**CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES.**

All menus and prices are subject to change. All orders are subject to state and local taxes, a delivery charge of $3 and a service charge of 22%. The service charge includes 20% gratuity. Must be 21 years of age with proper identification to order alcoholic beverages.

**BREAKFAST 6AM - 11AM**

- **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** $30.95
  - 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** $14.95
  - avocado, lime, olive oil & feta cheese on sourdough

**FOR THE KIDS (INCLUDES A BEVERAGE)**

- **SLICED FRUIT BOWL** $8.95
- **SILVER DOLLAR PANCAKES** $7.95
- **SCRAMBLED EGGS & BACON OR SAUSAGE** $8.95
- **CEREALS** $6.95
  
  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 sourdough $4.95

**BREAKFAST BEVERAGES**

- **FRUIT SMOOTHIE** $8.75
  - blended fat free yogurt, strawberries, banana, honey & wheat germ

- **JUICE** $4.75
  - apple, orange, pineapple, cranberry, grapefruit

- **LEMONADE OR ICE TEA** $4.75

- **SOFT DRINKS** $4.75
  - pepsi, diet pepsi, sierra mist, ginger ale

- **HOT CHOCOLATE OR MILK** $4.75

- **HOT TEA**, regular or decaffeinated $4.75

- **MIGHTY LEAF TEAS** $6.75
  - organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist

- **ESPRESSO** single $4.75 or double $5.75

- **CAPPUCINO OR LATTE** $5.75

- **AMERICAN COFFEE**, regular or decaffeinated $4.75
  - add flavor to any coffee $1
    - caramel, vanilla or hazelnut

- **VOSS PREMIUM BOTTLED WATER**, still or sparkling
  - 375ml - $6.75 / 800ml - $8.75

- **MIMOSA** $14
  - champagne & orange juice

- **BELLINI** $15
  - champagne & peach schnapps

- **PAMA COCKTAIL** $15
  - champagne & pomegranate liqueur

- **SCREWDRIVER** $16
  - ketel one vodka & orange juice

- **SRIRACHA MARY** $16
  - titos handmade vodka, loaded bloody mary mix, worchester sauce & sriracha

- **SPIKED HALF & HALF** $16
  - spring44 honey vodka, lemonade & unsweetened iced tea

**FULL BEVERAGE MENU AVAILABLE UPON REQUEST**

**ALCOHOL SERVICE BEGINS AT 8AM MONDAY - SATURDAY & 10AM ON SUNDAY**
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5PM - 11:30PM

STARTERS

FRIED CALAMARI $17.95
delicately fried calamari served with spicy marinara & lemon

CHICKEN TENDERS $15.95
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 $8 ADD CHILI $5

CRAB CAKES $21.95
two lump maryland crab cakes with fresh corn relish & cilantro mayo

SHRIMP COCKTAIL $16.95
6 jumbo shrimp poached in aromatic spices, served with celery, lemon & cocktail sauce

QUESADILLA $14.95 ADD CHICKEN $8
veggies, pepper jack cheese, salsa, guacamole & sour cream

BAVARIAN STYLE PRETZEL $14.95
served with whole grain dijon mustard & cheese sauce

CHICKEN WINGS
bbq, buffalo, korean style, hot honey or reaper
8 PIECE $15.95 / 12 PIECE $20.95 / 16 PIECE $26.95

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 $13.95
golden crispy dough filled with cheddar cheese blend & chicken served with marie rose sauce

AVOCADO BRUSCHETTA $14.95
avocado, lime, olive oil & feta cheese on sourdough

FRESHLY BAKED PIZZAS

TRADITIONAL MARINARA $15.95
marinara & mozzarella

PROSCIUTTO & ARUGULA $18.95
marinara, mozzarella, prosciutto, arugula & parmesan

HA W AIIAN 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 $3

BURGERS

ELEMENTS $21.95
house seasoned ground beef, cheddar cheese, bacon, lettuce, tomato, onion rings, pickles, dijon mustard & mayo on a brioche roll

