

# LOBBY BAR & ATRIUM

## SIGNATURE APPETIZERS

- 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
- TROPICAL PORK BELLY BURNT ENDS** . . . . . 23  
 house smoked pork belly, caramelized pineapple, tossed in a house-made mango habanero BBQ topped with sliced Fresno pepper rings and scallions
- SHRIMP TACOS** . . . . . 23  
 three flour tortillas with breaded and fried shrimp, Boom-Boom sauce, pickled vegetables, kimchi and Fresno pepper rings
- 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
- 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** . . . . . 16  
 house-made Italian greens with a fried Hungarian hot pepper and Romano cheese
- 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*
- CHICKEN TENDERS** . . . . . 14  
 breaded tenders served with fresh cut fries and your choice of bbq sauce or house-made ranch
- EGGPLANT BRUSCHETTA** . . . . . 15  
 battered eggplant, arugula, tomato, fresh mozzarella, parmesan and golden balsamic
- AVALON'S CHIPS AND DIP** . . . . . 8  
 house-made chips served with house-made buffalo ranch

## SIGNATURE SALADS

- SWEET FARRO** . . . . . WHOLE 18 HALF 11  
 spinach, kale and iceberg lettuce blend, feta, pickled red onion, everything spiced candied pecans, roasted sweet potatoes, beets, and farro and spiced honey apple vinaigrette
- 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
- THE CAESAR** . . . . . WHOLE 17 HALF 10  
 romaine, parmesan and croutons tossed in Caesar dressing
- CHOPPED SALAD** . . . . . WHOLE 16 HALF 9  
 romaine, tomato, red onion, cucumber, black olive, garbanzo beans, and feta cheese tossed with champagne 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

## FROM THE PIZZA OVEN

- MEATBALL RICOTTA** . . . . . PIZZA 24 | FLATBREAD 14  
 house-made tomato sauce, mozzarella, ricotta, Avalon's hot peppers in oil and meatballs
- CHICKEN AND GREENS** . . . . . PIZZA 24 | FLATBREAD 14  
 garlic parmesan sauce, Italian greens, pulled chicken, Avalon's hot peppers in oil and mozzarella
- BBQ CHICKEN** . . . . . PIZZA 23 | FLATBREAD 13  
 BBQ sauce, pulled chicken, red onion, mozzarella and cheddar
- CHICKEN BACON RANCH** . . . . . PIZZA 23 | FLATBREAD 13  
 ranch dressing, pulled chicken, bacon, mozzarella and cheddar
- 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** . . . . . PIZZA 19 | FLATBREAD 12  
 garlic parmesan sauce, Avalon's hot peppers in oil and our signature cheese blend
- BUFFALO CHICKEN** . . . . . PIZZA 19 | FLATBREAD 12  
 ranch dressing, pulled chicken, buffalo sauce, mozzarella and cheddar
- BRIER HILL** . . . . . PIZZA 17 | FLATBREAD 11  
 house-made tomato sauce, bell peppers and romano

### BUILD-YOUR-OWN PIZZA 15 | FLATBREAD 10

- house-made tomato sauce
- signature cheese blend

- (V) MAKE IT VEGAN** . . . . . 2.5  
 substitute vegan crust and cheese
- 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

## SIGNATURE SOUPS

- CLASSIC CHILI** . . . . . CUP 6.5 | BOWL 9.5
- SOUP DU JOUR** . . . . . CUP 4.0 | BOWL 5.5
- ADDITIONAL FRESH BAKED BREADS** . . . . . 7  
 SELECT MENU ITEMS ARE SERVED WITH BREAD •  
 ADDITIONAL BASKETS AVAILABLE UPON REQUEST

## ENHANCE YOUR SALAD

- salmon fillet • 21
- petite salmon • 14
- steak • 15
- shrimp • 9.5
- portabella • 7
- grilled chicken • 5.75
- blackened chicken • 5.75

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

# FLAME GRILLED SANDWICHES

- SIGNATURE WAGYU SMASH BURGER. . . . . 23**  
two four ounce smash burgers, gouda cheese, sautéed onions, Applewood bacon, crispy onions and raspberry habanero jam on Texas toast
- BUILD-YOUR-OWN SLIDERS. . . . . 17**  
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips
- BUILD-YOUR-OWN . . . . . WAGYU SMASH 20 ANGUS 14 BLACK BEAN 13 CHICKEN 13**  
Choice of 8oz Angus burger, two 4oz Wagyu smash burgers, black bean burger or grilled chicken breast with lettuce, tomato, onion and pickle on a kaiser roll

