

LOBBY BAR • ATRIUM • POOL PATIO

THE GRAND RESORT

* VEGAN = (V) *

SIGNATURE APPETIZERS

CHARCUTERIE BOARD.	50
chef's selection of domestic and imported meats and cheeses, jams and preserves, smoked almonds, everything pecans, spicy candied pecans and boursin stuffed pepperazzi - serves up to four people - great for sharing	
JUMBO BREADED WINGS.	21
nine lightly breaded, plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, garlic parmesan, buffalo, hot, carolina, texa-lina	
TROPICAL PORK BELLY BURNT ENDS.	21
house smoked pork belly, caramelized pineapple, tossed in a house-made mango habanero BBQ topped with sliced Fresno pepper rings and scallions	
RICOTTA STUFFED MEATBALL.	18
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce <i>GREAT FOR SHARING</i>	
AVALON'S HOT PEPPERS IN OIL.	15
Hot peppers in oil are a must-have experience! There is nothing better on a warm piece of freshly baked, sliced-to-order bread with butter. Each order is served with a variety of breads and serves up to four people. <i>GREAT FOR SHARING</i>	
EGGPLANT BRUSCHETTA.	15
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic	
AVALON'S CHIPS AND DIP.	8
house-made chips served with house-made buffalo ranch dip	

ADDITIONAL FRESH BAKED BREADS 7

SELECT MENU ITEMS ARE SERVED WITH BREAD - ADDITIONAL BASKETS AVAILABLE UPON REQUEST

SIGNATURE SALADS

THE HEPBURN.	WHOLE 17	HALF 10
signature salad you can't get anywhere else! iceberg and arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and house-made golden balsamic vinaigrette		
THE CAESAR.	WHOLE 17	HALF 10
romaine, parmesan and croutons tossed in Caesar dressing		
(V) THE GRILLED.	WHOLE 15	HALF 8
mixed greens, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing		
CAPRESE SALAD.	WHOLE 18	
baby heirloom tomatoes, ciliegine mozzarella, fresh basil, house seasoning, lemon oil and balsamic glaze		

ENHANCE YOUR SALAD

salmon fillet	20
petite salmon	14
steak	14
shrimp	9.5
portabella	7
grilled chicken	5.75
blackened chicken	5.75

CLASSIC CHILI

CUP 6.5 OR BOWL 9.5

SOUP DU JOUR

CUP 3.5 OR BOWL 5

GRAND GRILL BURGERS N' CHICKEN

WAGYU BURGER.	22
8 ounce Wagyu burger, Applewood bacon, grilled red onion, smoked gouda cheese, raspberry habanero jam and onion frizzies on Texas toast	
THE BIG PIG.	21
8 ounce Angus burger, applewood bacon, cheddar cheese, house-smoked pulled pork, house-made texalina BBQ, sweet and spicy pickles and onion frizzies on a brioche bun	
BUILD-YOUR-OWN WAGYU BURGER.	20
8 ounce Wagyu burger with lettuce, tomato, onion and pickle on a kaiser roll	
BUILD-YOUR-OWN SLIDERS.	16
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips	
BUILD-YOUR-OWN BURGER.	14
8 ounce Angus burger with lettuce, tomato, onion and pickle on a kaiser roll	
BUILD-YOUR-OWN CHICKEN.	13
5 ounce grilled chicken breast with lettuce, tomato, onion and pickle on a kaiser roll	
(V) BLACK BEAN BURGER.	12
black bean burger with sliced avocado, lettuce, tomato and grilled red onion topped with curry tahini on a kaiser roll	

ADDITIONAL ANGUS BURGER.	6.5
AVOCADO.	3.25
APPLEWOOD SMOKED BACON.	2.75
AVALON'S HOT PEPPERS IN OIL.	2.5
SAUTEED PEPPERS.	2
SAUTEED MUSHROOMS OR ONIONS.	1.75
CRUMBLLED BLEU CHEESE.	1.75
CHEESE.	1.5
FRIED EGG.	1.5

