

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

AG GRILLED OCTOPUS / 22

Tender Slow-Cooked Octopus Finished Crisp on the Grill and Served Over Heirloom Beans, Pickled Red Pearl Onions, 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 Sprouts 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 a Toasted Baguette

CHICKEN LOLLIPOPS / 16

Sautéed Scallions, Toasted with Ponzu Sauce and Sesame Seeds

CRISPY BRUSSELS 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

ROASTED TOMATO SOUP / 9

Vine-Ripened Tomatoes, Slow Roasted in Herbs and Basil Oil

AG Favorites

ABALONE POINT PHO / 14

Rice Noodles, Beans Sprouts, Thai Basil, Mint, Fresno Chiles, Shaved Red Onion, Pho Broth

Add Shaved Steak / 10 Add Shrimp / 12

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 Country Sourdough Bread, Served with Crispy Sea Salt Fries

AG BURGER / 19

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

MONTE CRISTO / 14

Tavern Ham and Gruyere Cheese on Artisanal Sourdough Bread Topped with Cheesy Bechamel Sauce served with Crispy Fries

Add Tomato Soup / 7

AL PASTOR CAULIFLOWER TACOS / 23

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

HAMILTON COVE CIOPPINO / 36

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

STEAK FRITES / 37

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

Entrees

Entrees are Served with Your Choice of Two Sides

THE CHOP / 38

Herb-Brined Pork on Parsnip Puree with a Saba Vinegar Finish

THE HALF BIRD / 29

Slow Roasted Citrus-Brined Mary's Chicken, Served with Rosemary Honey

SPENCER STEAK / 52

Prime Rib Eye Served with a Red Wine Sauce

PAN SEARED SCALLOPS / 37

Served with Chimichurri Sauce

HOOK OF THE DAY / 39

Served with a Lemongrass Sauce

Sides

\$7 Each

Garlic Potato Wedges 

Cheesy Mashed Potatoes 

Truffle Fries

Garlic Lemon Broccolini  

Sautéed Wild Mushrooms 

Charred Brussels Sprouts

Desserts

CHOCOLATE MOUSSE / 11

Almond Cake, Fresh Raspberries, Raspberry Sauce

STICKY TOFFEE PUDDING / 11

Toffee Sauce and Bourbon Vanilla Ice Cream

GUAVA CHEESECAKE / 11

Guava Cheesecake on a Graham Crust, Topped with a Light Mango Mousse and Toasted Pistachios

GELATOS / 9

Choose Two, Served with Fresh Macerated Berries

Bourbon Vanilla / Dark Chocolate / Sea Salt Caramel / Strawberry

SORBETS / 9

Choose Two, Served with Fresh Macerated Berries

Green Apple / Mandarin / Mixed Berry / Coconut



Roberto Hernandez | Executive Chef



Kapo Kealoha | Executive Sous 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