

Dinner

To Begin With Signature starters with a California coastal influence

AHI TUNA Sashimi-grade tuna, citrus, shallots and avocado purée, dusted with nori powder and served with tempura nori crisps / 18

HERB TRUFFLE PARMESAN FRIES Thin-cut crispy potatoes tossed in truffle oil, herbs and shaved Parmesan and served with ketchup and savory-sweet black garlic dipping sauce / 12

MEAT & CHEESE BOARD A selection of cured meats and local artisanal cheeses, roasted Marcona almonds, sweet honey comb, and dried-on-the-vine grapes, served with baguette toast and house-made marmalade / 29

GRILLED OCTOPUS Tender slow-cooked octopus finished crisp on the grill and served over heirloom beans, pickled red pearl onions, chick peas, and roasted eggplant purée, with savory pimento aioli and a Fresno chile kick / 22

FLASH-FRIED GREEN BEANS An Avalon Grille favorite, lightly battered, seasoned, and served crisp and tender, with spicy mayo and savory sweet black garlic dipping sauce / 10

CRISPY BRUSSELS SPROUTS Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl onion, pineapple, arugula, smoked Gouda, and cilantro vinaigrette / 9

CRISPY CALAMARI Tender and light, with spicy-sweet habanero chili glaze and flash-fried shishito peppers / 15

Farmer's Market Inspirations Freshness with a creative flair

CLASSIC CAESAR Crisp romaine hearts, marinated white anchovies, Parmesan cheese and lavash croutons, with house-made dressing / 12 / with Chicken 18 / with Steak 21 / with Shrimp 23

AG COBB Chicken, applewood bacon, spinach, tomatoes, California avocado, blue cheese and hard-boiled egg, with Dijon mustard dressing / 20

Vegan Dishes

ROASTED TOMATO SOUP Vine-ripened tomatoes, slow roasted in herbs and finished with confit potatoes and basil oil / Cup 7 / Bowl 10

HEIRLOOM TOMATO CONFIT English pea purée, marble potatoes, heirloom carrots, candy cane beets, mini sweet peppers, mint, California olive oil, and smoked sea salt / 22



Roberto Hernandez | Executive Chef



Menu

Main Courses

Meat Certified Angus beef, sustainable meats and free-range chicken

ROASTED CHICKEN FOR TWO Marinated in ginger and citrus hoisin sauce, slow-roasted and served with lemony broccolini, julienne bok choy, farmstand carrots, scallions, and cilantro slaw dressed with spicy peanut sauce / 65

GRILLED PORK CHOP Citrus and herb-brined Salmon Creek Farms pork on parsnip purée with a saba vinegar finish, accompanied by a salad of warm Brussels sprout leaves, fennel, lady apple, Blue Lake beans and pancetta / 34

WAGYU BURGER Grilled Snake River Farms beef, crisp lettuce, vine-ripened tomato, dill pickle, shaved red onion and sweet tomato jam on a toasted Amish bun, with choice of mixed greens or thin-cut crispy sea salt fries / 16 / add Bacon 2 / Cheddar 2 / Avocado 2 / Fried Egg 2

GRILLED HANGER STEAK Grilled 10oz cut topped with sweet heirloom tomato jam and served with cucumber and tomato salad, and herb garlic and sea salt Kennebec wedge fries / 29

Choose Your Prime Cut

NEW YORK STRIPLOIN / 14oz / 45

ANGUS RIBEYE / 14oz / 49

FILET MIGNON / 8oz / 41

CHATEAUBRIAND FOR TWO / 18oz / 85

Grilled Angus beef accompanied by roasted garlic, BBQ onions, creamy mashed potatoes, fresh asparagus and wild mushroom ragout, with red wine sauce and béarnaise on the side

Seafood Line-caught and sustainable local fish and seafood

ANDOUILLE & LOBSTER BALLERINA Succulent lobster, andouille sausage, sundried tomatoes and spinach in a creamy king oyster mushroom sauce over fresh ballerina pasta / 39

PAN-SEARED SCALLOPS Roasted Campari tomato, snap peas, fingerling potatoes, golden beets, shaved ninja radish, cream corn puree, and red pepper coulis / 35

LOCAL PACIFIC SEABASS Citrus butter braised bass, sea asparagus, heirloom tomato, pickled red onion & shiitake mushroom succotash, beet greens, and chili cilantro chimichurri / 36



Roberto Hernandez | Executive Chef

