

# PAVILION



## STARTERS

### Peach BBQ Shrimp • \$12 • \$20

charbroiled shrimp, peach bbq glaze, kale slaw

### Buffalo Chicken Lettuce Wraps • \$12

chargrilled amish chicken breast, buffalo sauce, red onions, blue cheese crumbles, ranch dressing, scallions, celery

### Pulled Pork Sliders • \$8 • \$10

hand-pulled bbq pork, kcc bbq sauce, coleslaw, gherkins

### Jumbo Chicken Wings (6, 12, 18) • \$11 • \$18 • \$26

buffalo, dry rub, bbq, mirin thai chili

### Mozzarella Sticks • \$8

breaded mozzarella cheese and marinara

## HANDHELDS & SANDWICHES

*Choice of side included.*

### Shrimp Tacos & Elote • \$16

charbroiled shrimp, three flour tortillas, pico de gallo, shredded cabbage, lime crema, cotija cheese, cilantro grilled corn topped with spicy mayonnaise, cotija cheese, cilantro, lime

### Black Hawk Farms Burger • \$7 • \$11

single or double blackhawk beef patty, american cheese, lettuce, pickle, onion, k-sauce, sesame seed bun

### Beyond Burger • \$14

avocado, red onion marmalade, lettuce, tomato, sesame seed bun

### Chicken Pita • \$11

shawarma chicken, feta cheese, red onions, tomatoes, shredded lettuce, mediterranean dressing

### Eckerlin's Garlic Keilbasa • \$10

toasted italian bun, sauerkraut

### Beef Filet and Monterey Jack Baguette • \$18

beef tenderloin tips, caramelized onions, monterey jack cheese, au jus, balsamic reduction, toasted italian bun

### Amish Chicken Breast Sandwich • \$9

herb marinated gerber farms boneless chicken breast, brioche bun, micro greens, tomatoes, avocado, lemon aioli

## SIDES

French Fries • Sweet Potato Fries • Fresh Fruit Cup • Kettle Chips • Side Salad

## SALADS

*Blue Cheese, Fat-Free Catalina, Golden Italian, Caesar, Signature Balsamic, Hidden Valley Ranch*

**Add:** Gerber Farms Chicken \$5 • 60 South Salmon \$12  
Chargrilled Shrimp \$13 • Petite Beef Filet \$17

### Caesar Salad • \$5 • \$7

romaine lettuce, parmesan, croutons, creamy caesar dressing

### Cobb Salad • \$7 • \$10

iceberg & romaine lettuce, avocado, turkey, bacon, tomato, hard boiled egg, blue cheese, cheddar cheese, ranch dressing

### Strawberry Salad • \$7 • \$9

romaine lettuce, baby spinach, strawberries, red onions, avocado, feta cheese, toasted almonds, honey poppyseed dressing

### Farmer's Salad • \$7 • \$10

field greens, toasted pinenuts, blue cheese crumbles, grape tomatoes, shredded carrots, dried cherries, balsamic dressing

### Tuna Poke Bowl • \$16

diced, yellowfin tuna, ponzu sauce, avocado, cucumber, scallions, nori, sesame oil, toasted sesame seeds, edamame, shredded carrots, radish, sambal oelek, wonton crisps, sushi rice

## ENTREES

### Jade Noodles • \$12 (add: chicken • \$5 | shrimp • \$13)

soba noodles, asparagus, snow peas, broccoli, edamame, spinach, sesame ginger dressing, toasted sesame seeds, bean sprouts, avocado

### Surf & Turf • \$31 • \$48 (beef only • \$28 • \$42)

chargrilled, beef tenderloin fillet, herb charred shrimp, roasted tomato coulis, delfina potatoes, grilled asparagus

### Honey Mustard Joyce Farms Chicken Breast • \$18

natural, airline chicken breast, honey mustard sauce, baby carrots, crispy red bliss potatoes

### Vegan Ricotta Stuffed Peppers • \$15

roasted bell pepper, spinach, tofu, cashew and nutritional yeast stuffing, roasted cherry tomato, shallot relish

### Lemongrass and Coconut Salmon Fillet • \$29

60 south salmon, lemongrass coconut and ginger sauce, feta, garden vegetable, kalamata olive, mediterranean couscous salad

# PAVILION



## WINES BY THE GLASS

### WHITE WINES

**LaMarca Prosecco • \$10**  
veneto, italy

**Bieler Rosé • \$9**  
provence, france

**Louis Jadot Chardonnay • \$11**  
burgundy, france

**Lava Cap Chardonnay • \$14**  
el dorado, california

**Nickel & Nickel Chardonnay • \$17**  
napa valley, california

**Santa Margherita Pinot Grigio • \$12**  
alto adige, italy

**Kim Crawford Sauvignon Blanc • \$11**  
marlborough, new zealand

### RED WINES

**Boen Pinot Noir • \$14**  
sonoma county, california

**Anne Amie Pinot Noir • \$14**  
willamette valley, oregon

**Quilt Cabernet Sauvignon • \$18**  
napa valley, california

**Justin Cabernet Sauvignon • \$14**  
paso robles, california

**Prisoner Red Blend • \$23**  
napa valley, california

## DRAFT BEER

**Platform Haze Jude • \$6.50 • \$8**  
hazy india craft pale ale

**50 West Brewing KCC Lager • \$6.50 • \$8**  
locally brewed american craft lager

**Bud Light • \$4 • \$6**  
american light lager

**Miller Lite • \$4 • \$6**  
american pilsner

## COCKTAILS

**Grapefruit Crush • \$12**  
deep eddy ruby red vodka, triple sec, fresh squeezed grapefruit juice, sprite

**Spicy Watermelon Cooler • \$14**  
ketel one botanical cucumber & mint, jalapeño simple syrup, watermelon puree

**KCC Paloma • \$14**  
hornitos tequila, lime juice, fresca, fresh squeezed grapefruit juice

**Spring Blossom • \$14**  
nolet's gin, lemon juice, aperol

**Kentucky Buck • \$14**  
maker's mark bourbon, lemon juice, strawberries, bitters, ginger beer

**Frosé • \$8**  
frozen rosé, strawberry puree

**Frozen Lemonade • \$8**  
frozen lemonade, tito's vodka