

AVALON GRILLE

S T E A K / S E A F O O D / B U R G E R S

Small Bites

CRISPY COCONUT SHRIMP PAIL / 15

Served with Marinated Cucumbers, Crispy Sea Salt Fries, and a Trio of Dipping Sauces: Spicy Thai Aioli, Sweet Chili Sauce and Sriracha Aioli

LITTLE GEM SALAD / 12

Baby Romaine Lettuce, Garlic Croutons, Shaved Pecorino Cheese, Radishes, and a Creamy Caesar Dressing

B&B SALAD / 15

Fresh Burrata Cheese, with Citrus Infused Heirloom Beets, Wild Arugula and Mache Lettuce, and a Hibiscus Vinaigrette

CITRUS CARPACCIO SALAD / 14

Blood Orange, Red Ruby Grapefruit, Pink Pineapple, Valencia Oranges, Fresh Avocado, Baby Arugula, California Olive Oil, Cracked Black Pepper, Sea Salt 🌱

AG GRILLED OCTOPUS / 22

Tender Slow-Cooked Octopus Finished Crisp on the Grill and Served Over Heirloom Beans, Pickled Red Pearl Onion, Chickpeas, and Roasted Eggplant Purée, with Savory Pimento Aioli and a Fresno Chile Kick 🌱

PROSCIUTTO FLATBREAD / 17

Thin Sliced Prosciutto, Whipped Lemon Ricotta Cheese, and Crispy Brussels Sprout Leaves

MAC & FOUR CHEESE / 13

Cavatappi Noodles with a Béchamel Sauce of Pecorino Romano Cheese, Goat Cheese, Parmigiana-Reggiano Cheese and Port Salut Cheese

POLPETTES / 12

Italian for “Meatballs” - A Blend of Ground Slab Bacon, Ground Beef and Ground Turkey Baked and Served in a Homemade Sofrito Sauce and Served with Toasted Baguette 🌱

CHICKEN LOLLIPOPS / 13

Scallions, Ponzu and Toasted Sesame Seeds 🌱

BLISTERED SHISHITO PEPPERS / 9

Blistered Finish Shishito Peppers with Sea Salt and Lemon Aioli 🌱

CRISPY BRUSSEL SPROUTS / 11

Flash-Fried Tender and Tossed with Orange-Glazed Pork Belly Bits, Pickled Pearl Onion, Pineapple, Arugula, Smoked Gouda and Cilantro Vinaigrette

FRIED BOARD / 15

Truffle Fries, Lightly Battered Green Beans, and Beer Battered Onion Rings Served with Black Garlic Aioli, Dijonnaise Sauce, Chipotle Aioli, and Tzatziki 🌱

BACON N’ EGGS / 9

Hand-Crafted Deviled Eggs with an Orange Glaze Pork Belly and Chive Filling 🌱

AHI TARTARE / 19

Sashimi-Grade Tuna, Citrus, Shallots, and Avocado Purée, Dusted with Nori Powder and Served with Crispy Taro Root Chips 🌱

AG Favorites

PLOWMAN’S BURGER / 19

Ground Beef Patty Mixed with Garlic and Smoked Paprika, Topped with Sliced Tomato, Balsamic Onion, Classic Coleslaw, and Midnight Moon Cheese on a Country Sourdough Bread, Served with Crispy Sea Salt Fries

THE GOBBLER BURGER / 18

Ground Turkey and Bone Marrow Patty, Turkey Bacon, Watercress, Heirloom Tomato, Cranberry Aioli on a Black Sesame Brioche Bun, Served with Crispy Sea Salt Fries

AG BURGER / 17

7 oz. Certified Angus Beef Patty on an Amish Bun with Cheddar Cheese, Tomato Jam, Butter Leaf Lettuce, Onion, Tomato, Artisan Pickle, Served with Crispy Sea Salt Fries

STEAK FRITES / 33

Crispy Truffle Fries Topped with Chef’s Spices Blend Hanger Steak and a Chimichurri Sauce 🌱

HAMILTON COVE CIOPPINO / 32

Cajun Shrimp, Scallops, Octopus, Clams, Andouille Sausage, Peppers and Saffron Tomato Broth with Garlic Crusty Bread

AL PASTOR CAULIFLOWER TACOS / 17

Slow Braised and Seared Cauliflower, Pineapple Cabbage Slaw, Chipotle and Avocado Crema, Served on Blue Corn Tortillas

Entrees

Entrees are Served with Your Choice of Two Sides:

THE CHOP / 34

Herb-Brined Pork on Parsnip Puree with a Saba Vinegar Finish 🌱

THE HALF BIRD / 28

Slow Roasted Citrus Brine Mary’s Chicken, Served with Rosemary Honey 🌱

SPENCER STEAK / 46

14oz. Prime Rib Eye Served with a Red Wine Sauce 🌱

PEPPER CRUSTED NEW YORK STEAK / 44

10oz. Strip Steak Served with a Bourbon Sauce 🌱

HOOK OF THE DAY / 36

Served with a Lemongrass Sauce 🌱

PAN SEARED SCALLOPS / 34

Served with a Roasted Tomato Chimichurri Sauce 🌱

Sides

\$5 Each

Garlic Potato Wedges 🌱🌱	Garlic Lemon Broccolini 🌱🌱
Cheesy Mash Potatoes 🌱	Sautéed Wild Mushrooms 🌱
Truffle Fries 🌱	Charred Brussel Sprouts 🌱
Macaroni & Cheese	Slow Braised Pork Belly 🌱🌱

Roberto Hernandez | Executive Chef

Kapo Kealoha | Executive Sous Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.