

AVALON

HAVANA GRILLE | BOGART'S DINING ROOM

chef's signature items are paired perfectly with by the bottle and by the glass wines from our cellar

SIGNATURE APPETIZERS

CINNAMON PEAR BRUSCHETTA 16

pistachio mascarpone spread, thin sliced prosciutto and warm cinnamon pears

CHARLES SMITH KUNG FU GIRL REISLING \$40 BOTTLE | \$10 GLASS

RASPBERRY BRIE BITES 17

raspberries, brie and almonds wrapped in phyllo dough and baked to a golden crisp, drizzled with wild flower honey

ROMBAUER CHARDONNAY \$75 BOTTLE | \$20 GLASS

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

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

SEASONAL SALADS

SMOKED SALMON CAESAR 18

smoked salmon a top romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese

BOGLE CHARDONNAY \$32 BOTTLE | \$8 GLASS

CRANBERRY KALE SALAD 17

Arcadian blend, spinach, fresh cranberries, red onion, feta, pine nuts, champagne dressing

TERRE BRULEE 'LE BLANC' CHENIN BLANC BOTTLE \$36

DASHWOOD SAUVIGNON BLANC \$40 BOTTLE | \$9 GLASS

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

SALAD & SOUPS

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

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

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

***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

SEASONAL HANDHELDS

FRIED PERCH HOAGIE..... 18

puff battered perch, shredded lettuce, tomato, red onion and tartar sauce on a toasted hoagie roll served with a side of coleslaw

BENVOLIO PROSECCO \$30 BOTTLE | \$9 GLASS

SHORT RIB DIP..... 18

braised short rib with smoked mozzarella, caramelized onion and arugula on a Mancini's roll served with au jus

TERRE BRULEE -

'LE BLANC' CHENIN BLANC BOTTLE \$36

MEIOMI PINOT NOIR \$48 BOTTLE | \$12 GLASS

SIGNATURE HANDHELDS

REUBEN GRILLER..... 15

shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

LOADED GRILLED CHEESE..... 14

Applewood smoked bacon, three cheeses and pepper jam on sourdough

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

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 | honey garlic carrots 4

shaved brussels sprouts 3 | charred asparagus 4.5

*available after 5pm

SIGNATURE ENTREES

our prime steaks are served with an accompaniment and garden salad

16 OZ RIBEYE..... 65

8 OZ FILET..... 58

6 OZ FILET..... 48

FRENCH BLUE BORDEAUX \$48 BOTTLE | \$12 GLASS

BONANZA CABERNET SAUVIGNON \$40 BOTTLE | \$10 GLASS

PRIME ENTREE ADDITIONS

shrimp scampi 7 | crumbled bleu 2.5

sautéed bell peppers 2 | sautéed mushrooms 2

sautéed onions 2 | gorgonzola cream sauce 2

served with a garden salad

LOBSTER RAVIOLI..... 30

lobster stuffed ravioli tossed in Arrabbiata sauce and Parmigiano Reggiano

BENVOLIO PINOT GRIGIO \$40 BOTTLE | \$10 GLASS

MONGOLIAN BEEF..... 28

stir fried beef and bell peppers and steamed broccoli a top jasmine rice

CHARLES SMITH KUNG FU GIRL REISLING \$40 BOTTLE | \$10 GLASS

OBERON CABERNET SAUVIGNON \$60 BOTTLE | \$15 GLASS

PORK SCHNITZEL..... 24

fried pork cutlets with rich mushroom gravy served over Yukon gold mashed potatoes

ST SUPERY RUTHERFORD ESTATE MERLOT \$75 BOTTLE

BOGLE MERLOT \$32 BOTTLE | \$8 GLASS

ALPINE HERB GNOCCHI..... 24

gnocchi tossed in alpine herb cream sauce with Italian sausage, topped with crispy onions and black garlic oil

ROMBAUER CHARDONNAY \$75 BOTTLE | \$20 GLASS

7 CELLARS PINOT NOIR \$45 BOTTLE | \$12 GLASS

EGGPLANT PARMESAN..... 24

fried eggplant with herb-seasoned bread crumbs, melted three cheese blend and house-made tomato sauce served over linguine

VIETTI BARBERA D'ASTI \$40 BOTTLE

GABBIANO CHIANTI \$40 BOTTLE | \$10 GLASS

served with an accompaniment and garden salad

LAMB LOIN CHOP..... 32

grilled to your liking and served with your choice of bordelaise sauce, tzatziki sauce or mint jelly

MOLLYDOOKER 'THE BOXER' SHIRAZ \$53 BOTTLE

OBERON CABERNET SAUVIGNON \$60 BOTTLE | \$15 GLASS

SALMON FLORENTINE..... 32

grilled Verlasso salmon with creamed spinach and mushrooms and fire roasted tomatoes

DASHWOOD SAUVIGNON BLANC \$40 BOTTLE | \$9 GLASS

7 CELLARS PINOT NOIR \$45 BOTTLE | \$12 GLASS

CITRUS POACHED SEA BASS..... 32

with torched lemon herb butter

HIEROGRAM ZINFANDEL \$40 BOTTLE | \$10 GLASS

BOGLE CHARDONNAY \$32 BOTTLE | \$8 GLASS

CHICKEN FRICASSEE..... 26

seared chicken thighs in creamy lemon herb cream sauce with bacon, cremini mushrooms and onions over parsnip puree

ROMBAUER CHARDONNAY \$75 BOTTLE | \$20 GLASS

7 CELLARS PINOT NOIR \$45 BOTTLE | \$12 GLASS