# **BREAKFAST**

#### **ALL AMERICAN \$18.95**

two eggs any style with bacon, sausage, home fried potatoes & toast

#### **BUTTERMILK PANCAKES \$15.95**

3 buttermilk pancakes, with choice of fresh blueberries, bananas or chocolate chips

#### FRENCH TOAST \$15.95

hearty slices of country bread soaked in an egg, vanilla & cinnamon batter, served with a grand marnier orange butter

#### **BANANAS FOSTER BELGIAN WAFFLES \$17.95**

belgian waffles topped with bananas & pecans in a light butter caramel sauce

#### **STEAK & EGGS \$31.95**

grilled NY strip steak & two eggs any style served with home fried potatoes

# **EGGS BENEDICT \$19.95**

two poached eggs, canadian bacon & hollandaise sauce on english muffins served with home fried potatoes

## **BREAKFAST BURRITO \$18.95**

flour tortilla with scrambled eggs, scallions, bacon & pepper jack cheese served with black bean & avocado salsa & home fried potatoes

### **PAVILION BREAKFAST SANDWICH \$18.95**

scrambled eggs, spinach, bacon & american cheese on sourdough toast served with home fried potatoes

## **LOX PLATE \$18.95**

vodka & dill cured salmon served with a toasted bagel, cream cheese, tomatoes, red onion & capers

# **COUNTRY OATMEAL \$11.95**

old fashion whole grain oats served with choice of granola, sliced almonds or chopped walnuts & brown sugar

**YOGURT PARFAIT \$12.95** vanilla yogurt drizzled with honey, topped with granola & fresh seasonal berries

FRESH FRUIT \$14.95 sliced seasonal fruit

# **PERSONAL OMELET \$18.95**

choice of ham, onions, peppers, tomatoes, spinach, mushrooms, cheddar, swiss, american or mozzarella served with bacon or sausage & home fried potatoes

# **AVOCADO BRUSCHETTA \$15.95**

avocado, lime, olive oil & feta cheese on sourdough

# FOR THE KIDS

(INCLUDES A BEVERAGE)

