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 crispy pork cracklings / 19

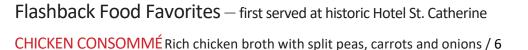
HERB TRUFFLE PARMESAN FRIESThin-cut crispy potatoes tossed in truffle oil, herbs and shaved Parmesan,
and served with ketchup and savory-sweet black garlic dipping sauce / 12

- **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 BEANSAn Avalon Grille favorite, lightly battered, seasoned, and served crisp and
tender, with spicy mayo and savory sweet black garlic dipping sauce / 11
- CRISPY BRUSSELS SPROUTS Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl onion, pineapple, arugula, smoked Gouda and cilantro vinaigrette / 10
- CRISPY CALAMARI Tender and light, with spicy-sweet habanero chili glaze and flash-fried shishito peppers / 15

PROSCIUTTO FLATBREAD With charred Brussels sprout leaves, truffle oil and Grana Padano cheese / 12

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



From Oct. 10, 1922 menu

COSMOPOLITAN SALADCrisp romaine, hard-boiled egg, yellow bell pepper and roastedFrom July 12, 1929 menumushrooms, with walnut balsamic dressing / 11

BAKED PACIFIC SWORDFISHLocal catch fillet with lemon sauce, accompanied byFrom July 12, 1929 menuItalian sausage and pommes anglaise / 36



Hotel St. Catherine

Built in 1918 by the Catalina Island Company, Hotel St. Catherine was one of the finest hotels on the west coast at

the time and a favorite getaway for Hollywood's elite because they could sail their private yachts right up to the hotel's remote location in Descanso Canyon.





Vegan Dishes		
	ROASTED TOMATO SOUP Vine-ripened tomatoes, slow roasted in herbs and finished with confit potatoes and basil oil / Cup 7 / Bowl 10	
	Brussel Sprouts, carrots, broccolini, cauliflower, radish, avocado, Asian pears, walnut miso dip / 21	

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 / 17 / 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 / 31

Choose Your	NEW YORK STRIPLOIN / 14oz / 45
Prime Cut	ANGUS RIBEYE / 14oz / 49
	FILET MIGNON / 8oz / 41
	CHATEAUBRIAND FOR TWO / 18oz / 85
	Grilled Angus beef accompanied by roasted garlic, BBQ onions, potatoes au gratin, 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, red pepper coulis / 35

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

Roberto Hernandez | Executive Chef

