

SMALL PLATES

BAKED OYSTERS

EIGHT OYSTERS, CHORIZO, GARLIC AND BUTTER STUFFED, THYME, PARSLEY, GARLIC CROUTONS,

GF TOGARASHI

RARE-SEARED TUNA

SPICE RUBBED TUNA, CASHEW CABBAGE SALAD, MANGO, YUM-YUM SAUCE, BELL PEPPER AIOLI

GF CRISPY THAI

PORK TENDERLOIN

TENDER HERITAGE PORK, LIME AND CILANTRO THAI CHILI SAUCE, JASMINE RICE, CRUNCHY VEGETABLES, RED-COCONUT CURRY, CILANTRO, BASIL, LIME

GF FLORIDA CITRUS & WATERCRESS

ORANGES, BLOOD ORANGES, WATERCRESS & LEMON VINAIGRETTE, HAZELNUTS, FENNEL & FENNEL FRONDS, BURRATA, MEYER LEMON EVOO

SAMMYS

CHOICE OF: SIDEWINDER FRIES OR FRESH FRUIT

WAFFLE GRILLED CHEESE

PROSCIUTTO DI PARMA, SCAMORZA CHEESE, PARMESAN, RASPBERRY PRESERVES, CARAMELIZED ONIONS, BABY ARUGULA, BASIL, PRESSED BUTTERMILK WAFFLES

COLD WATER

LOBSTER ROLL SLIDERS

BUTTER TOASTED ARTISAN BRIOCHE ROLLS, LEMON & HERB LOBSTER SALAD, GREEN LEAF LETTUCE

THE PAVILION SMASH BURGER

AMERICAN CHEESE, "SPECIAL SAUCE", PICKLES, SHREDDED LETTUCE, VINE RIPE TOMATO, CRISPY ONION STRAWS, SESAME BUN

THE PAVILION

MONDAY - WEDNESDAY
5:00PM - 9:00PM

ENTREES

GF CHICKEN & ZOODLES

GARDEN HERB INFUSED, CHAR-GRILLED ALL-NATURAL CHICKEN BREAST, FRESH BASIL PESTO, PECORINO ROMANO, SQUASH, ZUCCHINI, & CARROT ZOODLES, OVEN ROASTED TOMATOES, PINOT GRIGIO CREAM

GF DAY BOAT CHAR-GRILLED SWORDFISH

STONE GROUND AGED CHEDDAR GRITS, RAW VEGETABLE SALAD OF CARROTS, FENNEL, CABBAGE, PEA TENDRILS, CELERY AND PARSLEY, STONE GROUND MUSTARD VINAIGRETTE, LEMON EMULSION

TORTELLINI BOLOGNESE

RICOTTA & PECORINO STUFFED TORTELLINI, JIMMY P'S PRIME VEAL, PORK & BEEF, CRUSHED TOMATOES, PARMESAN, BASIL, CHEESY GARLIC BREAD

GF = GLUTEN FREE OR WITHOUT WHEAT

BRICK OVEN PIZZA & FLATBREAD

STONE HEARTH OVEN, HOMEMADE DOUGH, ARTISAN INGREDIENTS

MUSHROOMS

CARAMELIZED PORTOBELLOS AND SHIITAKES, TALEGGIO, FONTINA, SHIITAKE VELVET, SWEET CHERRY PEPPERS, TARRAGON, ALL DAY ONIONS

SHRIMP & BACON RANCH FLATBREAD

BAKED SHRIMP, CRISPY SMOKED APPLE WOOD BACON, RICOTTA GARLIC SPREAD, SUNDRIED TOMATOES, BUTTERMILK RANCH, SCALLIONS

SAUSAGE & RABE

ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, OVEN ROASTED SWEET GARLIC, WHIPPED RICOTTA, MOZZARELLA, PARMESAN, EVOO

CUSTOMIZE YOUR PIZZA

PEPPERONI, SAUSAGE, BACON, GROUND BLACK ANGUS CHUCK, CREMINI MUSHROOMS, SPINACH, ONIONS, PEPPERS, TOMATOES, FRESH MOZZARELLA, BANANA PEPPERS, BLACK OLIVES, HAM, PINEAPPLE

ADDITIONAL TOPPINGS \$1 EACH

GF ALL PIZZAS CAN BE PREPARED
GLUTEN FREE UPON REQUEST
10" CAULIFLOWER CRUST

SIDE CAESAR SALAD