

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

AGUACHILE QUATTRO / 27

Shrimp, Scallops, Diced Ahi Tuna, Sliced Hamachi, Marinated in Lime and Lemon Juice, Mixed with Red Onion, Shaved Cucumber, and a Tomatillo Avocado Salsa, served with Salsa Negra and Blue Corn Tortilla Tostadas

AHI TUNA TARTARE / 21

Fresh Raw Diced Ahi Tuna, Avocado Cilantro Puree, Serrano Chile, Heirloom Radish, Cilantro Lemon Foam, Crispy Fried Taro Root Chips

LOBSTER CROSTINI / 19

Fresh Lobster Meat Poached in a Aromatic Broth, served on a Toasted Country Bread, Squid Ink Aioli, Pickled Peppers & Heirloom Beets Slaw

LITTLE GEM SALAD / 14

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

BURRATA SALAD / 16

Fresh Burrata Cheese, Heart of Rosso Bruno Tomato, Micro Opal Basil, Toasted Country Bread, California Olive Oil, and Saba Di Modena

AG GRILLED OCTOPUS / 25

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

POLPETTES / 18

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

CHILAQUILES / 15

Julienne Crispy Tortilla Strips, Tossed in Salsa Verde, Over Chorizo Refried Pinto Beans, Topped with a Sunny Side Up Quail Egg, Queso Fresco, Pickled Red Onions, Crema and Cilantro

CRISPY BRUSSEL SPROUTS / 14

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

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. = Dairy Free = Gluten Free

AG Favorites

STEAK FRITES / 39

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

AG BURGER / 22

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

BLOODY MARY BURGER / 21

7 oz. Beef Patty Mixed with Ketchup, Horseradish, Lea & Perris, with Celeriac Waldorf, Fresh Horseradish Relish, Cumin Tabasco Ketchup on an Amish Bun, served with Crispy Sea Salt Fries

ROASTED DELICATA SQUASH / 23

Roasted with Fresh Herbs Oil, Lemongrass Carrot Puree, Roasted Heirloom Beets, Saute Wild Mushrooms, Baby Cherry Tomatoes, Fresh Avocado Oil

SOYRIZO TACOS / 27

Soyrizo & Yukon Potatoes, Hibiscus Flowers, Cilantro Slaw, and Fresh Salsa De Arbol, side of Guacamole, served on a Toasted Hybrid Tortilla

SPICY SHRIMP RAMEN / 33

Pan-Seared Shrimp, Napa Cabbage, Nori Strips, Carrots, Green Onion, Pickled Onion, Jalapeno, Sriracha, Matsutake Mushrooms and Ramen Noodles in a Seafood Soy Broth
Add a Poached Egg / 2

Entrees

Entrees are Served with Your Choice of Two Sides:

BISON FILET / 78

7oz Served with a Port Red Wine Sauce

NEW YORK / 61

14oz. New York Steak Marinated with Garlic and Olive Oil, with Red Wine Demi-Glace

THE CHOP / 42

Herb-Brined Pork with a Saba Vinegar Finish

HULI MARINATED CHICKEN / 35

Served with a Huli Huli Sauce

PAN SEARED SCALLOPS / 43

Served with a Roasted Tomato Chimichurri Sauce

HOOK OF THE DAY / 42

Served with a Lemongrass Sauce

Sides

Garlic Potato Wedges / 9

Forbidden Rice / 9

Slow Braised Pork Belly / 9

Caramelized Heirloom Carrots / 9

Asiago Cheese Polenta / 9

Summer Succotash / 9

Desserts

CHOCOLATE MOUSSE / 11

Almond Cake, Fresh Raspberries, Raspberry Sauce

PEACH TARTLET / 11

Fresh Peaches, Luxardo Cherries, Grand Marnier, Vanilla Bourbon Gelato

ORANGE FLAN / 11

Whipped Cream, Orange Supreme

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