SLICED FRUIT BOWL \$9.95

SILVER DOLLAR PANCAKES \$9.95

SCRAMBLED EGGS & BACON OR SAUSAGE \$10.95

**CEREALS \$7.95** 

ask your server for daily selections

# **SIDES**

**ONE EGG ANY STYLE \$3.95** 

BACON, TURKEY BACON, SAUSAGE, OR HAM \$4.95

**BAGEL OR ENGLISH MUFFIN \$5.95** 

**CEREALS \$6.95** 

ask your server for daily selections

WHOLE FRUIT - banana, apple or orange \$2.95

TOAST - white, wheat, multi-grain, rye or sour dough \$4.95

# **BREAKFAST BEVERAGES**

# **FRUIT SMOOTHIE \$10.50**

blended fat free yogurt, strawberries, banana, honey & wheat germ

## **JUICE \$5.50**

apple, orange, pineapple, cranberry, grapefruit

**LEMONADE OR ICED TEA \$5.50** 

## **SOFT DRINKS \$5.50**

pepsi, diet pepsi, sierra mist, ginger ale

**HOT CHOCOLATE OR MILK \$5.50** 

HOT TEA, regular or decaffeinated \$5.50

# **MIGHTY LEAF TEAS \$6.50**

organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist

ESPRESSO single \$5.50 or double \$6.50

#### **CAPPUCCINO OR LATTE \$6.50**

AMERICAN COFFEE, regular or decaffeinated \$5.50

ADD FLAVOR TO ANY COFFEE \$1 CARAMEL, VANILLA OR HAZELNUT

VOSS PREMIUM BOTTLED WATER, still or sparkling

375ml - **\$7.50** / 800ml - **\$9.50** 

MIMOSA \$15 champagne & orange juice

**BELLINI \$16** champagne & peach schnapps

PAMA COCKTAIL \$16 champagne & pomegranate liqueur

SCREWDRIVER \$17 ketel one vodka & orange juice

# **SRIRACHA MARY \$17**

titos handmade vodka, loaded bloody mary mix, worchester sauce & sriracha

#### SPIKED HALF & HALF \$17

spring44 honey vodka, lemonade & unsweetened iced tea

FULL BEVERAGE MENU AVAILABLE UPON REQUEST

**ALCOHOL SERVICE BEGINS AT** 

**8AM MONDAY - SATURDAY & 10AM ON SUNDAY** 

# **STARTERS**

#### **FRIED CALAMARI \$18.95**

delicately fried calamari served with spicy marinara & lemon

# **CHICKEN TENDERS \$16.95**

traditional crispy or buffalo style served with french fries

#### **NACHOS \$14.95**

warm corn tortilla chips topped with cheese sauce, green scallions & jalapeños served with salsa, guacamole & sour cream ADD CHICKEN \$9 ADD CHILI \$7

#### **CRAB CAKES \$23.95**

two lump maryland crab cakes with fresh corn relish & cilantro mayo

# **SHRIMP COCKTAIL \$18.95**

6 jumbo shrimp poached in aromatic spices, served with celery, lemon & cocktail sauce

# **QUESADILLA \$14.95 ADD CHICKEN \$9**

veggies, pepper jack cheese, salsa, guacamole & sour cream

#### **BAVARIAN STYLE PRETZEL \$14.95**

served with whole grain dijon mustard & cheese sauce

#### **CHICKEN WINGS**

8 PIECE \$16.95 / 12 PIECE \$21.95 / 16 PIECE \$27.95

bbg, buffalo, korean style, hot honey or reaper

#### **CHICKEN POT PIE \$15.95**

shredded chicken, potatoes & seasonal vegetables in a creamy gravy topped with a golden puff pastry

# **VEGETABLE POT STICKERS \$14.95**

vegetable dumplings served with garlic sesame sauce

# **CHICKEN & CHEESE EMPANADAS \$14.95**

golden crispy dough filled with cheddar cheese blend & chicken served with marie rose sauce

# **AVOCADO BRUSCHETTA \$15.95**

avocado, lime, olive oil & feta cheese on sourdough

# **SOUPS & SALADS**

# **ONION SOUP GRATIN \$12.95**

swiss & parmesan cheeses with ciabatta

# **CHICKEN NOODLE \$12.95**

celery, carrots, onions, chicken, pasta & lemon

# **CAESAR \$14.95**

romaine, croutons & grated parmesan with a creamy caesar dressing

# **HOUSE \$12.95**

mixed greens, tomato, carrot & cucumber with a balsamic vinaigrette

# **COBB SALAD \$24.95**

grilled chicken breast, egg, lettuce, avocado, tomato, bacon & bleu cheese crumble with a red wine vinaigrette

#### **SHRIMP & KALE \$25.95**

grilled shrimp, kale, romaine, corn, black olives, & red onion with a honey balsamic

ADD CHICKEN \$9, SHRIMP \$10, SALMON \$15 OR STEAK \$21

# FRESHLY BAKED PIZZAS

## **TRADITIONAL MARINARA \$15.95**

marinara & mozzarella

# PROSCIUTTO & ARUGULA \$18.95

marinara, mozzarella, prosciutto, arugula & parmesan

### **HAWAIIAN BBQ CHCKEN \$17.95**

fried chicken, bacon, pineapple, sautéed red onion & mozzarella

#### **MARGHERITA \$16.95**

marinara, fresh mozzarella & basil ADD PEPPERONI OR SAUSAGE TO ANY PIZZA \$4

# SANDWICHES, CLUBS, PANINIS, & WRAPS

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

# **REUBEN SANDWICH \$23.95**

corn beef, swiss & sauerkraut on marble rye served with coleslaw & russian dressing

# **TURKEY CLUB \$20.95**

with bacon, lettuce, tomato, swiss & mayo on a multi-grain bread

# **GRILLED CHICKEN WRAP \$19.95**

mesclun greens, sliced apple & a jack-cheddar blend with honey mustard

### **SALMON CLUB BLT STYLE \$20.95**

sautéed red onion & basil mayo on sourdough bread

#### **CHICKEN CAPRI PANINI \$20.95**

tomato, mozzarella & basil with a balsamic glaze on ciabatta

# **CUBAN SANDWICH \$22.95**

roasted pork, swiss cheese, turkey, pickles & whole grain mustard on a hoagie

# **BLACKENED CHICKEN SANDWICH \$20.95**

blackened chicken, monterey jack cheese, lettuce & tomato served on a brioche roll

