

Dinner

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 tempura nori crisps / 18

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

MEAT & CHEESE BOARD A selection of cured meats and local artisanal cheeses, roasted Marcona almonds, sweet honey comb and dried-on-the-vine grapes, served with baguette toast and house-made marmalade / 29

GRILLED OCTOPUS Tender slow-cooked octopus finished crisp on the grill and served over heirloom beans, pickled red pearl onions, chick peas and roasted eggplant purée, with savory pimento aioli and a Fresno chile kick / 22

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 / 10

CRISPY BRUSSELS SPROUTS Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl onion, pineapple, arugula, smoked Gouda and cilantro vinaigrette / 9

CRISPY CALAMARI Tender and light, with spicy-sweet habanero chili glaze and flash-fried shishito peppers / 15

PROSCIUTTO FLATBREAD With charred Brussels sprout leaves, truffle oil and Parmesan / 12

Farmer's Market Inspirations Freshness with a creative flair

CLASSIC CAESAR Crisp romaine hearts, marinated white anchovies, Parmesan cheese and lavash croutons, with house-made dressing / 12 / with Chicken 18 / with Steak 21 / with Shrimp 23

AG COBB Chicken, applewood bacon, spinach, tomatoes, California avocado, blue cheese and hard-boiled egg, with Dijon mustard dressing / 20

Flashback Food Favorites — first served at historic Hotel St. Catherine

CHICKEN CONSOMMÉ Rich chicken broth with split peas, carrots and onions / 6
From Oct. 10, 1922 menu

COSMOPOLITAN SALAD Crisp romaine, hard-boiled egg, yellow bell pepper and roasted mushrooms, with walnut balsamic dressing / 11
From July 12, 1929 menu

BAKED PACIFIC SWORDFISH Local catch fillet with lemon sauce, accompanied by Italian sausage and pommes anglaise / 27
From July 12, 1929 menu



Hotel St. Catherine

Built in 1918 by the Catalina Island Company, Hotel St. Catherine was one of the finest hotels on the west coast at the time and a favorite getaway for Hollywood's elite because they could sail their private yachts right up to the hotel's remote location in Descanso Canyon.



Menu

Vegan Dishes

ROASTED TOMATO SOUP Vine-ripened tomatoes, slow roasted in herbs and finished with confit potatoes and basil oil / Cup 7 / Bowl 10

PUMPKIN STEAK CONFIT Pumpkin slices, slow-cooked with garlic, shallots and thyme, and accompanied by rutabaga, baby turnips, parsnips, arugula and fresh herbs in a vegetable broth / 22

Main Courses

Meat Certified Angus beef, sustainable meats and free-range chicken

ROASTED CHICKEN FOR TWO Marinated in ginger and citrus hoisin sauce, slow-roasted and served with lemony broccolini, julienne bok choy, farmstand carrots, scallions, and cilantro slaw dressed with spicy peanut sauce / 65

GRILLED PORK CHOP Citrus and herb-brined Salmon Creek Farms pork on parsnip purée with a saba vinegar finish, accompanied by a salad of warm Brussels sprout leaves, fennel, lady apple, Blue Lake beans and pancetta / 34

WAGYU BURGER Grilled Snake River Farms beef, crisp lettuce, vine-ripened tomato, dill pickle, shaved red onion and sweet tomato jam on a toasted Amish bun, with choice of mixed greens or thin-cut crispy sea salt fries / 16 / add Bacon 2 / Cheddar 2 / Avocado 2 / Fried Egg 2

GRILLED HANGER STEAK Grilled 10oz cut topped with sweet heirloom tomato jam and served with cucumber and tomato salad, and herb garlic and sea salt Kennebec wedge fries / 29

Choose Your **NEW YORK STRIPLOIN** / 14oz / 45

Prime Cut **ANGUS RIBEYE** / 14oz / 49

FILET MIGNON / 8oz / 41

CHATEAUBRIAND FOR TWO / 18oz / 85

Grilled Angus beef accompanied by roasted garlic, BBQ onions, potatoes au gratin, fresh asparagus and wild mushroom ragout, with red wine sauce and béarnaise on the side

Seafood Line-caught and sustainable local fish and seafood

ANDOUILLE & LOBSTER BALLERINA Succulent lobster, andouille sausage, sundried tomatoes and spinach in a creamy king oyster mushroom sauce over fresh ballerina pasta / 39

PAN-SEARED SCALLOPS Accompanied by sunchoke purée, roasted butternut squash, baby turnips and heirloom beets, in a sage brown butter sauce / 35

WILD PACIFIC KING SALMON Grilled misoyaki-glazed fillet, with shitake mushroom and cilantro-scented basmati rice, bonito-braised Napa cabbage, Chinese long beans, Big Island hearts of palm and tempura nori crisps / 36



Roberto Hernandez | Executive Chef

