

GATSBY'S

AT THE GRAND RESORT

APPETIZERS

CHOCOLATE FLIGHT	23
house-made chocolate bark dark chocolate cherry, milk chocolate cashew, white chocolate pistachio cranberry GREAT FOR PAIRING WITH YOUR FAVORITE WINE	
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	
PISTACHIO CRUSTED SCALLOPS	42
three pan-seared scallops with a pistachio crust over a bed of arugula lemon pesto	
MARYLAND CRAB AND LOBSTER CAKES	27
twin, hand pressed crab and lobster cakes over a smoky onion remoulade	
SHRIMP SCAMPI	21
seven pieces of shrimp sautéed in lemon garlic white wine sauce, served with a toasted garlic asiago baguette	
GORGONZOLA FILET TIPS	20
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce	
FRIED CALAMARI	18
served with house-made tomato sauce or sweet thai chili -perfectly serves two MAKE IT "SHARABLE" 36	

SIGNATURE STARTERS

RICOTTA STUFFED MEATBALL	18
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce - great for sharing	
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.	
EGGPLANT BRUSCHETTA	15
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic	

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

SOUPS AND CHILI	
CLASSIC CHILI	SOUP DU JOUR
cup 6.5 or bowl 9.5	cup 3.5 or Bowl 5

SIGNATURE SALADS

CAPRESE SALAD.	18
baby heirloom tomatoes, ciliegine mozzarella, fresh basil, house seasoning, lemon oil and balsamic glaze	
THE GATSBY.	18
kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette	
THE CAESAR.	17
romaine, parmesan and croutons tossed in Caesar dressing	
THE HEPBURN.	17
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	

•ENHANCE YOUR SALAD•
salmon fillet 20 • petite salmon 14 • steak 14 • shrimp 9.5 • portabella 7
grilled or blackened chicken 5.75

GATSBY'S ENTREÈS

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

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!	
DIJON MUSHROOM CHICKEN	36
twin seared chicken breasts with a Dijon mushroom cream sauce	
TOFU AND EGGPLANT (V)	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	

PRIME STEAKS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

20 OZ DRY AGED RIBEYE. . . .	80
bone-in, 21-day dry-aged, rich and flavorful, topped with garlic compound butter	
14 OZ STRIP STEAK.	65
16 OZ RIBEYE.	65
8 OZ FILET.	65
6 OZ FILET.	55

SURF AND TURF ADDITIONS

lobster tail 47 | butter poached lobster meat 24
five piece shrimp scampi 13 | Maryland crab and lobster cake 12
scallop per piece 12 | blackened scallop per piece 12

PRIME STEAK ADDITIONS

sauteed bell peppers 4 | sauteed mushrooms or onions 3.25
crumbled bleu 2.75 | gorgonzola cream sauce 3

SEAFOOD ENTREES

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

CITRUS POACHED SEABASS.	64
finished with lemon anise simple syrup and lemon herb butter	
LOBSTER TAIL.	61
butter poached lobster tail	
RASPBERRY GROUPER.	45
seared grouper topped with fresh raspberry sauce	

WESTER ROSS SALMON ENTREES

MANGO HABANERO.	43
pan seared or grilled finished with house-made mango habanero BBQ, topped with fresno pepper rings and scallions	
CITRUS COMPOUND BUTTER.	42
pan seared or grilled	

ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5

ENTREE ACCOMPANIMENTS

baked potato 4 • sweet potato 4.5
sour cream & chive red skin mash 4
roasted asparagus 5 • broccoli 4.5
wild rice 4.75

ADD \$5 FOR SPLIT ENTREES

PASTA AND BOWLS

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

LOBSTER AND SAUSAGE FETTUCCHINE. . . .	49
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan	
FOUR CHEESE FIOCCHI.	36
cheese filled pasta purses with fennel sausage, onions and bell peppers in a blush sauce	
SQUASH BOWL (V).	32
spaghetti squash, lentils, barley, red and green bell peppers, fire-roasted tomatoes and corn, black beans and red onion topped with avocado, vegan mozzarella and chipotle cashew butter	
ENHANCE YOUR DISH • STEAK 14 SHRIMP 9.5 GRILLED OR BLACKENED CHICKEN 5.75 PORTABELLA 7	
GARDEN PASTA (V).	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	

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