




PAVIL[®]

RESTAURANT & BAR

Appetizers

FRENCH ONION SOUP	6.95
PAVIL SALAD <i>with Cherry Tomatoes, Red Onions, Bacon, Bleu Cheese, Garlic Granola and Lemon Basil Dressing</i>	6.95
CAESAR SALAD <i>with Parmesan Reggiano Cheese and Croutons</i>	5.95
ADD Á LA CARTE	
GRILLED CHICKEN BREAST	2.95
GRILLED SHRIMP	4.95
JUMBO CRABMEAT	7.95
CRISPY FRIED CALAMARI <i>with Red Pepper Sushi Vinegar and Tomato Sauce</i>	8.95
OLD WORLD DELI MEATS <i>Country Pâté, Cured Dry Sausage and Beef Carpaccio</i>	14.95

Cheese

SEASONAL FIVE CHEESES <i>served with French Bread and Apple Quince Marmalade</i>	12.95
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

Seafood Cocktails

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

Seafood Raw & Chilled

EAST COAST OYSTERS ON THE HALF SHELL <small>each</small> 1.95 <small>MINIMUM ORDER ½ DOZEN</small> <i>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>	

Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES or FRESH FRUIT
ADD SOUP OF THE DAY or SMALL PAVIL SALAD 2.95

GRIDDLED HAM AND GRUYÈRE CHEESE 9.95 <i>on Sourdough with Mornay Sauce "Croque-Monsieur"</i>	
ADD Á LA CARTE FRIED EGG "Croque Madame" .95	
HAMBURGER 8.95 <i>with Choice of Gruyère, Cheddar or Goat Cheese</i>	
GRILLED CHICKEN CLUB SANDWICH 11.95 <i>on Nine Grain Bread with Avocado</i>	
FRENCH DIP 13.95 <i>Double Dipped Roast Sliced Prime Rib on French Baguette in Natural Beef Juices with Spicy Mustard and Horseradish Sauce</i>	

Entrees

PRINCE EDWARD ISLAND MUSSELS <small>small 9.95 large 18.95</small> <i>with White Wine, Chopped Tomatoes and Fine Herbs with French Fries</i>	
CRISPY FRIED GULF SHRIMP ALMONDINE 15.95 <i>with French Fries and Classic Tartar Sauce</i>	
PAVIL HANGAR STEAK "THE BUTCHER'S CUT" 19.95 <i>Lightly Marinated in Red Wine and Herbs De Provence served with a Red Wine Sauce and French Fries</i>	
PEPPERED N.Y. STRIP STEAK 12 oz. 29.95 <i>with Cognac Black Peppercorn Sauce, served with French Fries</i>	
FILET MIGNON 8 oz. 28.95 <i>served with Bearnaise Sauce and French Fries</i>	
KING SALMON 19.95 <i>Roasted with Carrots, Broccoli, Cauliflower, Red Potatoes and Pomegranate Glaze</i>	
QUICHE 9.95 <i>a Savory Custard Tart with Gruyère Cheese and Today's Filling Served with Mixed Greens and House Vinaigrette</i>	
GRILLED CHICKEN PAILLARD 12.95 <i>with Vegetables</i>	
OMELET 8.95 <i>choice of Gruyère Cheese, Mushroom, Ham, Spinach and French Fries</i>	
VEGETABLE CASSOULET 14.95 <i>with White Beans, Artichokes, Tomatoes, Carrots, Wild Mushrooms and Basil Cooked in a Casserole</i>	

Salad Platters

GRILLED CHICKEN CHOPPED AVOCADO SALAD 10.95 <i>with Romaine, Sun Dried Tomato, Hard Boiled Egg, Red Radish, Green Apple, Walnuts and Bleu Cheese Dressing</i>	
HOT AND CRISP DUCK LEG CONFIT SALAD 15.95 <i>with Frisée Lettuce, Anjou Pears, Lardons and Shallot Vinaigrette</i>	
TUNA NIÇOISE 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>	
HOUSE SMOKED SALMON AND BAGEL 9.95 <i>with Red Beefsteak Tomato, Red Onion, Capers and Cream Cheese</i>	

Small Sides

MACARONI & CHEESE 6.95	
FRENCH FRIES "POMMES FRITES" 3.95 <i>with Dijon Aioli</i>	
SPINACH 3.95 <i>with Garlic</i>	
BROCCOLI FLORETTES 3.95	
STEAMED ASPARAGUS 3.95	
GARLIC MASHED POTATOES 3.95	
BAKED POTATO 3.95 <i>with Kosher Salt</i>	

WINE OF THE DAY

WHITE: BUEHLER 9/32
Chardonnay, Russian River Valley; Sonoma County,
California, 2008

RED: MILBRANDT 9/32
Cabernet Sauvignon, Columbia Valley; "Traditions,"
Washington, 2006

COCKTAIL OF THE DAY

ABSINTHE DRIP
Grand Absente Absinthe, Sugar Cube and Grapefruit Juice

CORPORATE EXECUTIVE CHEF EXECUTIVE SOUS CHEF
SCOTT COHEN **CHRIS COOK**