# **STEAK SANDWICH \$25.95**

sliced steak & caramelized onions topped with swiss & pepper jack cheese served with parmesan fries

No orders taken after 11:30pm

# **BURGERS**

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

# **ELEMENTS \$24.95**

house seasoned ground beef, cheddar cheese, bacon, lettuce, tomato, onion rings, pickles, dijon mustard & mayo on a brioche roll

#### **SALMON \$22.95**

salmon, arugula, tomato & tartar sauce on a brioche roll

# **VEGGIE \$21.95**

black beans, quinoa, chickpeas, lettuce & tomato on a multi grain bun

#### **TURKEY \$21.95**

house seasoned ground turkey topped with arugula, tomato & avocado on a multi grain bun

# **ENTREES**

# **CREATE YOUR OWN FETTUCCINI \$18.95**

your choice of sauce garlic & oil / marinara / vodka / pesto cream / alfredo ADD CHICKEN \$9, SHRIMP \$10, SALMON \$15 OR STEAK \$21

# **VEAL PICCATA \$33.95**

veal cutlet, capers, lemon & demi-glace on a bed of spaghetti

#### **CHICKEN BREAST \$27.95**

served with roasted potatoes, mushrooms & pan jus

# **FLAT IRON STEAK FRITES \$32.95**

grilled & topped with garlic herbed truffle butter & served with parmesan fries

#### \*GRILLED NY STRIP STEAK \$39.95

served au poivre style with mashed potatoes, carrots & asparagus SERVED WITH A SIDE SALAD

# \*BERKSHIRE PORK CHOP \$37.95

herb brined center cut pork chop, shitake mushrooms, lemon herb mashed potatoes & sautéed spinach with bourbon au jus \*SERVED WITH A SIDE SALAD

# **MEDITERRANEAN PENNE \$27.95**

shrimp, kale, black olives, tomatoes & mushrooms sauteed with white wine and an infused thyme, rosemary, garlic oil

# **GRANDMA'S MEATLOAF \$26.95**

house seasoned ground beef with bacon & BBQ sauce served with mashed potatoes, sautéed carrots & string beans

#### **TERIYAKI SALMON \$31.95**

filet of salmon seared in teriyaki sauce, served with jasmine rice & a vegetable medley

# **FISH TACOS \$23.95**

tempura battered fish, coleslaw, avocado, cilantro & tartar sauce served on flour tortillas

# **SWEET & SPICY CATFISH \$28.95**

filet of catfish seared with blackening spice & brown sugar, served with yellow rice, sauteed asparagus & a creamy shallot sauce

# **SHRIMP SCAMPI \$29.95**

shrimp sauteed in garlic, olive oil & white wine served with vegetable rice

#### **ALL DAY AMERICAN BREAKFAST \$19.95**

two eggs any style with bacon, sausage, home fried potatoes & toast

GLUTEN FREE SUBSTITUTES AVAILABLE UPON REQUEST

# SIDES \$7.95 EACH

FRENCH FRIES - SWEET POTATO FRIES - MASHED POTATOES ONION RINGS - JASMINE RICE - WHITE RICE - CARROTS MUSHROOMS - SPINACH - ASPARAGUS

# FOR THE KIDS

(INCLUDES A BEVERAGE)

**MAC 'N' CHEESE \$10.95** 

CHEESE QUESADILLA \$10.95

**CHICKEN FINGERS & FRIES \$11.95** 

SALMON & MASHED POTATOES \$13.95

CHEESEBURGER SLIDERS & FRIES \$12.95

PEANUT BUTTER & JELLY SANDWICH \$8.95

PENNE PASTA (BUTTER OR MARINARA SAUCE) \$9.95

# KIDS' BEVERAGES

JUICE apple, orange, cranberry

1% MILK WATER

# KIDS' DESSERT

**COOKIES & 1% MILK \$6.95** 

**SEASONAL BERRIES & WHIPPED CREAM \$8.95** 

ICE CREAM - vanilla, chocolate or strawberry \$5.95

# **SWEET ENDING**

- JUNIOR'S ORIGINAL NY CHEESECAKE \$15.95
- CHOCOLATE CAKE \$10.95
- TIRAMISU \$12.95
- BROWNIE A LA MODE \$11.95
- FRENCH APPLE TART A LA MODE \$14.95
- BANANA BREAD PUDDING A LA MODE \$11.95
- PEACH COBBLER A LA MODE \$13.95
- ICECREAM \$7.95 vanilla, chocolate or strawberry

