

The Pavilion

AT PINEHILLS GOLF CLUB



Mother's Day

SUNDAY, MAY 13TH



Appetizers

QUAHOGS - \$12

Baked Quahog, chorizo, Portuguese sweet bread, drawn butter

COCONUT CHICKEN - \$14

Fried coconut chicken skewer, coconut buerre blanc, mango salsa

BACON WRAPPED SCALLOPS - \$16

(6) Bacon wrapped day boat sea scallops, maple butter

Entrées

PRIME RIB - \$28

Roasted king cut prime rib, mushroom pan gravy, mac n cheese, garlicky green beans, baked biscuit, honey butter

HALIBUT - \$30

Coffee rubbed fillet, Vermont cheddar polenta, grilled asparagus, caramelized peach compote

FILET BURRATA - \$35

Grilled 8 oz filet mignon, burrata, grilled baby romaine, pancetta, crostini, balsamic syrup

LAGUNITAS FISH N CHIPS - \$20

IPA battered Atlantic cod, truffle essence sweet potato fries, apple slaw

GREEK QUINOA BOWL - \$14

Red and white quinoa, arugula, feta, garbanzo beans, Tzatziki, roasted peppers, Kalamata olives, grilled pita, tahini

ASIAN SCALLOPS - \$26

Pan roasted day boat sea scallops, shrimp fried rice, seared baby bok choy, miso sake reduction

CHICKEN CARBONARA - \$21

Pulled chicken breast, candied pancetta, sweet green peas, sweet potato gnocchi, parmesan cream

LAMB SIRLOIN - \$30

Icelandic grass-fed lamb sirloin, mint chimichurri, wild mushroom risotto, broccoli rabe, balsamic syrup

SALMON - \$24

Sesame encrusted Atlantic salmon, cilantro lime avocado cream, curried orzo, sautéed baby kale