

STARTERS

LARDER BAKING CO. BREAD BASKET

AOC boule, sourdough, focaccia, french butter – 16
allergen – gluten, dairy

CHEESY BREAD

Larder baking company sourdough cut thin with melted blend of asiago and sharp cheddar – 17
allergen – dairy, gluten

TOMATO, CUCUMBER & WATERMELON SALAD

Cool watermelon cubes, campari tomatoes, feta, persian cucumbers, cherry tomatoes and torn mint dressed with a sherry vinaigrette – 26
allergen – dairy, citrus, onion

CLASSIC WEDGE SALAD

Baby iceberg lettuce, cherry tomatoes, penny carrots, mueskes, bacon, shallots, blue cheese crumbles and chive batons, house made buttermilk dressing – 29
allergen – dairy, onion, citrus, pork

LITTLE GEMS CAESAR

Little gems from the farmer's market, shaved parmesan and house made sourdough hand torn croutons, caesar dressing – 28
allergen – anchovy, dairy, citrus, garlic, egg

SHRIMP COCKTAIL

4 colossal shrimp, poached, lemon wedge, house made cocktail sauce – 33
allergen – crustacean, onion, citrus

PIGS IN A BLANKET

Hebrew national mini frankfurters wrapped in flaky puff pastry dough, ketchup, dijon, and whole grain mustard for dipping – 18
6 per serving
allergen – gluten, egg, dairy

PAVILION SIDES

FRENCH FRIES – 16

allergen – gluten

HOUSEMADE BATTERED ONION RINGS – 16

allergen – dairy, gluten, garlic

MASHED POTATOES – 16

allergen – dairy, garlic

ROASTED BABY CARROTS – 16

GRILLED JUMBO ASPARAGUS – 16

SAUTÉ BROCCOLINI – 16

SAUTEED SQUASH – 16

GRILLED TRUMPETS – 16

GRILLED CAMPARI TOMATOES – 16

MAINS

GRILLED SUMMER VEGETABLE SALAD

Vegetable medley, squash, zucchini, asparagus, corn romaine, radicchio, avocado wedges, chopped parsley, lemon mustard vinaigrette – 36
- add grilled chicken +12 | grilled salmon +14 | grilled shrimp +14
allergen – avocado, citrus

JUMBO SHRIMP LOUIE

4 colossal poached shrimp, butter lettuce, campari tomato, persian cucumbers, louie dressing – 41
allergen – crustacean, egg, citrus

SALMON

8oz pan seared and oven baked scottish salmon, salt, pepper and a honey glaze. Served with Arugula, grilled lemon. Baby carrots on the side – 42
allergen – citrus

IDAHO TROUT

8oz pan seared butterflied trout, crispy skin. Served with grilled lemon and asparagus on the side – 40
allergen – citrus

CLASSIC CHICKEN POT PIE

Oven roasted jidori chicken breast with fresh crisp carrots, peas, trumpet mushrooms, celery, pearl onions beneath a golden puff pastry – 28
allergen – gluten, dairy, onion

CHICKEN PARMESAN

8oz breaded and pan fried jidori chicken breast, traditional marinara sauce and parmesan cheese. Grilled campari tomatoes on the side – 38
allergen – onion, garlic, dairy, gluten

GRILLED JIDORI CHICKEN

Grilled boneless breast and thigh in a beef au jus sauce and baby carrots on the side – 32
allergen – dairy, onion, garlic

CLASSIC FRENCH DIP

Thinly sliced prime roast beef on a soft torpedo roll. served with au jus with horseradish cream. Shoestring fries on the side – 31
allergen – gluten, beef, dairy, onion

THE HB BURGER

8oz brisket and chuck blend grilled to medium. served with nukes, bacon, butter lettuce, tomato, red onion, signature HB sauce, American cheese all on a toasted sesame seed hamburger bun. Shoestring fries on the side – 31
allergen – gluten, pork, dairy, citrus, sesame, onion

PRIME STEAKS

All steaks come with a Pavilion side

NEW YORK STRIP – 12oz 78

RIBEYE – 14oz 80

FILET MIGNON – 9oz 82