# No orders taken after 11:30pm

# **BEVERAGES**

**JUICE \$5.50** 

apple, orange, pineapple, cranberry, grapefruit

**LEMONADE OR ICED TEA \$5.50** 

**SOFT DRINKS \$5.50** 

pepsi, diet pepsi, sierra mist, ginger ale

**HOT CHOCOLATE OR MILK \$5.50** 

HOT TEA, regular or decaffeinated \$4.75

**MIGHTY LEAF TEAS \$6.50** 

organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist

ESPRESSO single \$5.50 or double \$6.50

**CAPPUCCINO OR LATTE \$6.50** 

AMERICAN COFFEE, regular or decaffeinated \$5.50 ADD FLAVOR TO ANY COFFEE \$1 CARAMEL, VANILLA OR HAZELNUT

VOSS PREMIUM BOTTLED WATER, still or sparkling 375ml - \$7.50 / 800ml - \$9.50

# **COCKTAILS**

# **CUCUMBER FIZZ 18**

grey goose pear vodka, st germain elderflower liquor, fresh lemon juice & club soda

# **SPIKED ARNOLD PALMER 17**

spring44 honey vodka, lemonade & unsweetened iced tea

# **LYNCHBURG LEMONADE 17**

jack daniels, triple sec & sour mix topped with lemon-lime soda

# **MULES 17**

fresh lime juice & ginger beer MOSCOW / RUSSIAN STANDARD VODKA IRISH / JAMESON TENNESSEE / JACK DANIELS MARYLAND / SAGAMORE RYE

# **THE NEGRONI 18**

spring44, mountain gin, campari, & sweet vermouth

# **THE CLASSIC MARTINI 20**

absolut vodka or beefeater gin with a splash of martini & rossi dry vermouth

#### MAI TAI 19

captain morgan spiced rum, malibu rum, pineapple & orange juice with a splash of grenadine 151 RUM FLOATER +5

# **LYCHEE MARTINI 20**

stolichnaya vodka & lychee juice with a splash of martini & rossi dry vermouth, garnished with fresh lychee

#### **SRIRACHA MARY 17**

titos vodka, loaded bloody mary mix, worcester sauce & sriracha

# **HERRADURA MARGARITA 20**

herradura silver tequila, patron citron & fresh lime juice with a splash of agave nectar

## **GOOD OL'FASHION LARCENY 18**

larceny bourbon, sugar & bitters with muddled orange & cherry

#### **MOJITOS 18**

freshly squeezed lime juice, simple syrup, club soda & mint leaves

CLASSIC / BACARDI RUM

POMEGRANATE / PAMA LIQUEUR

GINGER / CANTON GINGER LIQUEUR

#### **BLACK-EYED RYE 18**

sagamore rye, fresh lime juice, gosling ginger beer & blackberry syrup

ADDITIONAL COCKTAILS AVAILABLE UPON REQUEST

# **DOMESTIC BOTTLES**

- ANCHOR PORTER 10
- BLUE MOON 9.50
- \*BRONX AMERICAN PALE ALE (12 OZ. CAN) 10
- BUD LIGHT or BUD LIGHT SELTZER 9
- BUDWEISER 9
- DOGFISH 60 MINUTE IPA 10.50
  - GOLDEN MONKEY TRIPEL 11
  - MCKENZIES ORIGINAL CIDER 10
  - MCKENZIES BLACK CHERRY CIDER 10
  - MICHELOB 9
  - MILLER LITE 9
  - \*MONTAUK WAVE CHASER IPA (120Z. CAN) 10
- \*SINGLECUT SEASONAL IPA (16 OZ. CAN) 14
  - YUENGLING 9
  - \*LOCAL BEER

