

# THE ATRIUM

**@ THE GRAND RESORT**  
**GLUTEN FREE**

All Items are made in a kitchen where gluten is present - our best effort is made to keep items from cross contamination with gluten - please address gluten allergy severity with your server

## 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
- 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
- AVALON'S HOT PEPPERS IN OIL.** ..... 15  
Hot peppers in oil are a must-have experience! Served with gluten free crackers and serves up to four people.  
*GREAT FOR SHARING*

## 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
- (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 or blackened chicken 5.75

## BEST BURGERS AND BBQ THIS SIDE OF THE CREEK

FOR GLUTEN FREE OPTIONS ALL BREAD AND BUNS CAN BE SUBSTITUED with GLUTEN FREE BREAD

- WAGYU BURGER 22**  
8 ounce Wagyu burger, Applewood bacon, grilled red onion, smoked gouda cheese, raspberry habanero jam
- BUILD-YOUR-OWN WAGYU BURGER 20**  
8 ounce Wagyu burger with lettuce, tomato, onion and pickle
- BUILD-YOUR-OWN BURGER 14**  
8 ounce Angus burger with lettuce, tomato, onion and pickle
- (V) BLACK BEAN BURGER 12**  
black bean burger with sliced avocado, lettuce, tomato and grilled red onion topped with curry tahini

### FROM THE BBQ PIT

- BEEF BRISKET SANDWICH 21**  
house-smoked beef brisket with your choice of BBQ sauce  
*MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES*
- PULLED PORK SANDWICH 13**  
house-smoked pulled pork with your choice of BBQ sauce  
*MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES*
- SMOKED CHICKEN SANDWICH 13**  
house-smoked pulled chicken  
with your choice of BBQ sauce  
*MAKE IT GRAND \$3 • TOPPED WITH SLAW AND SPICY PICKLES*

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

# BBQ PLATTERS

## THE MEATS

1/3 a rack of baby back ribs 5 ounces of smoked meats and your choice of • beef brisket • pulled pork butt  
\*BABY BACK RIBS AVAILABLE AFTER 4PM -WHILE SUPPLIES LAST\*

## BBQ PIT SIDES

bbq baked beans • coleslaw

## BBQ SAUCES

Original | Bayou | Texa-Lina | Carolina

**LARGE BBQ PLATTER** ..... 52

choice of three meats, three sides, your choice of BBQ sauce

**SMALL BBQ PLATTER** ..... 42

choice of two meats, two sides, your choice of BBQ sauce

**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

# FROM THE OVEN

## 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

## PREMIUM TOPPINGS 3

Avalon's hot peppers in oil

## ADDITIONAL PIZZA TOPPINGS 2.5

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

**(V) MAKE IT VEGAN** ..... 2.5

substitute vegan crust and cheese for an additional \$2.50

# PRIME CUTS

served with a garden salad and accompaniment

**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

sautéed bell peppers 4

sautéed 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!

## SIGNATURE BOWL

served with a garden salad

**(V) SQUASH BOWL 32**

spaghetti squash bowl, lentils, 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

# ENTICING ENTREES

served with a garden salad and accompaniment

**WESTER ROSS SALMON** . . . . . 42

seared or grilled with your choice of finish;

•add a cedar plank for 3.5

•lemon herb compound butter

## 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

**ALL ITEMS ARE MADE IN A KITCHEN WHERE GLUTEN IS PRESENT - OUR BEST EFFORT IS MADE TO KEEP ITEMS FROM CROSS-CONTAMINATION WITH GLUTEN - PLEASE ADDRESS GLUTEN ALLERGY SEVERITY WITH YOUR SERVER**

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.