

AVALON GRILLE

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

Small Bites

AHI TUNA TARTARE

Marinated Yellowfin Tuna, California Extra Virgin Olive Oil, Sea Salt, Shallots, Chives, Shiitake Mushroom Confit, Forbidden Rice Crackers, Avocado Purée, Ginger Sauce, Dusted Hibiscus Crystals / 23

AG GRILLED OCTOPUS

Tender Slow-Cooked Octopus Finished Crisp on the Grill, Heirloom Beans, Pickled Red Pearl Onions, Chickpeas, Roasted Eggplant Purée, Savory Pimento Aioli and a Fresno Chile Kick / 25

FIG & BURRATA SALAD

Mixed Greens, Fresh Burrata Cheese, Persimmons, Kumato Cherry Tomatoes, Caramelized Figs, Balsamic Vinegar / 21

LITTLE GEM SALAD

Baby Romaine Lettuce, Garlic Croutons, Radishes, Shaved Pecorino Cheese, Creamy Caesar Dressing / 14

PROSCIUTTO FLATBREAD

Thinly Sliced Prosciutto, Whipped Lemon Ricotta Cheese, Crispy Brussels Sprout Leaves / 19

FLASH-FRIED GREEN BEANS

An Avalon Grille Favorite, Lightly Battered, Seasoned, and Served Crispy and Tender, Spicy Mayo & Savory Garlic Aioli / 14

CRISPY BRUSSELS SPROUTS

Flash-Fried Tender and Tossed with Orange-Glazed Pork Belly Bits, Pickled Pearl Onion, Pineapple, Arugula, Smoked Gouda and Cilantro Vinaigrette / 16

EUROPEAN WINE SOUP

Leeks, Carrots, Egg Yolks, White Wine Cream Broth / 14

Entrées

Entrées are Served with Your Choice of Two Sides:

BLACK ANGUS FILET MIGNON

7oz Black Angus Beef Filet, Creamy Peppercorn Sauce / 59

COWBOY RIBEYE STEAK

24oz "Brandt Farm" Beef, Port Wine Glaze / 95

PAN SEARED SCALLOPS

Roasted Tomato Chimichurri / 49

HOOK OF THE DAY

Lemongrass Beurre Blanc / 45

AG Favorites

STEAK FRITES

Truffled Crispy Shoestring Fries, Chef's Spice Blend Hanger Steak, Tomato Chimichurri / 43

BRAISED "BROADLEAF FARM" LAMB SHANK

Ricotta Gniocchi, Roasted Heirloom Carrots, Parsnip Purée, Gremolata / 42

AG WAGYU BURGER

8oz Wagyu Beef Patty, Cheddar Cheese, Tomato Jam, ButterLeaf Lettuce, Onions, Tomatoes, Avocado, Applewood Smoked Bacon, Artisan Pickle on an Amish Bun, Sea Salt Crispy Fries / 27

MEATLESS MEAT LOAF

Mashed Potatoes, Broccolini, Creamy Mushroom Sauce / 32

SHORT RIB PAPPARDELLE PASTA

Slow Braised Beef Short Rib, Vegetable Ragout, Garlic Bread / 31

Christmas Menu



Choice of Appetizer

POTATO & LEEK BISQUE

Butter Poached Prawn, Smoked Potatoes, Crispy Leeks / 16

Or

STEAK TARTARE

Hand Cut Filet Mignon, Dijon Mustard, Cognac, Cornichons, Shallots, Quail Egg, Salad Bouquet & Toast Points / 21

Choice of Main Course

VEAL TENDERLOIN

Potato Pavé, Sautéed Baby Root Vegetables, Creamy Morel Mushrooms Sauce / 48

Or

PAN SEARED LING COD

Pumpkin Risotto, Pomegranate Glazed Cauliflower, Garlic-Lemon Beurre Blanc / 43

Dessert

CHOCOLATE YULE LOG

White & Dark Chocolate Mousse, Chocolate Ganache & Fresh Berries / 13

3-COURSE PRIX FIXE / 75



Sides

Garlic Potato Wedges / 10

Forbidden Rice / 10

Slow Braised Pork Belly / 12

Truffle Mashed Potatoes / 10

Garlic Lemon Broccolini / 10

Fall Vegetable Succotash / 10

Desserts

CHOCOLATE MOUSSE

Almond Cake, Fresh Raspberries, Raspberry Sauce / 13

BREAD PUDDING

House-made Caramel Sauce, Chunky Toblerone-Vanilla Ice Cream / 13

GELATOS

Choose Two, Served with Fresh Macerated Berries
Bourbon Vanilla / Dark Chocolate / Sea Salt Caramel / Strawberry / 9

SORBETS

Choose Two, Served with Fresh Macerated Berries
Mango / Lemon / Mandarin / Mixed Berry / Coconut / 9

