7.95
<i>with Capers, Red Onion, Crème Fraiche and Lemon</i>	

### Cheese

SEASONAL FIVE CHEESES	12.95
<i>with Apple Quince Marmalade</i>	
CLASSIC CHEESE FONDUE FOR TWO	19.95
<i>Served with Crudite</i>	
<b>Add a La Carte</b>	
SEARED STEAK	7.95
SHRIMP	7.95
POTATOES	3.95

### Seafood Cocktails

JUMBO GULF SHRIMP COCKTAIL	9.95
<i>with Cocktail Sauce</i>	
JUMBO LUMP CRAB COCKTAIL	14.95
<i>with Tomato Remoulade Sauce</i>	
MAINE LOBSTER COCKTAIL	18.95

### Seafood Raw & Chilled

EAST COAST OYSTERS ON THE HALF SHELL	
<i>each 1.95 minimum order 1/2 dozen served with Cocktail Sauce and Mignonette Sauce</i>	
SEAFOOD PLATEAU FOR TWO – FOUR PERSONS	29.95
<i>an Assortment of Raw and Chilled Seafood</i>	
AHI TUNA TARTARE	11.95
<i>with Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon</i>	
MAINE LOBSTER	18.95
<i>Half Lobster with Herb Mayonnaise</i>	

### Salad Platters

HOT AND CRISP DUCK LEG CONFIT SALAD	15.95
<i>with Frisée Lettuce, Anjou Pears, Lardons and Shallot Vinaigrette</i>	
TUNA NICOISE SALAD	13.95
<i>with French Green Beans, Hard Boiled Egg, Tomato, Potatoes and Red Wine Mustard Vinaigrette</i>	
GRILLED CALAMARI SALAD	10.95
<i>with Roasted Beets, Toasted Almonds, Grated Pecorino Romano, and Warm Garlic Verjus Vinaigrette</i>	
GRILLED BUTTERFLY QUAIL SALAD	15.95
<i>with baby Spinach, Red Roasted Beets, Goat Cheese Ricotta, Crisp Garlic and Aged Balsamic Vinaigrette</i>	

### Entrees

PRINCE EDWARD ISLAND MUSSELS	
<i>with White Wine, Chopped Tomatoes, Fine Herbs with French Fries</i>	
	small 9.95 large 18.95
PAVIL HANGAR STEAK “THE BUTCHER’S CUT”	
<i>Lightly marinated in Red Wine and Herbs De Provence served with a Red Wine Sauce and French Fries</i>	
	19.95
PEPPERED N.Y. STRIP STEAK 12oz.	29.95
<i>with Cognac Black Peppercorn Sauce, served with French Fries</i>	
FILET MIGNON 8oz.	28.95
<i>served with Béarnaise Sauce and French Fries</i>	
KING SALMON	19.95
<i>Roasted with Carrots, Broccoli, Cauliflower, Red Potatoes and Pomegranate Glaze</i>	
PAN SEARED WILD SEA SCALLOPS	24.95
<i>with Caper Black Butter, Griddled Asparagus, Tomato and Golden Brown Potatoes</i>	
SAUTEED WILD LEMON SOLE	20.95
<i>with Sun Chokes, Root Vegetables and Lemon</i>	
ROASTED CHICKEN	17.95
<i>with French Green Beans, Garlic Mashed Potatoes and Natural Sage Juice</i>	
RACK OF LAMB	28.95
<i>Mustard Rubbed with French Green Beans, Creamy Polenta and Saffron Mint Sauce</i>	
HAMBURGER AND FRENCH FRIES	10.95
<i>Gluten Free Bun with Choice of Gruyere, Cheddar or Goat Cheese</i>	
VEGETABLE CASSOULET	14.95
<i>with White Beans, Artichokes, Tomatoes, Carrots, Wild Mushrooms and Basil Cooked in a Casserole</i>	
OMELET	8.95
<i>Choice of Gruyere Cheese, Mushroom, Ham, Spinach and French Fries</i>	

### Small Sides

STEAMED ASPARAGUS	4.95
BROCCOLI FLORETTES	4.95
FRENCH GREEN BEANS	4.95
<i>with Shallots</i>	
SPINACH	4.95
<i>with Garlic</i>	
GARLIC MASHED POTATOES	4.95
FRENCH FRIES “POMMES FRITES”	4.95
<i>with Dijon Aioli</i>	
BAKED POTATO	4.95
<i>with Kosher Salt</i>	

### Desserts

CRÈME BRÛLÉE	5.95
SEASONAL BERRIES	6.95
<i>with Chantilly Whipped Cream</i>	
ICE CREAM	per scoop 2.95
<i>Double Chocolate, Coffee or French Vanilla</i>	
SORBET	per scoop 2.95
<i>Raspberry, Lemon or Peach</i>	