BUILD-YOUR-OWN PIZZA 15 | FLATBREAD 10

house-made tomato sauce | our signature cheese blend

MEATBALL RICOTTA. PIZZA 24 | FLATBREAD 14

house-made tomato sauce, mozzarella, ricotta, Avalon's hot peppers in oil and meatballs

MARGHERITA. PIZZA 19 | FLATBREAD 14

house-made tomato sauce, fresh mozzarella, baby heirloom tomatoes, fresh basil and extra virgin olive oil drizzle

TRADITIONAL WHITE. PIZZA 18 | FLATBREAD 13

garlic parmesan sauce, Avalon's hot peppers in oil and our signature cheese blend

BRIER HILL. PIZZA 16 | FLATBREAD 11

house-made tomato sauce, bell peppers and romano cheese

(V) MAKE IT VEGAN. 2.5

substitute vegan crust and cheese for an additional \$2.50

PREMIUM TOPPINGS. 3

Avalon's hot peppers in oil

ADDITIONAL PIZZA TOPPINGS. 2.5

bacon | pepperoni | sausage | mushrooms | onion | bell peppers | extra cheese

THE PIZZA OVEN

BASKETS AND BOARDS

"FRESH CATCH" TACOS.	28
three flour tortillas with flaky white fish, roasted corn, diced jalapeno, blistered baby heirloom tomato, shredded cabbage, creole tartar sauce	
CHICKEN TENDERS.	14
breaded tenders served with fresh cut fries and your choice of bbq sauce or house-made ranch	

HOUSE-SMOKED NACHOS

HOUSE-SMOKED MEATS

blue and yellow corn tortilla chips, black beans, roasted corn, green onions, pickled jalapeños, bayou barbecue, pepper jack queso and sour cream

CHICKEN... 18 | PULLED PORK... 20 | BRISKET... 26

SANDWICH SPLIT PLATE CHARGE \$2
ENTREE SPLIT PLATE CHARGE \$5

CHEF'S FEATURED HANDHELDS

LOBSTER ROLL.	24
lobster claw and knuckle meat tossed in a light lemon caper aiolo inside a warm hoagie roll	
REUBEN GRILLER.	16
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread	
THE AVALON CLUB.	15
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread	
TOASTED ITALIAN HOAGIE.	15
salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll	
GREEK GYRO.	14
lamb, shredded lettuce, diced red onion and tomato inside a warm pita and topped with tzatziki sauce	

SANDWICH SIDES

ONION RINGS.	8
SWEET POTATO FRIES.	7
FRESH CUT FRIES.	5.5
WAFFLE FRIES.	5.5
AVALON CHIPS.	3.5

SANDWICH SPLIT PLATE CHARGE \$2
ENTREE SPLIT PLATE CHARGE \$5

BBQ PLATTERS

THE MEATS

- 1/3 a rack of baby back ribs
- 5 ounces pulled pork butt
- 5 ounces jalapeno cheddar sausage
- 5 ounces smoked chicken
- 7 ounces smoked brisket
- *BABY BACK RIBS AVAILABLE AFTER 4PM -WHILE SUPPLIES LAST*

BBQ PIT SIDES

- BBQ baked beans | 4.5
- coleslaw | 3.5
- macaroni & cheese | 3.5

BBQ SAUCES

- Original | Bayou | Texa-Lina | Carolina

FROM THE BBQ PIT

LARGE BBQ PLATTER.	52
choice of three meats, three sides, your choice of BBQ sauce and a cornbread muffin	
SMALL BBQ PLATTER.	42
choice of two meats, two sides, your choice of BBQ sauce and a cornbread muffin	
SMOKED BABY BACK RIBS.	HALF 28 WHOLE 42
available after 4pm -while supplies last baby back ribs smoked in-house with a sweet BBQ glaze, served with your choice of two BBQ pit sides and a cornbread muffin	

