

AVALON GRILLE

S T E A K / S E A F O O D / B U R G E R S

Small Bites

CHIPS & DIP / 13

Spinach and Artichoke Hot Dip Served with Crisp Potato Chips

LITTLE GEM SALAD / 12

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

B&B SALAD / 14

Fresh Burrata Cheese, with Citrus Infused Heirloom Beets, Wild Arugula and Mache Lettuce, and a Hibiscus Vinaigrette

AG GRILLED OCTOPUS / 22

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

MAC & FOUR CHEESE / 11

Cavatappi Noodles with a Béchamel Sauce of Pecorino Romano Cheese, Goat Cheese, Parmigiana-Reggiano Cheese and Port Salut Cheese

POLPETTES / 11

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

CHICKEN LOLLIPOPS / 11

Scallions, Ponzu and Toasted Sesame Seeds

BLISTERED SHISHITO PEPPERS / 9

Blistered Finish Shishito Peppers with Sea Salt and Lemon Aioli

CRISPY BRUSSEL SPROUTS / 9

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

FRIED BOARD / 13

Truffle Fries, Lightly Battered Green Beans, and Beer Battered Onion Rings Served with Black Garlic Aioli, Dijonnaise Sauce, Chipotle Aioli, and Tzatziki

BACON N' EGGS / 9

Hand-Crafted Deviled Eggs with an Orange Glaze Pork Belly and Chive Filling

AHI TARTARE / 19

Sashimi-Grade Tuna, Citrus, Shallots, and Avocado Purée, Dusted with Nori Powder and Served with Crispy Taro Root Chips

VEGAN AGUACHILE / 17

Mixed Cauliflower, Heirloom Tomatoes, Shitake Mushrooms in a Xcatic Chili Broth

AG Favorites

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 a Country Sourdough Bread, Served with Crispy Sea Salt Fries

THE IMPOSSIBLE TURKEY BURGER / 18

Ground Turkey and Bone Marrow Patty, Turkey Bacon, Watercress, Heirloom Tomato, Cranberry Aioli on a Black Sesame Brioche Bun, Served with Crispy Sea Salt Fries

AG BURGER / 17

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

STEAK FRITES / 33

Crispy Truffle Fries Topped with Chef's Spices Blend Hanger Steak and a Chimichurri Sauce

HAMILTON COVE CIOPPINO / 32

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

AL PASTOR CAULIFLOWER TACOS / 17

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

Entrees

Entrees are Served with Your Choice of Two Sides:

THE CHOP / 34

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

THE HALF BIRD / 28

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

SPENCER STEAK / 44

14oz. Prime Rib Eye with a Red Wine Sauce

PEPPER CRUSTED FILET MIGNON / 42

8oz. Filet Served with a Bourbon Sauce

HOOK OF THE DAY / 34

Served with a Lemongrass Sauce

PAN SEARED SCALLOPS / 32

Served with a Roasted Tomato Chimichurri Sauce

Sides

\$5 Each

Garlic Potato Wedges
Cheesy Mash Potatoes
Truffle Fries
Macaroni & Cheese

Garlic Lemon Broccolini
Sautéed Wild Mushrooms
Charred Brussel Sprouts
Slow Braised Pork Belly

Chef Roberto | Executive Chef