

# AVALON GRILLE

STEAK / SEAFOOD / BURGERS

## Small Bites

### CRISPY COCONUT SHRIMP PAIL / 16

Served with Marinated Cucumbers, Crispy Sea Salt Fries, and a Trio of Dipping Sauces: Spicy Thai Aioli, Sweet Chili Sauce and Sriracha Aioli

### LITTLE GEM SALAD / 12

Baby Romaine Lettuce, Garlic Croutons, Shaved Pecorino Cheese, Radishes, and a Creamy Caesar Dressing

### B&B SALAD / 17

Fresh Burrata Cheese, with Citrus Infused Heirloom Beets, Wild Arugula and Mache Lettuce, and a Hibiscus Vinaigrette

### CITRUS CARPACCIO SALAD / 14

Blood Orange, Red Ruby Grapefruit, Maui Gold Pineapple, Valencia Oranges, Fresh Avocado, Baby Arugula, California Olive Oil, Cracked Black Pepper, Sea Salt 🌱

### AG GRILLED OCTOPUS / 22

Tender Slow-Cooked Octopus Finished Crisp on the Grill and Served Over Heirloom Beans, Pickled Red Pearl Onion, Chickpeas, and Roasted Eggplant Purée, with Savory Pimento Aioli and a Fresno Chile Kick 🌱

### PROSCIUTTO FLATBREAD / 17

Thin Sliced Prosciutto, Whipped Lemon Ricotta Cheese, and Crispy Brussels Sprout Leaves

### MAC & FOUR CHEESE / 15

Cavatappi Noodles with a Béchamel Sauce of Pecorino Romano Cheese, Goat Cheese, Parmigiana-Reggiano Cheese and Port Salut Cheese

### POLPETTES / 14

Italian for "Meatballs" - A Blend of Ground Slab Bacon, Ground Beef and Ground Turkey Baked and Served in a Homemade Sofrito Sauce and Served with Toasted Baguette 🌱

### CHICKEN LOLLIPOPS / 16

Scallions, Ponzu and Toasted Sesame Seeds

### BLISTERED SHISHITO PEPPERS / 9

Blistered Finish Shishito Peppers with Sea Salt and Lemon Aioli 🌱

### CRISPY BRUSSEL SPROUTS / 12

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

### FRIED BOARD / 17

Truffle Fries, Lightly Battered Green Beans, and Beer Battered Onion Rings Served with Black Garlic Aioli, Dijonnaise Sauce, Chipotle Aioli, and Tzatziki

### BACON N' EGGS / 11

Hand-Crafted Deviled Eggs with an Orange Glaze Pork Belly and Chive Filling 🌱

### AHI TARTARE / 19

Sashimi-Grade Tuna, Citrus, Shallots, and Avocado Purée, Dusted with Nori Powder and Served with Crispy Taro Root Chips

## AG Favorites

### PLOWMAN'S BURGER / 19

Ground Beef Patty Mixed with Garlic and Smoked Paprika, Topped with Sliced Tomato, Balsamic Onion, Classic Coleslaw, and Midnight Moon Cheese on a Country Sourdough Bread, Served with Crispy Sea Salt Fries

### THE GOBBLER BURGER / 18

Ground Turkey and Bone Marrow Patty, Turkey Bacon, Watercress, Heirloom Tomato, Cranberry Aioli on a Black Sesame Brioche Bun, Served with Crispy Sea Salt Fries

### AG BURGER / 19

7 oz. Certified Angus Beef Patty on an Amish Bun with Cheddar Cheese, Tomato Jam, Butter Leaf Lettuce, Onion, Tomato, Artisan Pickle, Served with Crispy Sea Salt Fries

### STEAK FRITES / 37

Truffled Crispy Potato Nest Topped with Chef's Spices Blend Hanger Steak and a Chimichurri Sauce

### HAMILTON COVE CIOPPINO / 36

Cajun Shrimp, Scallops, Octopus, Clams, Andouille Sausage, Peppers and Saffron Tomato Broth with Garlic Crusty Bread

### AL PASTOR CAULIFLOWER TACOS / 23

Slow Braised and Seared Cauliflower, Pineapple Cabbage Slaw, Chipotle and Avocado Crema, Served on Blue Corn Tortillas

## Entrees

Entrees are Served with Your Choice of Two Sides:

### THE CHOP / 38

Herb-Brined Pork with a Saba Vinegar Finish 🌱

### THE HALF BIRD / 29

Slow Roasted Citrus Brine Mary's Chicken, Served with Rosemary Honey 🌱

### SPENCER STEAK / 52

14oz. Prime Rib Eye Served with a Red Wine Sauce 🌱

### PEPPER CRUSTED NEW YORK STEAK / 47

10oz. Strip Steak Served with a Bourbon Sauce 🌱

### HOOK OF THE DAY / 39

Served with a Lemongrass Sauce 🌱

### PAN SEARED SCALLOPS / 37

Served with a Roasted Tomato Chimichurri Sauce 🌱

## Sides

\$7 Each

Garlic Potato Wedges 🌱

Cheesy Mash Potatoes 🌱

Truffle Fries

Macaroni & Cheese

Garlic Lemon Broccolini 🌱🌱

Sautéed Wild Mushrooms 🌱

Charred Brussel Sprouts

Slow Braised Pork Belly 🌱🌱

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.

Kapo Kealoha | Executive Sous Chef  
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