SALMON $21.95
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

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

CLUBS, PANINIS, WRAPS & SANDWICHES

REUBEN SANDWICH $22.95
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 $18.95
mesclun greens, sliced apple & a jack-cheddar blend with honey mustard

SOUPS & SALADS

ONION SOUP GRATIN $12.95
gruyere, 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

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**SALMON CLUB BLT STYLE** $19.95  
Sautéed red onion & basil mayo on sourdough bread

**CHICKEN CAPRI PANINI** $19.95  
Tomato, mozzarella & basil with a balsamic glaze on ciabatta

**CUBAN SANDWICH** $21.95  
Roasted pork, Swiss cheese, turkey, pickles & whole grain mustard on a hoagie

**BLACKENED CHICKEN SANDWICH** $19.95  
Blackened chicken, monterey jack cheese, lettuce & tomato served on a brioche roll

**STEAK SANDWICH** $24.95  
Sliced steak & caramelized onions topped with Swiss & pepper jack cheese served with parmesan fries

**ENTREES**

**CREATE YOUR OWN FETTUCCINI** $18.95  
Your choice of sauce

- Garlic & oil / marinara / vodka / pesto cream / alfredo
- Add chicken $8, shrimp $9, salmon $14 or steak $19

**VEAL PICCATA** $31.95  
Veal cutlet, capers, lemon & demi-glace on a bed of spaghetti

**CHICKEN BREAST** $24.95  
Served with roasted potatoes, mushrooms & pan jus

**FLAT IRON STEAK FRITES** $30.95  
Grilled & topped with garlic herbed truffle butter & served with parmesan fries

**‘GRILLED NY STRIP STEAK** $36.95  
Served au poivre style with mashed potatoes, carrots & asparagus

**‘BERKSHIRE PORK CHOP** $34.95  
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** $24.95  
Shrimp, kale, black olives, tomatoes & mushrooms sautéed with white wine & an infused thyme, rosemary, garlic oil

**GRANDMA’S MEATLOAF** $25.95  
House seasoned ground beef with bacon & BBQ sauce served with mashed potatoes, sautéed carrots & string beans

**TERIYAKI SALMON** $29.95  
Filet of salmon seared in teriyaki sauce, served with jasmine rice & a vegetable medley

**FISH TACOS** $22.95  
Tempura battered fish, coleslaw, avocado, cilantro & tartar sauce served on flour tortillas

**SWEET & SPICY CATFISH** $27.95  
Filet of catfish seared with blackening spice & brown sugar, served with yellow rice, sautéed asparagus & a creamy shallot sauce

**SHRIMP SCAMPI** $28.95  
Shrimp sautéed 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 $9.95
- Cheese quesadilla $9.95
- Chicken fingers & fries $10.95
- Salmon & mashed potatoes $11.95
- Cheeseburger sliders & fries $11.95
- Peanut butter & jelly sandwich $7.95
- Penne pasta (butter or marinara sauce) $8.95

**KIDS BEVERAGES**

- Juice
  - Apple, orange, cranberry
  - 1% milk
  - Water

**KIDS DESSERT**

- Cookies & 1% milk $5.95
- Seasonal berries & whipped cream $7.95
- Ice cream - vanilla, chocolate or strawberry $4.95

**SWEET ENDING**

**JUNIOR’S ORIGINAL NY CHEESECAKE** $14.95
**CHOCOLATE CAKE** $10.95
**TIRAMISU** $11.95
**BROWNIE A LA MODE** $11.95
**FRENCH APPLE TART A LA MODE** $13.95
**BANANA BREAD PUDDING A LA MODE** $12.95
**PEACH COBBLER A LA MODE** $12.95
**ICE CREAM** $7.95
  - Vanilla, chocolate or strawberry