# **IMPORTED BOTTLES**

- AMSTEL LIGHT 9.50
- CLAUSTHALER (NON-ALCOHOLIC) 9
- CORONA 9.50
- GUINNESS 10
- HEINEKEN 9.50
- ALCOHOL SERVICE BEGINS AT 8AM
  - MONDAY SATURDAY & 10AM ON SUNDAY

# **BOTTLE SERVICE**

Vodka	CARAFE OF JUICE \$35 cranberry, orange, grapefruit or pineapple	
ABSOLUT \$250	CARAFE OF MIXER \$45	
STOLI (ALL FLAVORS) \$250 blueberry, citrus, vanilla, rasberry, orange, 80, & gluten free	bloody mary or margarita	
TITOS \$250	RED BULL \$7.50 regular or sugar free	
KETEL ONE \$275	GOSLINGS GINGER BEER \$6.50	
GREY GOOSE \$300	SOFT DRINKS \$5.50	
CIROC COCONUT \$300	pepsi, diet pepsi, sierra mist, ginger ale, club	soda or tonic
Gin I		
BEEFEATER \$250	WINE	
BOMBAY SAPPHIRE \$275		
TANQUERAY \$275	Whites 80Z GLASS / BOTTLE	
HENDRICKS \$300	HOUSE CHARDONNAY, PINOT GRIGIO	\$16 / \$41
Tequila I	RUFFINO PINOT GRIGIO	\$19 / \$51
JOSE CUERVO GOLD \$250	BISTRO SAUVIGNON BLANC	\$19 / \$51
CASAMIGOS BLANCO \$325	SONOMA CUTRER CHARDONNAY	\$25 / \$69
PATRON SILVER \$350	SEAGLASS RIESLING	\$18 / \$48
PATRON ANEJO \$375	MIRASSOU MOSCATO	\$17 / \$46
PATRON REPRESADO \$400	MARTIN CODAX ALBARINO	\$25 / \$69
Rum	WARTIN CODAX ALBARINO	φ257 φ09
MALIBU \$250	Doub 007.01.400./D	OTT! F
BACARDI SILVER, GOLD OR LIMON \$250 CAPTAIN MORGAN \$250	Reds 80Z GLASS / B	
	HOUSE CABERNET, MERLOT, PINOT NO	IR \$16 / \$41
Scotch  DEWARDS WHITE LAREL #275	LYRIC BY ETUDE PINOT NOIR	\$24 / \$65
DEWARS WHITE LABEL \$275  JOHNNIE WALKER BLACK \$350	MICHELE CHIARLO BARBERA D'ASTI	\$20 / \$55
GLENLEVIT 12 YEAR \$375	LINE 39 PETITE SIRAH	\$18 / \$48
MACALLAN 12 YEAR \$375	COLORES DEL SOL MALBEC	\$18 / \$48
OBAN 14 YEAR \$425	19 CRIMES SHIRAZ	\$18 / \$48
Whiskey	LUIS MARTINI CABERNET	\$25 / \$69
SEAGRAMS 7 \$250		
CROWN ROYAL \$275	B&G MERLOT	\$19 / \$51
JAMESON \$275	l	
TEMPLETON RYE \$325	Rose 80Z GLASS / B	OTTLE
Cognac	HOUSE WHITE ZINFANDEL	\$15 / \$41
HENNESSY VS \$350	I	
REMY MARTIN VSOP \$425	Sparkling 80Z GLASS / B	OTTLE
Bourbon	HOUSE SPARKLING WHITE WINE (FR)	\$13 / \$41
JACK DANIELS \$275	HOUSESPARKLING ROSE (FR)	\$13 / \$41
JACK DANIELS HONEY \$275	GANCIA PROSECCO 187 ML (ITALY)	\$16
KNOB CREEK \$325		·
MAKERS MARK \$325	NICOLAS FEUILLATTE BRUT (FR)	\$35 / \$125
GENTLEMAN JACK \$325 WOODFORD RESERVE \$350	SCHARFFENBERGER BRUT ROSE (CA)	
WOODI OND RESERVE \$550	*MOET IMPERIAL BRUT (FRANCE)	\$180
j.	*VEUVE CLIQUOT YELLOW LABEL (FR)	\$200
Consuming raw or uncooked meats, seafood, shellfish or eggs may increase yo	ur risk of food horne illness. Please notify us if you have any	food allergies