

AVALON

HAVANA | BOGART'S | LARGO'S

SIGNATURE APPETIZERS

RASPBERRY BRIE BITES	17
raspberries, brie and almonds wrapped in phyllo dough and baked to a golden crisp, drizzled with wild flower honey	
SPRING FETA DIP	12
whipped feta dip with lemon, dill, sundried tomatoes, cucumbers and olive oil drizzle, served with grilled naan	
FRIED ARTICHOKEs	10
fried artichokes dusted with parmesan, served with lemon butter dill sauce	

AVALON CLASSIC APPETIZERS

CHARCUTERIE BOARD	24
Chef's selection of domestic meats and cheeses, hot pepper's in oil, fruit jams and crackers	
CHICKEN WINGS	21
nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlic parmesan, garlic, buffalo or hot ADD CELERY OR CARROTS \$1.5	
FRIED CALAMARI	15
with house-made tomato sauce and spicy aioli	
SMOKED CHICKEN NACHOS	15
blue corn tortilla chips, smoked chicken, pepper jack queso, seasoned corn and black beans, pico de gallo and pickled jalapenos served with sour cream	

SEASONAL SALADS

BEET AND BURRATA	14
roasted beets, fresh burrata, parmesan pistachio tuiles and pickled red onion over arcadian arugula blend, drizzled with seasoned extra virgin olive oil	
WATERCRESS CAPRESE SALAD	14
fresh strawberries and mozzarella over a bed of mint and watercress topped with a balsamic drizzle served with herbed crostini	

SIGNATURE SALADS

THE HEPBURN	16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette	
CAESAR	15
romaine, parmesan, and croutons tossed in Caesar dressing	
THE GRILLED SALAD	13
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries	

FROM THE PIZZA OVEN

TRADITIONAL	14
traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce	
PREMIUM TOPPINGS	2.0
Avalon's hot peppers in oil	
PIZZA TOPPINGS	1.5
pepperoni sausage mushrooms onion bell peppers extra cheese	

AVALON'S HOT PEPPERS IN OIL	13
a club classic with warm ciabatta and rye bread	
QUESO DIP	11
house-made pepper jack queso served with blue corn tortillas and pico de gallo	
MOZZARELLA STICKS	9
served with house-made tomato sauce	
ITALIAN GREENS	9
served with a Hungarian hot pepper	
HOUSE-MADE CHIPS	7
served with buffalo dip	

SALAD ADDITIONS & SOUPS

SALAD ADDITIONS

grilled steak	9
grilled salmon	9
ahi tuna	9
shrimp	8
grilled or blackened chicken	5
grilled portabella	4

CHICKEN CHILI
cup 5.00 | bowl 7.00

CLASSIC CHILI
cup 4.50 | bowl 6.50

SOUP DU JOUR
cup 3.50 | bowl 5.00

ADDITIONAL FRESH BREADS 7
select appetizers, entrees and salads are served with fresh baked bread
•additional baskets available upon request

ALLERGY MENU WITH INDICATORS AVAILABLE UPON REQUEST

all fried items are cooked with peanut oil | consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness | allergens such as milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy and sesame are used as ingredients in this facility

SIGNATURE SPRING SMALL PLATE

BLACKBERRY SHRIMP TACOS 14
shrimp tacos with a blackberry jalapeno jam
topped with pickled red onion and queso
fresco, served with a fresh lime wedge

SEASONAL HANDHELDS

PESTO CHICKEN SANDWICH..... 15
sliced chicken breast with fresh mozzarella,
and tomatoes on ciabatta with a pesto spread
topped with a white raspberry balsamic
drizzle

SPRING B•L•T..... 14
smoked pork belly and heirloom tomatoes on
a bed of arugula topped with a fire-roasted
pepper sauce on sourdough

SIGNATURE HANDHELDS

REUBEN GRILLER..... 15
shaved corned beef, sauerkraut, Swiss cheese
and thousand island on grilled marble rye
bread

THE AVALON CLUB..... 13
turkey, ham, applewood smoked bacon,
American cheese, lettuce and tomato stacked
on toasted club bread

PEPPER AND EGG..... 11
sautéed red and green bell peppers,
scrambled eggs and provolone cheese on
grilled Italian bread

SANDWICH SIDES

onion rings 6
sweet potato fries 5.5
fresh cut fries or waffle fries 3.75
house-made chips 3 | apple sauce 1.75

WAGYU SMASH BURGER..... 18
Japanese Wagyu beef, caramelized onions and
white American with lettuce, tomato and onion

BUILD-YOUR-OWN-BURGER..... 12
8oz angus burger with lettuce, tomato and
onion on a kaiser bun

BURGER ADDITIONS

Italian greens 3.5 | avocado 3
applewood bacon 2.5
Avalon's hot peppers in oil 2
crumbled bleu cheese 1.75 | sautéed peppers 1
sautéed onions 1 | sautéed mushrooms 1
fried egg 1 | choice of cheese 1

**AMERICAN, PEPPER JACK, SWISS,
CHEDDAR OR PROVOLONE**

PRIME ENTREES

our prime steaks are served with an accompaniment
and garden salad

16 OZ RIBEYE..... 65

8 OZ FILET..... 58

6 OZ FILET..... 48

PRIME ENTREE ADDITIONS

shrimp scampi 7 | crumbled bleu 2.5
sautéed bell peppers 2 | sautéed mushrooms 2
sautéed onions 2 | gorgonzola cream sauce 2

PASTAS AND BOWLS

served with a garden salad

LOBSTER RAVIOLI..... 28
lobster ravioli in an herbed lemon cream sauce

SHORT RIB AND POLENTA..... 28
braised beef short rib over roasted tomato polenta
garnished with gremolata, pea shoots and chive salad

GREEN THAI CURRY BOWL..... 23
curry rubbed grilled chicken over wild rice in a classic
green curry sauce with mixed vegetables, served with
grilled naan

SPRING PUTTANESCA..... 22
pan-fried, mild Italian sausage with a seasonal vegetable
medley over linguini in an aglio é olio sauce

SIGNATURE ENTREES

served with an accompaniment and garden salad

LEMON DILL SALMON..... 32
Akura salmon over a feta quinoa salad, topped with dill
crema

CITRUS POACHED SEA BASS..... 32
with torched lemon herb butter

CHICKEN OSCAR..... 28
pan seared chicken breast over white asparagus puree
topped with fresh fiddlehead ferns drizzled with a rich
hollandaise sauce

COCOA RUBBED PORK CHOP..... 22
grilled cocoa rubbed pork chops with red wine cherry
confit and your choice of accompaniment

ENTREE ACCOMPANIMENTS

penne with red sauce 3.5 | jasmine rice 3
*baked potato 3 | *loaded baked potato 4.5
yukon mashed potatoes 3
steamed broccoli 3 | prosciutto wrapped asparagus 4
spring vegetable medley 4 | charred asparagus 4.5
*available after 5pm

**SPLIT PLATE CHARGES APPLY
SANDWICHES \$2 | ENTREES \$5**