**CHEESE PLATE** $26.95  
Trio of cheeses: krystal cheddar, vermont shepherd verano or invierno (seasonal) & barneveld bleu served with traditional crackers, caramelized onion chutney, fig loaf & grapes - no substitutions

**NO ORDERS TAKEN AFTER 11:30PM**
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**BEVERAGES**

**JUICE** $4.75
apple, orange, pineapple, cranberry, grapefruit

**LEMONADE OR ICE TEA** $4.75

**SOFT DRINKS** $4.75
pepsi, diet pepsi, sierra mist, ginger ale

**HOT CHOCOLATE OR MILK** $4.75

**HOT TEA**, regular or decaffeinated $4.75

**MIGHTY LEAF TEAS** $6.75
organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist

**ESPRESSO** single $4.75 or double $5.75

**CAPPUCCINO OR LATTE** $5.75

**AMERICAN COFFEE**, regular or decaffeinated **$4.75**

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

**VOSS PREMIUM BOTTLED WATER**, still or sparkling
375ml - $6.75 / 800ml - $8.75

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**COCKTAILS**

**CUCUMBER FIZZ** 17
grey goose pear vodka, st germain elderflower liquor, fresh lemon juice & club soda

**SPIKED HALF & HALF** 16
spring44 honey vodka, lemonade & unsweetened iced tea

**LYNCHBURG LEMONADE** 16
jack daniels, triple sec & sour mix topped with lemon-lime soda

**MULES** 16
fresh lime juice & ginger beer

**MOSCOW / RUSSIAN STANDARD VODKA** / **IRISH / JAMESON**

**TENNESSEE / JACK DANIELS** / **MARYLAND / SAGAMORE RYE**

**THE NEGRONI** 17
spring44, mountain gin, campari, & sweet vermouth

**THE CLASSIC MARTINI** 19
absolut vodka or beefeater gin with a splash of martini & rossi dry vermouth

**MAI TAI** 18
captain morgan spiced rum, malibu rum, pineapple & orange juice with a splash of grenadine

**151 RUM FLOATER** +$5

**LYCHEE MARTINI** 19
stolichnaya vodka & lychee juice with a splash of matini & rossi dry vermouth, garnished with fresh lychee

**SRIRACHA MARY** 16
titos vodka, loaded bloody mary mix, worcester sauce & sriracha

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**DOMESTIC BOTTLES**

**ANCHOR PORTER** 9.50
**BLUE MOON** 9.00
‘**BRONX AMERICAN PALE ALE (12 OZ. CAN)** 9.50
**BUD LIGHT** 8.50
**BUDWEISER** 8.50
**DOGFISH 60 MINUTE IPA** 10.00
**GOLDEN MONKEY TRIPLE** 10.50
**LONG TRAIL GREEN BLAZE IPA** 9.50
**MCKENZIES BLACK CHERRY CIDER** 9.50
**MCKENZIES ORIGINAL CIDER** 9.50
‘**MIKKELLER POST NO PILS** 12.50
**MILLER LITE** 8.50
‘**MONTAUK WAVE CHASER IPA (12OZ. CAN)** 9.50
‘**SINGLECUT SEASONAL IPA (16 OZ. CAN)** 13.50
**YUENGLING** 8.50

‘**LOCAL BEER**

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**IMPORTED BOTTLES**

**AMSTEL LIGHT** 9.00
**CLAUSTHALER (NON ALCOHOLIC)** 8.50
**CORONA** 9.00
**GUINNESS** 9.50
**HEINEKEN** 9.00

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**HERRADURA MARGARITA** 19
herradura silver tequila, patron citron & fresh lime juice with a splash of agave nectar

