

Appetizers

**Spicy Joisey Clam Chowder
or Soup Du Jour** 5 / 6

Fruit of the Sea Ceviche
*Mélange of tender shrimp, lobster tail,
diver scallops, baby calamari,
colossal lump crab, coriander lime marinade* 16

Sushi Grade Ahi Tuna
*Cilantro, Kaffir lime & cracked pepper encrusted, flash
seared, sesame Jasmine rice, soy ginger sauce* 16

Fruit Platter
*Fresh watermelon, cantaloupe, orange wedges, seedless
Ruby Red grapes & sweet strawberries* 11
*add a scoop of cottage cheese, vanilla
Greek yogurt or 98% fat free frozen yogurt* 3 ea

Summer Greens

Watermelon Salad
*Sangria watermelon, baby Arugula, Atheno feta,
roasted pistachios, balsamic drizzle* 14

Summer Salad
*Mixed baby field greens, triple cream Brie, strawberries,
toasted almonds, wild strawberry vinaigrette* 14

Pavilion Salad
*Romaine, iceberg, red cabbage, Mandarin oranges, sundried cranberries,
roasted sunflower seeds, vine-ripened tomatoes, cucumbers, carrots & garlic
croutons with your choice of dressing* 12

Caesar Salad
*Crisp romaine, reggiano parmigiano garlic croutons,
Napa Valley Chardonnay Caesar dressing* 13

Salad Enhancements

**Housemade Tuna Salad, Chicken Salad
or Grilled Chicken Breast** 5

Shrimp Salad or Grilled Salmon 6

House Signatures

Served w/Kettle chips & crisp dill pickle
or substitute fresh fruit 2.50

Baja Chicken
*Adobo dusted chicken breast, Baja pico de gallo,
cilantro crème on a Brioche bun* 13
add fried onions & sautéed mushrooms 1 ea *add Swiss cheese* 1

Monte Carlo
*Grilled turkey breast, melted Monterey cheddar jack cheese, maple cured
bacon, housemade cranberry aioli on a grilled croissant* 16

The Chesapeake Crab Cake
*Chef Ken's hand crafted Maryland colossal lump crab cake, grilled golden
with mild Cajun tartar sauce on a brioche bun* 19

Joisey Fried Flounder
*Maize panko breaded local filet, mild Cajun tartar sauce, Campari tomato,
Napa green lettuce on a brioche bun* 16

Philly Cheese Steak
Shaved Prime top round, grilled onions, melted cheese, on a toasted steak roll 14
add mushrooms or peppers 1 ea

Chicken Cheese Steak
Philly style w/melted cheese on a toasted steak roll 14
add fried onions, mushrooms or peppers 1 ea

Ice Cold Drinks

**Diet Pepsi • Pepsi • Lemonade • Sierra Mist
Root Beer • Iced Tea • Cold Brew Iced Coffee** • 4

Acai Bowls

w/granola fresh strawberries,
blueberries, coconut & honey 11



Blue-Raspberry Cola • Cherry



Sm 2 Med 2.5 Lg 3

The Grill

Served on a brioche bun with crinkle fries & crisp
dill pickle or substitute fresh fruit 2.50

Fresh ground char broiled sirloin burger
Napa green lettuce, Campari tomato 13

Black bean roasted corn veggie burger
Swiss cheese, tomato concasse, cilantro crème 13

Perdue turkey burger
*Juicy, fresh ground seasoned turkey, tomato, grilled onions,
avocado crème fraiche* 13

Grilled Cheese Sandwich 8
with tomato 8.50 *bacon* 9.50 *tomato & bacon* 10

1/4 lb. Sabrett Hot Dog w/kraut 10
add melted cheese 1

Smother any burger with cheese or bacon 1 ea
add sautéed mushrooms & fried onions 1 ea

French Fries

**Boardwalk
Crinkle Fries** 5

**Hot Melted
Cheese Fries** 6



Sandwiches

Served on choice of white, whole wheat or rye bread with Kettle chips
& crisp dill pickle or substitute fresh fruit 2

Housemade Tuna Salad or Chicken Salad 14

Housemade Shrimp Salad 15

Turkey Breast piled high 11

We reserve the right to add 20% gratuity to parties of 6 or more



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