

BREAKFAST

6AM - 11AM

SIDES

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 gra-
nola, 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

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 \$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

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

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

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.

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

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

COBB SALAD \$21.95

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

SHRIMP & KALE \$24.95

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

ADD CHICKEN \$8, SHRIMP \$9, SALMON \$14 OR STEAK \$19

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 \$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

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

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

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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 sauteed with white wine and 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, sauteed asparagus & a creamy shallot sauce

SHRIMP SCAMPI \$28.95

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 \$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 \$11.95

PEACH COBBLER A LA MODE \$12.95

ICECREAM \$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

5PM - 11:30PM

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

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

HERRADURA MARGARITA 19

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

GOOD OL' FASHION LARCENY 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, gosling ginger beer & blackberry syrup

ADDITIONAL COCKTAILS AVAILABLE UPON REQUEST

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 TRIPEL	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

IMPORTED BOTTLES

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

ALCOHOL SERVICE BEGINS AT

8AM MONDAY - SATURDAY & 10AM ON SUNDAY

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BOTTLE SERVICE

5PM - 11:30PM

Vodka

ABSOLUT \$225
STOLI (ALL FLAVORS) \$225
blueberry, citrus, vanilla, raspberry,
orange, 80, & gluten free

TITOS \$225
KETEL ONE \$250
GREY GOOSE \$275
CIROC 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 REPRESADO \$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

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 BLANC \$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

19 CRIMES SHIRAZ \$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 FEUILLATTE BRUT (FRANCE) \$29 / \$88

SCHARFFENBERGER BRUT ROSE (CA) \$24 / \$72

* MOET IMPERIAL BRUT (FRANCE) \$149

* VEUVE CLIQUOT YELLOW LABEL (FRANCE) \$159

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