

## FROM THE PIZZA OVEN

**CHICKEN AND GREENS. . . . . PIZZA 25 | FLATBREAD 14**  
garlic parmesan sauce, Italian greens, pulled chicken, Avalon's hot  
peppers in oil and mozzarella

**MEATBALL RICOTTA. . . . . PIZZA 24 | FLATBREAD 14**  
house-made tomato sauce, mozzarella, ricotta, Avalon's hot  
peppers in oil and meatballs

**CHICKEN BACON RANCH. . . . . PIZZA 23 | FLATBREAD 13**  
ranch dressing, pulled chicken, bacon, mozzarella and cheddar

**MARGHERITA PIZZA. . . . . PIZZA 21 | FLATBREAD 13**  
house-made tomato sauce, fresh mozzarella, baby heirloom  
tomatoes, fresh basil and a drizzle of extra virgin olive oil

**BBQ CHICKEN. . . . . PIZZA 19 | FLATBREAD 12**  
BBQ sauce, pulled chicken, red onion, mozzarella and cheddar

**BUFFALO CHICKEN. . . . . PIZZA 19 | FLATBREAD 12**  
ranch dressing, pulled chicken, buffalo sauce, mozzarella and  
cheddar

**TRADITIONAL WHITE. . . . . PIZZA 19 | FLATBREAD 13**  
garlic parmesan sauce, Avalon's hot peppers in oil and our  
signature cheese blend

**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

## SIGNATURE SOUPS

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

## SIGNATURE SALADS

**GREEK.** . . . . . **WHOLE 17 HALF 10**  
romaine, arugula, cucumber, bell peppers, cherry tomatoes, feta,  
red onion and kalamata olives served with a Greek 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 17 HALF 10**  
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

salmon fillet • 21 | petite salmon • 14 | steak • 15 | shrimp • 9.5  
portabella • 7 | grilled chicken • 5.75 | blackened chicken • 5.75  
anchovies • 4.5

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

# FLAME GRILLED SANDWICHES

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| <b>SIGNATURE WAGYU SMASH BURGER.</b> . . . . .   | <b>26</b>  |
| two four ounce smash burgers, gouda cheese, sautéed onions, Applewood bacon, crispy onions and raspberry habanero jam on Texas toast                         |  |
| <b>BUILD-YOUR-OWN SLIDERS.</b> . . . . .   | <b>17</b>  |
| three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips                                     |  |
| <b>BUILD-YOUR-OWN</b> . . . . .  | <b>WAGYU SMASH 24    ANGUS 14    BLACK BEAN 13    CHICKEN 13</b> |
| 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 |  |
| <b>BUFFALO CHICKEN.</b> . . . . .  | <b>16</b>  |
| grilled or fried chicken breast tossed in buffalo sauce served on a toasted Kaiser roll with lettuce, tomato, red onion and pickle                           |  |

# CHEF'S FEATURED HANDHELDS

|   |           |   |           |
|---|-----------|---|-----------|
| <b>LOBSTER ROLL.</b> . . . . .  | <b>26</b> | <b>REUBEN GRILLER.</b> . . . . .  | <b>16</b> |
| claw and knuckle lobster meat tossed in a lemon caper aioli on a hoagie roll topped with chives   |           | shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread  |           |
| <b>LAMB SHWARMA.</b> . . . . .  | <b>21</b> | <b>THE AVALON CLUB.</b> . . . . .   | <b>15</b> |
| seasoned and braised shredded lamb leg over grilled naan bread, topped with a fresh shwarma salad and drizzled with cilantro lemon sauce and tamarind glaze |           | turkey, ham, Applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread                                    |           |
| <b>FRENCH DIP.</b> . . . . .  | <b>21</b> | <b>TOASTED ITALIAN HOAGIE.</b> . . . .  | <b>15</b> |
| thin-sliced prime rib with sautéed onions and Swiss on a hoagie roll with a side of au jus  |           | salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll |           |

## SANDWICH SIDES

|   |            |                                |            |
|---|------------|--------------------------------|------------|
| <b>ONION RINGS.</b> . . . . .                     | <b>8</b>   | <b>AVALON CHIPS.</b> . . . . . | <b>3.5</b> |
| <b>SWEET POTATO FRIES.</b> . . . . .              | <b>7</b>   | <b>APPLE SAUCE.</b> . . . . .  | <b>2</b>   |
| <b>FRESH CUT FRIES OR WAFFLE FRIES.</b> . . . . . | <b>5.5</b> |                                |            |

