



SPRING RESTAURANT WEEK

APRIL 1-13 | 11 AM-3 PM | \$29.95

By Bethel Woods Executive Chef Joel Trocino
Show your receipt and enjoy Museum admission for just \$5!

FIRST COURSE (Choose 1)

Tuna Tostada

Fresh Ahi Tuna, Green Onion, Shredded Cabbage, Spicy Aioli, Sweet Soy & Sesame, Avocado Crema, Black Beans, Corn Tortilla
Gluten free

Pavilion Wedge Salad

Iceberg, Smoked Applewood Bacon, Charred Corn, Semi-Dried Tomatoes, Gorgonzola, Cotija Cheese, Buttermilk Ranch Dressing

MAIN COURSE (Choose 1)

Fried Green Tomato BLT

Braised Pork Belly, Frisée, Pimento Cheese, Smoked Tomato Jam, Citrus Vinaigrette, Whole Grain Loaf
Served with Crispy Fries

Truffled Lobster Mac and Cheese

Blend of Artisanal Cheeses, Truffle, Cavatappi, Lobster, Crispy Parmesan Topping

The All American Wagyu Burger

Wagyu Beef, Bourbon BBQ Bacon, American Cheese, Fried Egg, Special Sauce, Crispy Onion, Buttered Brioche
Served with Truffle Fries

DESSERT (Choose 1)

Deep Fried Oreos

Cookies & Cream Ice Cream, Whipped Cream, Chocolate Sauce

Key Lime Pie

Graham Crumb, Meringue

