### HANDHELDS AND BASKETS

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
REUBEN GRILLER. 16 shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread
GOURMET GRILLED CHEESE. 15 cheddar, provolone and gouda cheeses, spinach and oven roasted tomatoes on sourdough served with a petite tomato soup for dipping
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
HOT SAUSAGE. 15 house-made hot sausage patty topped with sautéed onions and peppers, provolone cheese and tomato sauce on a toasted brioche bun
CHICKEN TENDERS
ONION RINGS. 8 SWEET POTATO FRIES. 7 FRESH CUT FRIES. 5.5 WAFFLE FRIES. 5.5 AVALON CHIPS. 3.5

### FROM THE PIZZA OVEN

BUILD-YOUR-OWN. PIZZA 15   FLATBREAD 10 house-made tomato sauce   signature cheese blend
MEATBALL RICOTTA. PIZZA 24   FLATBREAD 14 house-made tomato sauce, mozzarella, ricotta, Avalon's hot peppers in oil and meatballs
CHICKEN AND GREENS
BBQ CHICKEN
CHICKEN BACON RANCH
MARGHERITA PIZZA. PIZZA 21   FLATBREAD 12 house-made tomato sauce, fresh mozzarella, baby heirloom tomatoes, fresh basil and a drizzle of extra virgin olive oil
TRADITIONAL WHITE
BUFFALO CHICKEN
BRIER HILL
(V) MAKE IT VEGAN
PREMIUM TOPPINGS. 3 Avalon's hot peppers in oil
ADDITIONAL PIZZA TOPPINGS. 2.5 bacon   pepperoni   sausage   mushrooms   onion bell peppers   extra cheese   black olives

# THE GRAND RESORT

#### IN ROOM DINING

# ENJOY ITEMS FROM GATSBY'S AND THE ATRIUM

CALL 330-856-1900 SUNDAY - THURSDAY 11AM-10PM FRIDAY AND SATURDAY 11AM-11PM

ALL IN ROOM DINING ORDERS WILL BE DELIVERED TO YOUR ROOM WITH DISPOSABLE UTENSILS AND CONDIMENTS

PLEASE REQUEST ALL CONDIMENTS WHEN PLACING YOUR ORDER

ALL DISHES CAN BE PLACED OUT SIDE YOUR ROOM FOR PICK UP

IN ROOM ORDERS INCLUDE A \$7 DELIVERY FEE AND 18% GRATUITY

### STARTERS AND SMALL PLATES

CHARCUTERIE BOARD. PETITE 30   WHOLE 50 chef's selection of domestic and imported meats and cheeses, jams and preserves, smoked almonds, everything pecans, feta stuffed olives, artichoke feta salad and boursin stuffed pepperazzi - serves up to four people - great for sharing
SMOKED NACHOS. CHICKEN 18 SHORT RIB 26 blue and yellow corn tortilla chips, black beans, roasted corn, green onions, pickled jalapeños, bayou barbecue, pepper jack queso and sour cream
GORGONZOLA FILET TIPS. 20 filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce
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
ITALIAN GREENS
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. great for sharing
EGGPLANT BRUSCHETTA
AVALON'S CHIPS AND DIP
CLASSIC CHILI. CUP 6.5   BOWL 9.5
SOUP DU JOUR
ADDITIONAL FRESH BAKED BREADS

# SIGNATURE SALADS

THE HEPBURN.  signature salad you can't get anywhere else! iceberg and arcadian lettuce blend, fresh strawberries, mandarin ora candied pecans, gorgonzola and house-made golden balsamic vinaig  THE CAESAR.  WHOLE 17  romaine, parmesan and croutons tossed in Caesar dressing  (V) THE GRILLED.  WHOLE 15  mixed greens, cherry tomatoes, cucumbers, red onion, black olives, freut fries and your choice of dressing  •ENHANCE YOUR SALAD•  salmon fillet 21 • petite salmon 14 • steak 15 • shrimp 9.5 • portabella 7 grilled or blackened chicken 5.75  FLAME GRILLED   BIULD-YOUR-OV	nges, rette HALF 10 HALF 8 resh-
	47
<b>SLIDERS.</b> three burger sliders and your choice of three toppings, served with let tomato, onion, pickles and house-made chips	ttuce,
BYO WAGYU SMASH 20 ANGUS 14 BLACK BEAN 13 CHI Choice of 8oz Angus burger, two 4oz Wagyu smash burgers, black bear or grilled chicken breast with lettuce, tomato, onion and pickle on a kar roll	n burger
AVOCADO	3.25
APPLEWOOD SMOKED BACON	
AVALON'S HOT PEPPERS IN OIL	
SAUTEED PEPPERSSAUTEED MUSHROOMS	
SAUTEED ONIONS.	
CRUMBLED BLEU CHEESE	
FRIED EGG	1.5
CHEESE. AMERICAN   PEPPERJACK   SWISS   PROVOLONE   CHEDDAR   GOUDA	1.5

# SIGNATURE ENTREES

8 OZ PRIME FILET 6 served with an accompaniment and garden salad	5
6 OZ PRIME FILET 5. served with an accompaniment and garden salad	
PRIME ENTREE ADDITIONS lobster tail 47   butter poached lobster meat 26 shrimp scampi {five piece} 13 sautéed bell peppers, mushrooms or onions 4 crumbled bleu 3  gorgonzola cream sauce 3	
CITRUS COMPOUND SALMON  Wester Ross salmon seared or grilled and finished with a citrus compound butter add a cedar plank 3.5  served with an accompaniment and garden salad	2
COD FRANCAISE egg battered cod with a garlic lemon white wine sauce	2
CAJUN GNOCCHI peppers, onions, house-made hot sausage and gnocchi in a sherry Cajun cream sauce served with a garden salad	6
PORTABELLA PEPPER "STEAK" (V) bell peppers, onions, and portabella mushrooms in an Asian soy sauce over a bed of wild rice served with a garden salad	7
TUSCAN CHICKEN twin seared chicken breast with oven roasted tomatoes, spinach and artichokes in a herb cream sauce topped with basil and parmesan cheese	7
WAGYU BOLOGNESE RAVIOLI cheese ravioli topped with house-made Wagyu Bolognese, whipped ricotta and parmesan served with a garden salad	4
CHICKEN PARMESAN parmesan breaded chicken breast with provolone and house-made tomato sauce over penne served with a garden salad	2
PASTA AND MEATBALLS house-made meatballs, tomato sauce and parmesan over spaghetti served with a garden salad	8
ENTREE ACCOMPANIMENTS boursin mashed red skin mash 4   wild rice pilaf 5 roasted asparagus 5   bacon shallot Brussels Sprouts 5 broccoli 4.5   loaded baked potato 5.75   loaded sweet potato 6 *indicates available after 4nm	