**GOOD OL’FASHION LARSEN** 17
larceny bourbon, sugar & bitters with muddled orange & cherry

**MOJITOS** 17
freshly squeezed lime juice, simple syrup, club soda & mint leaves

**CLASSIC / BACARDI RUM**
**POMEGRANATE / PAMA LIQUEUR**
**GINGER / CANTON GINGER LIQUEUR**

**BLACK-EYED RYE** 17
sagamore rye, fresh lime juice, gobling ginger beer & blackberry syrup

**ADDITIONAL COCKTAILS AVAILABLE UPON REQUEST**

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**ALCOHOL SERVICE BEGINS AT**
**8AM MONDAY - SATURDAY & 10AM ON SUNDAY**
BOTTLE SERVICE

5PM - 11:30PM

CARAFE OF JUICE  $30  
cranberry, orange, grapefruit or pineapple

CARAFE OF MIXER  $40  
bloody mary or margarita

RED BULL  $6.75  
regular or sugar free

GOSLINGS GINGER BEER  $5.75  

SOFT DRINKS  $4.75  
pepsi, diet pepsi, sierra mist, 
ginger ale, club soda or tonic

WINE

Whites  8OZ GLASS / BOTTLE

HOUSE CHARDONNAY OR PINOT GRIGIO $14 / $39
RUFFINO PINOT GRIGIO $18 / $49
B&G SAUVIGNON BLANCO $18 / $49
SONOMA CUTRER CHARDONNAY $24 / $67
SEAGLASS RIESLING $17 / $46
MIRASSOU MOSCATO $16 / $41
90+ CELLARS NASCETTA $20 / $55

Reds  8OZ GLASS / BOTTLE

HOUSE CABERNET, MERLOT OR PINOT NOIR  
$14 / $39
LYRIC BY ETUDE PINOT NOIR $23 / $63
MICHELE CHIARLO BARBERA D’ASTI $19 / $53
LINE 39 PETITE SIRAH $17 / $46
COLORES DEL SOL MALBEC $17 / $46
LUIS MARTINI CABERNET $24 / $67
90+ CELLARS MERLOT $21 / $55

Rose  8OZ GLASS / BOTTLE

HOUSE WHITE ZINFANDEL $14 / $39

Sparkling  8OZ GLASS / BOTTLE

HOUSE SPARKLING WHITE WINE (FRANCE) $13 / $39
GANCIA PROSECCO 187 ML [ITALY] $15
NICOLAS FEUILATTE BRUT [FRANCE] $29 / $88
SCHARFFENBERGER BRUT ROSE [CA] $24 / $72
* MOET IMPERIAL BRUT [FRANCE] $149
* VEUVE CLICQUOT YELLOW LABEL [FRANCE] $159

BOTTLE SERVICE

Vodka

ABSOLUT $225
STOLI (ALL FLAVORS) $225
blueberry, citrus, vanilla, raspberry, 
orange, 80, & gluten free
TITOS $225
KETEL ONE $250
GREY GOOSE $275
CICROC COCONUT $275

Gin

BEEFEATER $225
BOMBAY SAPPHIRE $250
TANQUERAY $250
HENDRICKS $275

Tequila

JOSE CUERVO GOLD $225
CASAMIGOS BLANCO $300
PATRON SILVER $325
PATRON ANEJO $350
PATRON REPOSADO $375

Rum

MALIBU $225
BACARDI SILVER, GOLD OR LIMON $225
CAPTAIN MORGAN $225

Scotch

DEWARS WHITE LABEL $250
JOHNNIE WALKER BLACK $325
GLENLEVIT 12 YEAR $350
MACALLAN 12 YEAR $350
OBAN 14 YEAR $400

Whiskey

SEAGRAMS 7 $225
CROWN ROYAL $250
JAMESON $250
TEMPLETON RYE $300

Cognac

HENNESSY VS $325
REMY MARTIN VSOP $400

Bourbon

JACK DANIELS $250
JACK DANIELS HONEY $250
KNOB CREEK $300
MAKERS MARK $300
GENTLEMAN JACK $300
WOODFORD RESERVE $325

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