BEEF BRISKET SANDWICH.	21
house-smoked beef brisket on a grilled brioche bun with your choice of BBQ sauce MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES AND ONION FRIZZIES	
SOUTHERN BBQ SAUSAGE HOAGIE.	15
house-made jalapeno cheddar sausage with coleslaw on a hoagie roll with your choice of BBQ sauce and a side of spicy pickles	
SMOKED CHICKEN SANDWICH.	13
house-smoked pulled chicken on a grilled brioche bun with your choice of BBQ sauce MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES AND ONION FRIZZIES	
PULLED PORK SANDWICH.	13
house-smoked pulled pork on a grilled brioche bun with your choice of BBQ sauce MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES AND ONION FRIZZIES	
ADD HOUSE-MADE JALAPENO CHEDDAR SAUSAGE TO ANY HANDHELD.	7

PASTA & BOWLS

SERVED WITH A GARDEN SALAD
 UPGRADE YOUR GARDEN SALAD TO A HEPBURN OR CAESAR \$4

(V) SQUASH BOWL.	32
spaghetti squash bowl, lentils, barley, bell peppers, fire-roasted tomatoes and corn, black beans and red onion topped with avocado, vegan mozzarella cheese and chipotle cashew butter ENHANCE YOUR DISH • STEAK 14 SHRIMP 9.5 GRILLED OR BLACKENED CHICKEN 5.75 PORTABELLA 7	
CHICKEN PARMESAN.	32
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne	
PASTA AND MEATBALLS.	28
house-made meatballs and tomato sauce over spaghetti	
(V) GARDEN PASTA.	28
penne pasta tossed in a house-made carrot tomato sauce with spinach, fire-roasted tomatoes, bell peppers and chickpeas topped with fresh gremolata, seasoned bread crumbs and grilled portabella mushroom	

ENTREE ACCOMPANIMENTS

- *baked potato 4 | *sweet potato 4.5 | sour cream and chive red skin mash 4
- roasted asparagus 5 | broccoli 4.5 | wild rice 4.75

INDICATES AVAILABLE AFTER 4PM

ASK YOUR SERVER ABOUT OUR LOADED POTATO OPTIONS

PRIME CUTS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT
 UPGRADE YOUR GARDEN SALAD TO A HEPBURN OR CAESAR \$4

20 OZ DRY AGED RIBEYE.	80
bone-in, ribeye dry-aged for 21-days offers a truly rich and flavorful steak experience, topped with garlic compound butter	
8 OZ FILET.	65
6 OZ FILET.	55
16 OZ RIBEYE.	65
14 OZ STRIP STEAK.	65
PRIME ENTREE ADDITIONS.	
lobster tail 47 butter poached lobster meat 24 shrimp scampi {five piece} 13 sauteed bell peppers 4 sauteed mushrooms or onions 3.25 crumbled bleu 2.75 gorgonzola cream sauce 3	

PURE BRED LAMB CHOPS.	70
The Elysian Fields Lamb Chops are simply the best in the entire country... Try for yourself, you won't regret it!	

ENTICING ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT
 UPGRADE YOUR GARDEN SALAD TO A HEPBURN OR CAESAR \$4

WESTER ROSS SALMON.	42
seared or grilled with your choice of finish; •add a cedar plank for 3.5 •lemon herb compound butter •house-made mango habanero BBQ, fresno pepper rings and scallions (43)	
(V) TOFU AND EGGPLANT.	35
fried and breaded tofu and eggplant with Hungarian peppers, plum tomato sauce, vegan mozzarella and fresh basil	
CHICKEN AND EGGPLANT.	32
seared chicken breast with breaded and fried eggplant, Hungarian peppers and plum tomato sauce topped with provolone cheese and fresh basil	

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL.
 CONSUMING RAW OR UNDERCOOKED MEATS, SUCH AS POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.