

# 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 / 16

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

### AGUACHILE QUATTRO / 27

Shrimp, Scallops, Diced Ahi Tuna, Sliced Hamachi, Marinated in Lime and Lemon Juice, Mixed with Red Onion, Shaved Cucumber, and Tomatillo Avocado Salsa, served Crudo with Salsa Negra and Blue Corn Tortilla Tostadas

### AHI TUNA TARTARE / 21

Fresh Raw Diced Ahi Tuna, Avocado Cilantro Puree, Serrano Chile, Heirloom Radish, Cilantro Lemon Foam, Crispy Taro Root Chips

### LOBSTER CROSTINI / 19

Fresh Lobster Meat Poached in an Aromatic Broth, served on Toasted Country Bread, Squid Ink Aioli, Pickled Peppers and Heirloom Beet Slaw

### AG GRILLED OCTOPUS / 25

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

### LITTLE GEM SALAD / 14

Baby Romaine Lettuce, Garlic Croutons, Shaved Pecorino Cheese, Radishes, served with Creamy Caesar Dressing

### SUMMER CITRUS SALAD / 18

Baby Spinach and Arugula, Sliced Cucumber, Fresh Cherry Heirloom Tomatoes, Orange Supremes, Diced Pineapple, Crème Cheese Mint Fromage, Candied Pistachios and Cranberries with Citrus Dressing

### BURRATA SALAD / 16

Fresh Burrata Cheese, Heart of Rosso Bruno Tomato, Micro Opal Basil, Toasted Country Bread, California Olive Oil, and Saba Di Modena

### PROSCIUTTO FLATBREAD / 17

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

### POLPETTES / 19

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

### CHILAQUILES / 15

Julienne Crispy Tortilla Strips, Tossed in Salsa Verde, Over Chorizo Refried Pinto Beans, Topped with a Sunny Side Up Quail Egg, Queso Fresco, Pickled Red Onions, Crema and Cilantro

### CRISPY BRUSSEL SPROUTS / 16



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

### FLASH-FRIED GREEN BEANS / 14

An Avalon Grille Favorite, Lightly Battered, Seasoned, and Served Crispy and Tender, with Spicy Mayo and Savory Garlic Aioli



Roberto Hernandez | Executive 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.  = Dairy Free  = Gluten Free

## AG Favorites

### STEAK FRITES / 43

Truffled Crispy Potato Nest Topped with Chef's Spiced Blend Hanger Steak and a Tomato Chimichurri Sauce

### AG BURGER / 22

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

### BLOODY MARY BURGER / 23

7 oz. Beef Patty Mixed with Ketchup, Horseradish, Lea & Perrins, with Celeriac Waldorf, Fresh Horseradish Relish, Cumin Tabasco Ketchup on an Amish Bun, served with Crispy Sea Salt Fries

### ROASTED DELICATA SQUASH / 23

Roasted with Fresh Herb Oil, Lemongrass Carrot Puree, Roasted Heirloom Beets, Sautéed Wild Mushrooms, Baby Cherry Tomatoes, Fresh Avocado Oil

### SOYRIZO TACOS / 27

Soyrizo & Yukon Potatoes, Hibiscus Flowers, Cilantro Slaw, and Fresh Salsa De Arbol, side of Guacamole, served on a Toasted Hybrid Tortilla

### SPICY SHRIMP RAMEN / 33

Pan-Seared Shrimp, Napa Cabbage, Nori Strips, Carrots, Green Onion, Pickled Onion, Jalapeno, Sriracha, Matsutake Mushrooms and Ramen Noodles in a Seafood Soy Broth  
Add a Poached Egg / 2

## Entrees

Entrees are Served with Your Choice of Two Sides:

### BISON FILET / 78

7oz Served with a Port Red Wine Sauce

### NEW YORK / 63

14oz. New York Steak Marinated with Garlic and Olive Oil, with Red Wine Demi-Glace

### THE CHOP / 45

Herb-Brined Pork with a Saba Vinegar Finish

### HULI MARINATED CHICKEN / 37

Served with a Huli Huli Sauce

### PAN SEARED SCALLOPS / 49

Served with a Roasted Tomato Chimichurri Sauce

### HOOK OF THE DAY / 45

Served with a Lemongrass Sauce

## Sides

Garlic Potato Wedges / 10 

Forbidden Rice / 10  

Slow Braised Pork Belly / 12 

Caramelized Heirloom Carrots / 10 

Asiago Cheese Polenta / 10 

Summer Succotash / 10 

## Desserts

### CHOCOLATE MOUSSE / 12

Almond Cake, Fresh Raspberries, Raspberry Sauce

### PEACH TARTLET / 13

Fresh Peaches, Luxardo Cherries, Grand Marnier, Vanilla Bourbon Gelato

### ORANGE FLAN / 12

Whipped Cream, Orange Supreme

### GELATOS / 9

Choose Two, Served with Fresh Macerated Berries

Bourbon Vanilla / Dark Chocolate / Sea Salt Caramel / Strawberry

### SORBETS / 9

Choose Two, Served with Fresh Macerated Berries

Green Apple / Mandarin / Mixed Berry / Coconut