

# 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 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

**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 / 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

**Flashback Food Favorites** — first served at historic Hotel St. Catherine

**CHICKEN CONSOMMÉ** Rich chicken broth with split peas, carrots and onions / 6  
From Oct. 10, 1922 menu

**COSMOPOLITAN SALAD** Crisp romaine, hard-boiled egg, yellow bell pepper and roasted mushrooms, with walnut balsamic dressing / 11  
From July 12, 1929 menu

**BAKED PACIFIC SWORDFISH** Local catch fillet with lemon sauce, accompanied by Italian sausage and pommes anglaise / 36  
From July 12, 1929 menu



## 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.



# Menu

## Vegan Dishes

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

**ROASTED HEIRLOOM CRUDITE** 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 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, 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

