

APPETIZERS

MEDIUM HOT BANANA PEPPER GF
stuffed with veal sausage and ricotta cheese in a pool of marinara sauce, topped with mozzarella 11.95

HOMEMADE POTATO AND CHEESE PIEROGIES
caramelized onions and sour cream 8.95

CHARRED SPICY BUFFALO WINGS GF
one pound with celery sticks and bleu cheese dipping sauce 9.95

JUMBO SHRIMP GF
cocktail sauce 14.95

GRILLED HOUSEMADE CRAB CAKE
tomato corn salsa and remoulade drizzle 12.95

HOUSEMADE MOZZARELLA STICKS
marinara 8.95

CALAMARI NAPOLITANA
flour-dusted, sautéed with lemon garlic, sweet peppers, scallion, crushed red pepper and sherry 10.95

***SESAME-CRUSTED SEARED RARE AHITUNA**
Asian seaweed salad, tempura sweet potatoes, Szechuan sauce and wasabi drizzle 16.95

SALADS

WEDGE OF LETTUCE
bacon bits, chopped tomatoes, egg, Danish bleu cheese, sesame French 8.95

BABY ARUGULA GF
kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil 8.95

CAESAR SALAD
romaine lettuce, garlic herb croutons, traditional dressing 8.95

COBB CHOP SALAD
crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese, egg, olives, hand-tossed with chipotle ranch 8.95

GRILLED SALMON OR TUNA NIÇOISE SALAD
mixed greens, fresh blanched beans, kalamata olives, tomatoes, hard boiled egg, julienne peppers, potatoes and anchovies, niçoise vinaigrette dressing 16.95

ISLAND SPINACH
edamame beans, roasted corn, avocado, tomato, aged cheddar, wonton crisps, mango, chipotle ranch 8.95

CUBAN SALAD
romaine and head lettuce, ham, Swiss cheese, tomato, Spanish olives, romano, Cuban vinaigrette 8.95

BERRY & WATERMELON
mixed greens, fresh berries, watermelon, red onion, bleu cheese, caramelized pecans, fresh mint, raspberry red wine vinaigrette 8.95

CARIBBEAN MANGO
goat cheese, pistachios, fresh mixed roasted beets, edamame, mixed greens, fresh berries, grape tomatoes, Caribbean mango vinaigrette 9.95

GRILLED EGGPLANT
artichokes, asparagus, baby greens, hearts of palm and fresh vegetables 9.95

FRUIT PLATE GF
choice of cottage cheese, yogurt or sorbet 9.95

CALIFORNIA COMBO
chicken and tuna salad, cottage cheese, toast points and fruit 9.95

SOUP DU JOUR & SALAD STATION 10.95

Above Salads available with:

Chicken or *8oz. Angus Burger- add 5.50

***Steak or Salmon** - add 9.95

***Seared Shrimp, or Tuna** - add 11.95

Bleu or Feta Cheese - add .95

SOUPS

SOUP DU JOUR
cup 4.00 bowl 6.00

NEW ENGLAND CLAM CHOWDER
cup 4.00 bowl 6.00

HOUSE FAVORITES

SLIM AND TRIM GF
half pound ground Angus patty with sliced tomatoes, cottage cheese and fresh fruit 10.95

6 OZ CAJUN DUSTED SALMON
roasted corn, tomato and avocado salsa, srirachi aioli drizzle over rice pilaf 16.95

GRILLED FREE RANGE CHICKEN BREAST
wood fired sweet peppers, wild mushrooms and aged balsamic drizzled asparagus garnish with rice pilaf 13.95

6 OZ ANGUS SIRLOIN
sautéed mushrooms, onions and brandy peppercorn demi 18.95

PANKO BREADED COD
fries and coleslaw 13.95

TODAY'S FRESH CATCH OF THE DAY
market price

CAVATAPPI PASTA
tossed with fresh vegetables, tomatoes, spinach, kalamata olives, garlic, lemon basil and feta 12.95

Add **Chicken** or **Petite Shrimp** 14.95

Add **Salmon** 16.95

PANKO-CRUSTED CHICKEN PARMESAN
topped with sautéed spinach, fresh tomatoes, provolone and pasta marinara 13.95

BLACK PEPPER RAVIOLI
stuffed with cremini mushrooms and fontina cheese, spinach, tomatoes, garlic, olive oil and basil 13.95

ROMANO LEMON PEPPER PANKO-CRUSTED CHICKEN BREAST
sautéed spinach, tomato, capers, artichokes and basil over angel hair with lemon wine sauce 13.95

SAUTEED FLOUNDER
with lemon-caper sauce with rice pilaf and vegetables 13.95

STIR-FRY
wok vegetables with Szechuan sauce over sticky grains 10.95

Add **Chicken** or **Petite Shrimp** 14.95

Add **Salmon** 16.95

***OMELET DU JOUR**
home fries and toast 10.95

LUNCH BUFFET 13.95

SOUP & SALAD BAR 10.95

A LA CARTE SIDE SALAD WITH ENTRÉE 1.95

SANDWICHES

served with chips or slaw

ALBACORE TUNA SALAD SANDWICH

lettuce and tomato on whole grain bread 9.95

REUBEN

lean corned beef, Swiss and sauerkraut 10.95

*HALF POUND ANGUS BURGER 10.95

add cheese, mushrooms, onions or bacon .35 each

BUILD YOUR OWN

turkey, ham or corned beef, your choice of cheese and bread with lettuce and tomato 9.95

TURKEY REUBEN ON RYE

lean turkey, Swiss cheese and sauerkraut 10.95

GRILLED CHICKEN BREAST

grilled portabella, pancetta and provolone 10.95

POMMERY CHICKEN SALAD

made with scallions, water chestnuts and roasted red peppers in a pommery mustard sauce on croissant 9.95

SEARED ASAIN TUNA STEAK

with housemade kimchi, yum yum aioli on challah bun with fresh fries 15.95

SMOKED SALMON ON RYE

cream cheese, red onion, cucumber, tomatoes, greens, avocado and fresh pepper rings 12.95

FRESH FISH DU JOUR

broiled or corn-dusted 11.95

GRILLED SALMON BLT

grilled salmon, pancetta, lettuce, tomato, avocado, Sriracha aioli 15.95

CALIFORNIA TURKEY CLUB WRAP

lean turkey, bacon, tomato, red onion, cucumber, avocado with roasted red pepper aioli 9.95

VEGGIE WRAP

asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella, spinach, carrot, roasted red pepper aioli 9.95

PANINI DU JOUR 10.95

add Fries to any Sandwich 1.95

add Seasonal Fruit 2.95

A LA CARTE

YUKON GOLD
SMASHED POTATOES 3.50

HOME FRIES 3.50

FRENCH FRIES 1.95

GRILLED ASPARAGUS 5.95

PASTA ALFREDO OR
PASTA MARINARA 3.50

COTTAGE CHEESE 1.95

CAJUN OR PEPPER &
ONION HOME FRIES 4

A LA CARTE SIDE SALAD
WITH ROLLS 2.95

TRY OUR HOMEMADE DESSERTS!

HOUSEMADE PIES

BREAD PUDDING

CHOCOLATE DECADENT CAKE

PAV'S ICE CREAM

Substitutions will be charged a la carte

Children's and Dinner Menu available upon request

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness

*These items may contain raw or undercooked ingredients

Prices subject to change without notice