

# AVALON GRILLE

STEAK / SEAFOOD / BURGERS

## Starters

### Cold

#### SPICY AHI POKE 🌱

On Crispy Rice, Cucumber, Fresh Avocado, Pear and Daikon Salad, Seaweed, Yuzu Ponzu Sauce / 23

#### CLASSIC BEEF TARTARE

Caper Berries, Cognac, Whole Grain Mustard, Egg Yolk Cornichons with Toast / 26

#### BURRATA SALAD 🌱

Mixed Greens, Fresh Burrata Cheese, Grilled Stone Fruit, Kumato Cherry Tomatoes, Balsamic Vinegar / 18

#### LITTLE GEM CAESAR SALAD

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

### Hot

#### 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 Onions, Pineapple, Arugula, Smoked Gouda and Cilantro Vinaigrette / 16

#### SWEET & SOUR CHICKEN LOLLIPOPS

Onions, Red Peppers, Sesame Seeds, Sweet and Sour Sauce / 17 🌱

#### SLOW ROASTED TOMATO SOUP

Confit Tomatoes with Thyme, Garlic, Shallots, Blended with California Olive Oil, Basil Oil, Heirloom Tomato Cheese Crostini / 14

#### AG GRILLED OCTOPUS

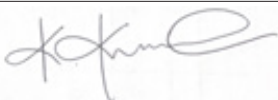
Tender Slow-Cooked Octopus Finished Crisp on the Grill, Heirloom Beans, Pickled Red Pearl Onions, Chickpeas, Roasted Eggplant Purée, Savory Pimiento Aioli and a Fresno Chile Kick / 25

#### LOBSTER MAC & CHEESE

Poached Lobster Tail in Elbow Macaroni, Bacon Lardons, Sharp Cheddar Cheese, Melted Smoked Gouda / 25

#### BRAISED GOLDEN BEET "FILET" 🌱

Sunchoke Purée, Citrus Herb Roasted Fennel, Smashed Marble Potatoes, Confit Garlic / 17



Kapo Kealoha | 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

**18% Gratuity for parties of 8 or more**

## Entrées

#### TRUFFLE BURGER

7oz Wagyu Patty, Mushroom Duxelle, Truffle Brie Cheese, Heirloom Tomato, Baby Wild Arugula, Truffle Honey-Yuzu Vinaigrette, on Brioche Bun, Sea Salt Crispy Fries / 36

#### 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

#### DUO PORK BELLY TACOS 🌱

Crispy Pork Belly & Rind, Avocado Aioli, Home-Made Tortilla, Pickled Onion, Chile Toreado / 16

#### CAULIFLOWER STEAK 🌱

Toasted Almonds, Herb Forbidden Rice & Curry Sauce / 29

#### SHORT RIB PAPPARDELLE PASTA

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

#### KOREAN SHRIMP STIR FRY

Ginger Marinated Shrimp, Shiitake Mushrooms, Carrots, Green Onions, Napa Cabbage, Bok Choy, Glass Noodles, Rice Vinegar & Soy Sauce / 27

#### HOOK OF THE DAY (Market Price) 🌱

Roasted Marble Potatoes & Summer Succotash, Meyer Lemon-Tobiko Butter Sauce /

#### PAN SEARED SCALLOPS

Creamy Tomato Orzo, Charred Broccolini, Roasted Tomato Chimichurri / 49

#### CHICKEN ROULADE 🌱

Chicken Breast and Thigh Roulade, Vegetable Fried Rice and Cipollini Onions, Huli Huli Sauce / 36

#### "CREEKSTONE FARM" PORK PORTERHOUSE 🌱

Roasted Brussels Sprouts with Warm Bacon Vinaigrette and Sweet Potato Fries, Mushroom & Whole-grain Mustard Cream Sauce / 35

#### COLORADO LAMB CHOPS

Marinated in Rosemary Olive Oil, Mashed Potatoes, Goat Cheese, Chimichurri and Mint Sauce / 49

#### BISON STEAK FRITES 🌱

Truffled Crispy Shoestring Fries, Chef's Spice Blend Bison Hanger Steak, Tomato Chimichurri / 45

#### BLACK ANGUS FILET MIGNON 🌱

7oz Black Angus Beef Filet, Truffle Mashed Potatoes, Grilled Asparagus, Creamy Peppercorn Sauce / 61

#### COWBOY STEAK 🌱

Coffee Dusted 24oz Bone in Rib Eye, Fresh Sliced Marinated Heirloom Tomato, Charred Broccolini, Garlic Potato Wedges, Port Wine Sauce / 97

## Sides

#### CREAMY SPINACH / 10 🌱

#### SLOW BRAISED PORK BELLY / 12

#### GARLIC POTATO WEDGES / 10

#### SUMMER SUCCOTASH / 10 🌱

#### SAUTEÉD WILD MUSHROOMS / 12 🌱