## THE GRAND BBQ PIT

### BBQ SAUCES

Original | Bayou | Texa-Lina | Carolina

|   |  |
|---|--|
| <b>BBQ PLATTER.</b> . . . . .   | <b>TRIPLE 52   DOUBLE 42</b>   |
| choice of two or three meats, choice of two or three sides, choice of BBQ sauce and cornbread muffins   |  |
| <b>SMOKED BABY BACK RIBS.</b> . . . . .   | <b>HALF 30   WHOLE 42</b>  |
| smoked in-house with a sweet BBQ glaze, served with your choice of two BBQ pit sides and a cornbread muffin                                       |  |
| <i>*available after 4pm - while supplies last</i>   |  |
| <b>BBQ PIT SIDES</b>  | <b>THE MEATS</b>   |
| baked beans <b>4.5</b>  | 1/3 rack baby back ribs <b>10</b> <i>*after 4pm - while supplies last</i>        |
| southern coleslaw <b>3.5</b>  | 7 oz smoked brisket <b>16</b>   5 oz smoked pulled pork <b>6</b>                 |
| macaroni & cheese <b>4</b>  | 5 oz house-made chicken sausage <b>6</b>   5 oz smoked pulled chicken <b>5.5</b> |
| <b>BBQ BRISKET MELT.</b> . . . . .  | <b>23</b>  |
| smoked brisket, bacon jam, pickled red onion, cheddar and provolone cheese with your choice of BBQ on sourdough bread                             |  |
| <b>THE PORKY PIG.</b> . . . . .   | <b>16</b>  |
| smoked pulled pork, sliced smoked burnt ends, southern coleslaw, sweet and spicy pickles, onion frizzies and your choice of BBQ on a brioche roll |  |
| <b>SOUTHWEST SMOKED CHICKEN SANDWICH.</b> . . . . .   | <b>15</b>  |
| smoked pulled chicken, black bean corn salsa, spicy nacho cheese and choice of BBQ on a brioche roll  |  |

### SMOKED SANDWICH

choice of house-smoked meat on a brioche bun with your choice of BBQ

**PULLED PORK 13**

**PULLED CHICKEN 13 | BRISKET 20**

## PRIME CUTS

served with an accompaniment

|                                     |           |
|-------------------------------------|-----------|
| <b>8 OZ FILET.</b> . . . . .        | <b>65</b> |
| <b>6 OZ FILET.</b> . . . . .        | <b>55</b> |
| <b>16 OZ RIBEYE.</b> . . . . .      | <b>65</b> |
| <b>14 OZ STRIP STEAK.</b> . . . . . | <b>65</b> |

### PRIME ENTREE ADDITIONS.

- lobster tail 47
- butter poached lobster meat 28
- shrimp scampi {five piece} 13
- sautéed bell peppers 4.5
- sautéed mushrooms or onions 4
- crumbled bleu 3
- gorgonzola cream sauce 3

### PURE BRED LAMB CHOPS.

the Elysian Fields lamb chops are the best purebred lamb in the country

## ENTICING ENTREES

served with an accompaniment

|  |           |
|--|-----------|
| <b>KIWI LIME SALMON.</b> . . . . .   | <b>45</b> |
| Wester Ross salmon seared or grilled with kiwi lime glaze over orange fried rice                             |           |
| <b>CITRUS COMPOUND SALMON.</b> . . . . .   | <b>42</b> |
| Wester Ross salmon seared or grilled and finished with a citrus compound butter                              |           |
| •add a cedar plank 3.5   |           |
| <b>ITALIAN COD.</b> . . . . .  | <b>38</b> |
| prosciutto wrapped cod topped with a white wine tomato basil butter sauce                                    |           |
| <b>HOT HONEY FETA CHICKEN.</b> . . . . .   | <b>35</b> |
| seasoned panko crusted fried chicken breasts, topped with crumbled feta cheese and a hot honey drizzle       |           |
| <b>LEMON GINGER CHICKEN.</b> . . . . .   | <b>35</b> |
| citrus-marinated grilled chicken over coconut rice, topped with pineapple mango salsa and lemon ginger glaze |           |

### ENTREE ACCOMPANIMENTS

- baked potato 4.25 • sweet potato 5.75
- boursin mashed red skin potatoes 4.5
- wild rice pilaf 5 • jasmine rice 3.5
- roasted asparagus 6 • broccoli rabe 5
- corn cobette 4

\*LOADED SWEET POTATO AND LOADED BAKED POTATO OPTIONS ARE AVAILABLE

# PASTA & BOWLS

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

|   |           |  |           |
|---|-----------|--|-----------|
| <b>GARLIC PARMESAN GEMELLI.</b> . . . . .   | <b>35</b> | <b>PASTA AND MEATBALLS.</b> . . . . .  | <b>29</b> |
| broccoli rabe, red onion, sundried tomatoes, house-made chicken sausage tossed in garlic parmesan sauce and garnished with lemon zest   |           | house-made meatballs, tomato sauce and parmesan over spaghetti   |           |
| <b>(V) SQUASH BOWL.</b> . . . . .   | <b>34</b> | <b>(V) LO MEIN.</b> . . . . .  | <b>28</b> |
| spaghetti squash bowl, lentils, barley, bell peppers, zucchini, fire-roasted tomatoes, corn, black beans and red onion topped with avocado, vegan mozzarella cheese, and a chipotle cashew butter |           | broccoli rabe, bell peppers, yellow onion, mushroom, peas and edamame topped with green onion and Fresno peppers                               |           |
| <i>ENHANCE YOUR DISH • STEAK 15   SHRIMP 9.5</i>  |           | <b>(V) SAMOSA RICE BOWL.</b> . . . . .   | <b>25</b> |
| <i>GRILLED OR BLACKENED CHICKEN 5.75   PORTABELLA 7</i>   |           | peas, yellow onion, lentils, and garbanzo beans in an Indian spice blend served on a bed of jasmine rice and topped with crispy fried potatoes |           |
| <b>CHICKEN PARMESAN.</b> . . . . .  | <b>34</b> |  |           |
| parmesan breaded chicken breast with provolone and house-made tomato sauce over penne   |           |  |           |