



RATH AL FRESCO FROM THE GRILL

Appetizers

Nachos

melted cheese, refried beans, salsa, guacamole, sour cream with rotisserie with beef brisket

Fire-Grilled Fresh Artichoke

lemon herb aioli

Brisket Fries

our garlic fries with shredded brisket, parmesan sauce and green onions

Garlic Fries

Mexican Street Corn

butter, cotija, lime, hot sauce

Fried Pickle Chips

dilled ranch and chipotle dipping sauces

Crispy Spicy Tuna Roll

eel sauce, spicy sauce

Tortillas

Fish Taco Plate

two tacos, shredded cabbage, onion, cilantro, chipotle sauce, pico de gallo, Baja salad

Korean Beef Brisket Taco

sriracha aioli, kimchi, cabbage

Roasted Corn and Green Chile Taco

chipotle sauce, avocado, pickled onions, pico de gallo

Crispy Shrimp Taco

cabbage, pico de gallo, avocado poblano sauce

Quesadilla

avocado, tomato, roasted corn, pico de gallo, sour cream, mixed green salad with chicken

Chicken Tostada

refried beans, mixed greens, tomato, avocado, queso ranchero, sour cream, pico de gallo, cilantro dressing



EXPRESS BUFFET

Friday Evenings

\$19.95 Adults / \$11.95 Kids (11 and under)

We fire up the grill with your barbecue favorites. Buffet includes entrées, sides, ice cream sundae and freshly brewed iced tea all for a great value. It's the perfect dining option for large parties.

Market Fresh Salads

Grilled Salmon Paillard

grilled sweet onions, little gem lettuce, heirloom tomatoes, cucumbers, radishes, grilled artichoke, jalapeño pepitas ranch

Skirt Steak Salad

roasted peppers, avocado, asparagus, tomatoes, pickled egg, frisée, radicchio, Gorgonzola vinaigrette

Thai Style Chicken Safays

coconut lime glaze, green papaya salad

Iceberg Plank

iceberg lettuce, heirloom tomato, cucumber, avocado, crispy onions, applewood bacon, green goddess dressing with chicken with grilled shrimp

Mediterranean Plate

hummus, tabouleh, falafel, cucumber yogurt, muhamarra, olives, naan

Appetizer Platters

serves four

Southwest Platter

four tacos of your choice (shrimp, brisket or roasted corn and chiles), southwest chicken egg rolls, quesadilla

Pavilion Platter

fried pickle chips, fire grilled fresh artichoke, quesadilla

Tortilla Chips

with guacamole and salsa



RATH AL FRESCO FROM THE GRILL

Between The Bread

Grilled Portobello Burger

roasted pepper, burrata, lemon aioli, garlic fries

Heirloom Tomato Panini

Parmesan butter, feta and mozzarella cheeses, basil, lemon zest, mixed green salad

Pavilion Signature Burger

a blend of short rib, brisket and chuck on a brioche bun, white cheddar, arugula, tomato, Fresco spread, crispy onions served with garlic fries

Asian Spicy Chicken Burger

edamame, kimchi, bean sprouts, green onion, sriracha aioli, garlic fries

Kobe Street Dog

wrapped in bacon, grilled peppers and onions, chipotle sauce, garlic fries

Banh Mi

lemongrass pulled pork, shaved chicken, green curry aioli, marinated cucumbers and carrots, jalapeno, fresh cilantro and mint on a baguette, green papaya salad

New England Style Lobster Roll

chunky Maine lobster, celery, tarragon mayo, house made potato chips

Kids

Grilled Chicken Strips

French fries, fresh fruit

Grilled Hot Dog

French fries

Cheese Pizza

with pepperoni

Pizza

Aromatic

goat cheese, leeks, scallions, roasted garlic, pancetta lardons

Mediterranean

spicy tomato sauce, fresh mozzarella, artichoke tapenade, roasted peppers, pesto

Pizza Ricca

Italian sausage, salame, mushrooms, balsamic onions, provlone, mozzarella

Calabrian

nduja, Fontina, burrata, radicchio, Calabrian chile, egg

Specialties

Rotisserie Chicken

dripping roasted potatoes and vegetables

Grilled Kalbi Short Ribs

Korean vegetable salad, stir fried brown rice

Desserts

Pavilion Mud Pie

Al Fresco Berries Athenaem

vanilla bean ice cream, assorted berries, Grand Marnier liqueur

Cookie Gelato Sandwich

Macarons

Homemade Gelato