

## Appetizers

**SMOKED SALMON CHEESECAKE** ..... \$9.95  
Smoked salmon layered in a cheesecake with fresh dill and a toasted French bread crust. Served with Lahvosh hearts.

**CHICKEN SPRING ROLL** ..... \$8.95  
Spicy marinated chicken with black beans, white corn, cilantro, cheese and served with sour cream and guacamole.

**QUESADILLAS** ..... \$7.95  
Cheddar and monterey jack cheeses with green onions between flour tortillas. Served with pico de gallo and guacamole. Choice of hot or mild salsa available.  
*Add crab or chicken for \$4.00 more*

**SOUTHWESTERN CHICKEN PURSES** ..... \$9.25  
Chicken, avocado, jalapeño chili and cheddar cheese baked in filo dough. Served with roasted red pepper sauce.

**SHRIMP WITH SUN-DRIED TOMATO PROVENCAL** ..... \$11.25  
Shrimp sauteed with mushrooms, garlic and sun-dried tomatoes.

**CRABCAKES** ..... \$10.95  
With roasted red pepper sauce.

**OUR STAFF'S FAVORITE FRENCH FRIES** ..... \$7.50  
French fries with Cajun seasonings, roasted red pepper sauce, bleu cheese crumbles and bits of New York steak.

**BAKED BRIE** ..... \$8.75  
Brie cheese wrapped in a flaky puff pastry. Served with French bread.

**SOUTHWESTERN MELON BALL SALAD** ..... \$6.75  
Honeydew, cantaloupe and watermelon with cilantro, jalapeño chilis and Bermuda onions.

## Entrees

**SLOW ROASTED TRI TIP** rubbed with rosemary and garlic and served *au jus*. *Bollinger Cut \$5.95*

**ORANGE-CRANBERRY MARINATED CHICKEN BREAST** served with almond Craisin dressing and cranberry Buerre blanc sauce.

**GRILLED ATLANTIC SALMON** served with dill chardonnay cream sauce.

**VEGETARIAN TORTELLINI PASTA**  
Three cheese tortellini pasta with sun dried tomatoes, cilantro, olives, Anaheim chilies, roasted corn, ranchero cheese and cilantro dressing.

## Children's Corner

**CHICKEN STRIPS** served with potato salad.

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## Desserts

**TIRAMISU** .....\$8.95  
A beautiful round serving of tiramisu drizzled with chocolate and finished with fresh red raspberries.

**PEANUT BUTTER AND JELLY "SANDWICH"** .....\$8.95  
Peanut butter ice cream with strawberry sorbet sandwiched between butter cookies, with strawberry reduction drizzle.

**CHOCOLATE BUNDT** .....\$8.75  
Moist, dark chocolate cake full of chocolate chips with white chocolate drizzle and chocolate ice cream.

**HOT FUDGE SUNDAE** .....\$8.95  
Vanilla ice cream on top of warm devil's food cake, hot fudge and warm caramel sauce topped with white chocolate mousse, roasted crushed peanuts and a maraschino cherry.

**SOUTHERN BREAD PUDDING** .....\$8.75  
Served with warm Jack Daniels sauce. *Must pre-order for intermission*

**PAVILION BERRY SUNDAE** .....\$8.95  
Assorted berry ice cream with fresh strawberries, blueberries and raspberries, served in a filo almond cup drizzled with chocolate sauce.

**CHOCOLATE STRAWBERRY EUPHORIA** .....\$8.95  
Almond brownies baked in our own kitchen, with the freshest strawberries and vanilla ice cream topped with chocolate mousse and Couverture.

**APPLE AND MASCARPONE STRUDEL** .....\$8.25  
Granny Smith apples poached in Apple Schnapps and cinnamon, wrapped in filo dough with Mascarpone cheese and pecans, baked and served with red hot cinnamon sauce and brown sugar sour cream sauce. *Must pre-order for intermission*

**PEANUT BUTTER ICE CREAM** .....\$8.50  
With chocolate terrine

**GOURMET CHEESECAKE** .....\$6.25  
Plain New York style  
*With assorted Berry Topping, add \$3.50*

**GOURMET MOUSSE CAKE** .....\$6.25

**SUGAR-FREE CARROT CAKE** .....\$6.25

## House Beverages

**COFFEE** .....\$2.50\*  
Regular or decaffeinated

**HOUSE SOFT DRINKS** .....\$2.50\*

**HENRY WEINHARD'S SODAS** .....\$3.00  
Root Beer, Orange Cream or Black Cherry Cream.

\*Unlimited refills

*For a complete list of our alcoholic and non-alcoholic specialty drinks, please refer to the table tent.*

*Ticket price includes show, dinner entree with salad and sales tax. Coffee, tea, milk and other beverages, appetizers, desserts and gratuity are additional.  
This menu is subject to change.*

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