

Menu

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 Taro Root Chips / 21
- GRILLED OCTOPUS** 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 / 22
- MICHELADA MANILAS** Pacific Littleneck Clams and Shishito Peppers in Burnt Lemon Tequila Broth, with Queso Fresco, Epazote, and Sliced Bolillo / 19
- HOMEMADE GUACAMOLE** Prepared Fresh to Order and served with Crispy Chicharrones / 9
- ROASTED TOMATO SOUP** Vine-Ripened Tomatoes, Slow-Roasted in Herbs and finished with Confit Potatoes and Basil Oil Cup / 7 Bowl / 10
- DUO OF PORK TACO** Crispy Pork Belly and Chicharrón with Pickled Onion and fresh Guacamole on a Blue Corn Tortilla / 9
- 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
- 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
- STREET CORN** Fresh Sweet Corn Kernels sautéed with Lime and Cilantro and finished with Chipotle Aioli and Queso Fresco / 9
- BRUSSELS SPROUT GRATIN** Pan Roasted Brussels Sprouts served with Pickled Onion and Braised Fennel, smothered in Bechamel Cheese Sauce, Smoked Gouda and Parmesan Cheese, garnished with Crispy Prosciutto and Baby Kale Leaves / 13

Farmer's Market Inspirations Freshness with a Creative Flair

- QUINOA & KALE** With Fresh Mango, Avocado, Toasted Marcona Almonds, Pomegranate Seeds, and Champagne Vinaigrette / 13 Add Chicken / 6 Steak / 9 Shrimp / 12
- CAPRESE SHRIMP SALAD** Poached Shrimp on Baby Frisée and Mesclun Greens, with Fresh Mozzarella, Heirloom Tomatoes, Pesto, and Balsamic Reduction / 23
- GRILLED VEGETABLE SALAD** Grilled Asparagus, Zucchini and Yellow Squash, with Fresh Corn, Greens and Scallions, tossed in White Balsamic Vinaigrette / 14
Add Chicken / 6 Steak / 9 Shrimp / 12



Roberto Hernandez | Executive Chef



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Main Courses Certified Angus Beef, Sustainable Meats and Free-Range Chicken

WAGYU BURGER 7oz Grilled Angus Beef Patty, Crisp Lettuce, Vine-Ripened Tomato, Dill Pickle, Shaved Red Onion, and Sweet Tomato Jam on a Toasted Amish Bun, with Choice of AG Salad or Thin-Cut Crispy Sea Salt Fries / 17
Add Bacon / 2 Cheddar / 2 Avocado / 2 Fried Egg / 2

BLUE BISON BURGER Grilled Hand-Formed Bison Patty, Creamy Point Reyes Blue Cheese, Peppery Arugula and Sweet Onion Marmalade, Served on Toasted Brioche, with Choice of AG Salad or Thin-Cut Crispy Sea Salt Fries / 18

GRILLED HANGER STEAK Grilled 9oz Cut of Angus Beef Topped with Sweet Heirloom Tomato Jam and Served with Cucumber and Tomato Salad, Herb Garlic and Sea Salt Kennebec Wedge Fries / 31

FILET MIGNON Grilled 8oz Cut of Angus Beef, Butter-Whipped Potatoes, Fresh Asparagus and BBQ Onions, with Red Wine and Wild Mushroom Ragout / 39

LAMB MEAT LOAF Greek Yogurt and Herb-Marinaded, Butter-Whipped Potatoes, Charred Broccolini and House-Made Brown Gravy / 21

HOMEMADE CHICKEN POT PIE Thigh and Breast Meat, Diced Celery, Carrots, Onions, Peas and Potatoes, Baked in a Creamy White Sauce and Topped with a Light and Crispy Crust / 17

GRILLED PORK CHOP Herb-Brined Salmon Creek Farms Pork on Parsnip Purée with a Saba Vinegar Finish, accompanied by a Salad of Warm Brussels Sprout Leaves, Pancetta, Fennel, Lady Apple and Blue Lake Beans / 34

CATCH OF THE DAY Pan-Seared Local Fish Dusted with Brown Sugar and accompanied by Sautéed Pine Nut and English Pea Basmati Rice, Braised Baby Fennel, and Herb Gremolata / 31

PAN-SEARED SCALLOPS Roasted Campari Tomatoes, Snap Peas, Fingerling Potatoes, Baby Beets, Shaved Ninja Radish, Purée of Corn and Red Pepper Coulis / 35

SPAGHETTI CARBONARA Bacon Lardons, Eggs, Sundried Tomatoes, Baby Spinach, and Parmesan Cream Sauce served with Toasted Garlic Bread / 17
Add Chicken / 6 Steak / 9 Shrimp / 12

PENNE PRIMAVERA Charred Broccolini, Heirloom Carrots, Shaved Red Onion, Zucchini, and Roasted Bell Pepper tossed together and finished with California Garlic Oil and Fresh Parmesan / 16
Add Chicken / 6 Steak / 9 Shrimp / 12

SPAGHETTI SQUASH STIR FRY Citrus-Infused Baby Carrots, Heirloom Baby Beets, Sautéed Spinach and Cabbage, Pomegranate Seeds, and Avocado Oil / 22



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