- ADDITIONAL 4OZ WAGYU SMASH BURGER. . . . . 4.5
- ADDITIONAL BLACK BEAN BURGER. . . . . 6
- ADDITIONAL ANGUS BURGER. . . . . 7
- AVOCADO. . . . . 3.25
- APPLEWOOD SMOKED BACON. . . . . 2.75
- AVALON'S HOT PEPPERS IN OIL. . . . . 2.5
- SAUTEED PEPPERS. . . . . 2

- SAUTEED MUSHROOMS. . . . . 1.75
- SAUTEED ONIONS. . . . . 1.75
- CRUMBLLED BLEU CHEESE. . . . . 1.75
- FRIED EGG. . . . . 1.5
- CHEESE. . . . . 1.5  
AMERICAN | PEPPERJACK | SWISS  
PROVOLONE | CHEDDAR | GOUDA

# CHEF'S FEATURED HANDHELDS

- SHORT RIB BAHN MI. . . . . 23**  
braised short rib, Korean BBQ sauce, pickled vegetables, kimchi, jalapenos and cilantro in a baguette
- 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 and tomato sauce on a toasted brioche bun

- ALL ENTREES ARE SERVED WITH A GARDEN SALAD
- UPGRADE TO A SIGNATURE SIDE SALAD FOR \$5

# PASTA & BOWLS

- CAJUN GNOCCHI. . . . . 36**  
peppers, onions, house-made hot sausage and gnocchi in a sherry Cajun cream sauce
- WAGYU BOLOGNESE RAVIOLI. . . . . 34**  
cheese ravioli topped with Wagyu Bolognese, whipped ricotta and parmesan
- SQUASH BOWL (V). . . . . 32**  
spaghetti squash, farro, quinoa, roasted sweet potato, bell peppers, baby heirloom tomatoes, spinach, fire roasted corn, black beans and red onion topped with vegan mozzarella and chipotle cashew butter  
ENHANCE YOUR DISH • STEAK 15 | SHRIMP 9.5 | GRILLED OR BLACKENED CHICKEN 5.75 | PORTABELLA 7
- CHICKEN PARMESAN. . . . . 32**  
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne
- PASTA AND MEATBALLS. . . . . 28**  
house-made meatballs, tomato sauce and parmesan over spaghetti
- PORTABELLA PEPPER "STEAK" (V). . . . . 36**  
bell peppers, onion, and portabella mushroom in an Asian soy sauce over a bed of wild rice
- HARVEST GARDEN PASTA (V). . . . . 28**  
radish, spinach, and corn in a tomato carrot sauce topped with fried Brussels Sprouts, toasted pepitas, vegan mozzarella and grilled marinated portabella mushroom over vegan penne pasta
- VEGAN BOLOGNESE. . . . . 28**  
vegan beef Bolognese with penne topped with a vegan mozzarella
- VEGAN MAC SKILLET. . . . . 25**  
butternut squash cream sauce over penne topped and baked with an herb panko crust

## ENTREE ACCOMPANIMENTS

\*baked potato 4 | \*sweet potato 4.5 | 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 4PM

# AND SIDES

- ONION RINGS. . . . . 8**
- SWEET POTATO FRIES. . . . . 7**
- FRESH CUT FRIES. . . . . 5.5**
- WAFFLE FRIES. . . . . 5.5**
- AVALON CHIPS. . . . . 3.5**

# PRIME CUTS

SERVED WITH AN ACCOMPANIMENT

- 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 26
- shrimp scampi {five piece} 13
- sautéed bell peppers 4
- sautéed mushrooms or onions 4
- crumbled bleu 3
- gorgonzola cream sauce 3

- PURE BRED LAMB CHOPS. . . . . 72**  
the Elysian Fields lamb chops are the best purebred lamb in the country
- TEXAS BEEF RIB. . . . . 59**  
slow smoked Texas beef rib with a side of BBQ au jus

# ENTICING ENTREES

SERVED WITH AN ACCOMPANIMENT

- HOT TODDY SALMON. . . . . 45**  
Wester Ross salmon seared or grilled and finished with a house-made Private-Label Single Barrel Buffalo Trace bourbon honey sauce  
•add a cedar plank 3.5
- CITRUS COMPOUND SALMON. . . . . 42**  
Wester Ross salmon seared or grilled and finished with a citrus compound butter  
•add a cedar plank 3.5
- COD FRANCAISE. . . . . 42**  
egg battered cod with a garlic and lemon white wine sauce
- TUSCAN CHICKEN. . . . . 35**  
twin seared chicken breast with oven roasted tomatoes, spinach and artichokes in an herb cream sauce topped with basil and parmesan cheese