

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 Tomatillo Avocado Salsa, served Crudo 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 Taro Root Chips

CRISPY SHRIMP SPRINGROLL / 24

Filled with Poached Shrimp, Seaweed Salad, Chopped Heirloom Beets and Sweet Pepper Slaw, Topped with Avocado Purée, Sturgeon Caviar, served with Ponzu Sauce and Dynamite Aioli

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

LITTLE GEM SALAD / 14

Baby Romaine Lettuce, Garlic Croutons, Shaved Pecorino Cheese, Radishes, served with Creamy Caesar Dressing

SUMMER CITRUS SALAD / 18

Baby Spinach and Arugula, Sliced Cucumber, Fresh Cherry Heirloom Tomatoes, Orange Supremes, Diced Pineapple, Crème Cheese Mint Fromage, Candied Pistachios and Cranberries with Citrus 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

PROSCIUTTO FLATBREAD / 17

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

POLPETTES / 19

Italian for "Meatballs" - A Blend of Ground Slab Bacon, Ground Beef, Ground Turkey Baked, 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 / 16



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

FLASH-FRIED GREEN BEANS / 14

An Avalon Grille Favorite, Lightly Battered, Seasoned, and Served Crispy and Tender, with Spicy Mayo and Savory Garlic Aioli



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 / 43

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

AG WAGYU BURGER / 25

8 oz. of Wagyu 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 / 23

7 oz. Beef Patty Mixed with Ketchup, Horseradish, Lea & Perrins, 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 Herb Oil, Lemongrass Carrot Puree, Roasted Heirloom Beets, Sautéed 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 / 63

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

THE CHOP / 45

Herb-Brined Pork with a Saba Vinegar Finish

HULI MARINATED CHICKEN / 37

Served with a Huli Huli Sauce

PAN SEARED SCALLOPS / 49

Served with a Roasted Tomato Chimichurri Sauce

HOOK OF THE DAY / 45

Served with a Lemongrass Sauce

Sides

Garlic Potato Wedges / 10 

Caramelized Heirloom Carrots / 10 

Forbidden Rice / 10 

Asiago Cheese Polenta / 10 

Slow Braised Pork Belly / 12 

Summer Succotash / 10 

Garlic Lemon Broccolini / 10

Desserts

CHOCOLATE MOUSSE / 12

Almond Cake, Fresh Raspberries, Raspberry Sauce

PEACH TARTLET / 13

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

ORANGE FLAN / 12

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