

PAVILION

— GRILLE —

\$25 Three Course Lunch Menu

Appetizers Choice of One

Cup of Soup of the Day

Caesar Salad - Romaine, Parmesan Cheese and Croutons with Creamy Caesar Dressing

House Salad - Mixed Greens, Tomatoes, Cucumbers, and House Balsamic Dressing

Eggplant Rollatini - Stuffed Eggplant with Ricotta & Parmesan Cheeses. Topped with Marinara Sauce & Mozzarella

Fried Calamari - Served with Marinara Sauce

Entrees Choice of One

Shrimp and Beet Salad with Goat Cheese - Red and Golden Beets with a Lemon Vinaigrette Dressing

Shrimp Pappardelle Porcini - in a Brandy Tarragon Cream Sauce

Chicken Contadina - Chicken Milanese topped with Fresh Mozzarella, Tomatoes and Mixed Greens with aged Balsamic Glaze

Bang Bang Salmon - Served with Rice

Salmon with an Orange Ginger Glaze - Served with Rice and Vegetable Medley

Churrasco or Chicken with Chimichurri Sauce - Served with Rice, Black Beans and Plantains

Dessert Choice of One

Double Chocolate Mousse Cake

Chocolate Fudge Cake

Homemade Tiramisu

Chocolate or Vanilla Ice Cream Sundae

Plus Seven Percent Sales Tax and Gratuity – Please No Sharing and No Substitutions

Pavilion Grille – 301 Yamato Road, Boca Raton, FL 33431 – 561-912-0000 – info@paviliongrille.com

PAVILION

— GRILLE —

July 2022

\$39 Three Course Dinner Menu

Appetizers Choice of One

Cup of Soup of the Day

Caesar Salad - Romaine, Parmesan Cheese and Croutons with Creamy Caesar Dressing

House Salad – Mixed Greens, Tomatoes, Cucumbers, and House Balsamic Dressing

Eggplant Rollatini – Stuffed Eggplant with Ricotta & Parmesan Cheeses. Topped with Marinara Sauce & Mozzarella

Mussels in Marinara Sauce

Clams Oreganata – Seasoned with Italian Breadcrumbs

Meatballs with Ricotta Cheese

Entrees Choice of One

Seafood Risotto – Mussels, Clams, Shrimp, Scallops, & Calamari

Boneless Baby Back Ribs Parmesan – Served Roasted Potatoes and Vegetable Medley

Lobster Ravioli – In a Shrimp Brandy Cream Sauce

Chicken Saltimbocca – **Chicken Breast covered with Prosciutto, Spinach and Mozzarella**

In a Sage White Wine Sauce – Served with Mashed Potatoes and Vegetable Medley

Salmon with Crusted Horseradish with Herb, Wine Sauce– Served with Rice Pilaf and Vegetable Medley

Duck a l' Orange - Served with Roasted Potatoes and Vegetable Medley (\$6.00 upcharge)

Grilled Veal Chop Porcini –with Porcini Mushroom Sauce – Served with Roasted Potatoes and Vegetable Medley (\$6.00 upcharge.)

Branzino Oreganata – Served with Roasted Potatoes and Vegetable Medley (\$6.00 upcharge)

Dessert Choice of One

Double Chocolate Mousse Cake

Sorbet

Chocolate Fudge Cake

Homemade Tiramisu

Cannoli

Warm Brownie with Ice Cream

Chocolate or Vanilla Ice Cream Sundae

Plus Seven Percent Sales Tax and Gratuity – Please No Sharing and No Substitutions

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