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

AVALON GRILLE

Specialty Cocktails

WRIGLEY MARTINI / 19.19

Hendrick's Gin, Noilly Prat Vermouth, Green Olives

GODDESS MARGARITA / 100

Herradura Seleccion Suprema Tequila, Grand Marnier Cuvée Du Centenaire, Lime, Agave

THE BUFFALO MILK / 18

Tito's Vodka, Coffee Liqueur, Crème de Banana, Crème de Cacao, Vanilla Ice Cream, Banana, Whipped Cream, Nutmeg

TROPICAL CUCUMBER / 16

Jose Cuervo Silver Tequila, Rhum Clement Coconut, Cucumber, Lime, Pineapple, Tajin Rim

APRÈS BEACH COLADA / 16

Platinum Rum, Passion Fruit Liqueur, Coconut Rum, Pineapple, Coconut Cream, Passion Fruit Boba

MARGARITA VERDE / 16

Herradura Blanco Tequila, Grand Marnier, Lime, Agave

ISLAND TODDY / 17

Hibiscus Hot Tea, Amaretto, Grand Marnier, Honey Syrup, Lemon

BUIE & DEW / 16

Coffee, Drambuie Liqueur, TulamoreDew Whiskey, Brown Sugar, Cinnamon, Heavy Cream, Nutmeg

LAVENDER LEMON-TINI / 18

Hangar One Vodka, Lillet Blanc, Lemon, Lavender Syrup, Lemon and Lavender Oils, Topped with an Edible, Pop-able Bubble of Citrus Smoke

WANDERING BISON / 16

Pau Maui Vodka, Bigallet China China, Passion Fruit Liqueur, Ginger Beer, Lime, Pineapple, Mint

POISON APPLE / 17

Bulliet Rye, Apple Cider, Lemon, Maple Syrup, IPA Beer Float, Angustora Bitters, Orange Bitters, Cinnamon Stick

GRILLE'S OLD FASHIONED / 18

Woodford Reserve Bourbon, Antica Sweet Vermouth, Cherry Bitters, Crispy Bacon Garnish or Mezcal, Patron Reposado, Aztec Chocolate Bitters, Agave, Smoked Glass

DESERT PEAR PALOMA / 16

400 Conejos Mezcal, Desert Pear Syrup, Cointreau, Lime, Grapefruit, Black Salt Rim

DRAGONBERRY MOJITO / 18

Bacardi Dragonberry Rum, Strawberries, Mint, Lime

Wine by the Glass

WHITES

PROSECCO / GIULIANA / 11

Veneto, Italy

BRUT / PIPER SONOMA / 13

Sonoma County, California

SAUVIGNON BLANC / RUSACK / 15

Santa Barbara County, California

SAUVIGNON BLANC / BRANDER / 14

Santa Ynez Valley, California

PINOT GRIGIO / LIVIO FELLUGA / 16

Friuli, Italy

CHARDONNAY / GAINNEY / 13

Santa Ynez Valley, California

CHARDONNAY / RUSACK / 15

Santa Barbara County, California

RIESLING / CHATEAU STE. MICHELLE EROICA / 13

Columbia Valley, Washington

ROSÉ / WHISPERING ANGEL / 16

Cotes de Provence, France

REDS

MERLOT / RUTHERFORD HILL / 14

Napa Valley, California

PINOT NOIR / MEIOMI / 14

Santa Barbara, Sonoma, Monterey

PINOT NOIR / RUSACK / 17

Santa Barbara County, California

CABERNET FRANC / MICHAEL DAVID INKBLOT / 15

Lodi, California

CABERNET SAUVIGNON / MARTIN RAY / 15

Sonoma County, California

CABERNET SAUVIGNON / JUSTIN / 18

Paso Robles, California

SYRAH / RUSACK / BALLARD CANYON ESTATE / 20

Ballard Canyon, California

ZINFANDEL / ST. FRANCIS / 15

Sonoma County, California

Beer

CRAFT ON TAP

NORTH COAST SCRIMSHAW PILSNER / 9.50

Mendocino Coast, California

LOST COAST GREAT WHITE WHEAT ALE / 9.50

Humboldt County, California

OFFSHOOT RELAX IT'S JUST A HAZY IPA / 10.50

Orange County, California

ROTATING SEASONAL CRAFT BEER

Ask your server for details

CLASSICS

BLUE MOON / 8

MODELO / 8

STELLA ARTOIS / 8

GUINNESS / 8

PACIFICO / 8

COORS LIGHT / 7

BUD LIGHT / 7

BECK'S / 7

Non-Alcoholic

CRAFT BY THE BOTTLE

THE BRUERY RUEKELLER HELLES LAGER / 16OZ / 12

Orange County, California

WEIHENSTEPHANER HEFE WEISSBIER / 16OZ / 14

Freising, Germany

FIRESTONE WALKER 805 / 12OZ / 10

Paso Robles, California

ELYSIAN BREWING SPACE DUST IPA / 12OZ / 10

Seattle, Washington