

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	
JUMBO BREADED WINGS.	23
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 CHICKEN NACHOS.	18
blue and yellow corn tortilla chips, pulled chicken, black beans, roasted corn, green onions, pickled jalapeños, bayou barbecue, pepper jack queso and sour cream	
RICOTTA STUFFED MEATBALL.	18
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce <i>GREAT FOR SHARING</i>	
ITALIAN GREENS.	16
house-made Italian greens with a fried Hungarian hot pepper and Romano cheese	
AVALON'S HOT PEPPERS IN OIL.	16
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. <i>GREAT FOR SHARING</i>	
EGGPLANT BRUSCHETTA.	15
battered eggplant, arugula, tomato, fresh mozzarella, parmesan and golden balsamic	
JUMBO BAVARIAN PRETZEL.	13
served with spicy nacho cheese sauce	
SWEDISH MEATBALLS.	14
seven petite house-made meatballs served in a traditional Swedish meatball sauce garnished with chives	
MOZZARELLA STICKS.	10
served with house-made tomato sauce	
AVALON'S CHIPS AND DIP.	8
house-made chips served with house-made buffalo ranch	

SIGNATURE SALADS

MAPLE BACON.	WHOLE 18	HALF 10
kale and Arcadian lettuce blend, butternut squash, bacon, walnuts, hard-boiled egg, apple, cherry tomato, red onion, and cheddar with a side of maple dijon 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		

ENHANCE YOUR SALAD

salmon fillet • 21 | petite salmon • 14 | steak • 18 | shrimp • 9.5
portabella • 7 | grilled chicken • 5.75 | blackened chicken • 5.75
anchovies • 4.5

FROM THE PIZZA OVEN

MEATBALL RICOTTA.	PIZZA 26 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 22 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	

(V) MAKE IT VEGAN OR GLUTEN FREE.	3
substitute vegan crust and cheese or gluten free crust	
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 7 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	
EXTRA BAGUETTES 3.5	

BASKETS AND WRAPS

FISH AND CHIPS.	23
beer battered cod and fresh cut fries served with tartar sauce	
CHICKEN AND WAFFLES.	19
layered fried chicken and pearl waffles drizzled with sriracha maple honey and garnished with chives	
CHICKEN TENDERS.	15
served with fresh cut fries	
BUFFALO CHICKEN WRAP.	16
grilled or fried chicken breast tossed in buffalo sauce with lettuce, tomato and red onion wrapped in a flour tortilla	
CLUB WRAP.	14
turkey, ham, Applewood smoked bacon, American cheese, lettuce and tomato wrapped in a flour tortilla	
CHICKEN CAESAR WRAP.	14
grilled or fried chicken breast with romaine lettuce, parmesan cheese and Caesar dressing in a flour tortilla	

FLAME GRILLED SANDWICHES

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

SIGNATURE WAGYU SMASH BURGER.	26
two four ounce smash burgers, gouda cheese, sautéed onions, Applewood bacon, crispy onions and raspberry habanero jam on Texas toast	
BUILD-YOUR-OWN SLIDERS.	18
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips	
BUILD-YOUR-OWN.	WAGYU SMASH 24 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	

CHEF'S FEATURED HANDHELDS

OPEN FACED TURKEY.	21	REUBEN GRILLER.	16
house-made corn bread, house smoked turkey, sweet potato mashed, chipotle cranberry sauce, fresh jalapeno and fried sage		shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread	
ROAST BEEF SANDWICH.	20	TOASTED ITALIAN HOAGIE.	16
house roast beef, truffle mayo, arugula, pickled red onion and white cheddar on wheatberry bread		salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll	
MEATBALL SMASH.	17	THE AVALON CLUB.	15
sliced house-made meatballs, hot peppers in oil, red sauce with a blend of mozzarella and provolone between two slices of garlic toast		turkey, ham, Applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread	
KOREAN FRIED CHICKEN.	17	HOT SAUSAGE SANDWICH.	15
fried chicken patty tossed in sweet and spicy gochujang sauce topped with sesame slaw and kimchi cucumbers on a brioche bun		house-made hot sausage link, sautéed bell peppers and onions, red sauce and a blend of mozzarella and provolone on a hoagie roll	

SANDWICH SIDES

ONION RINGS.	8	AVALON CHIPS.	3.5
SWEET POTATO FRIES.	7	APPLE SAUCE.	2
FRESH CUT FRIES OR WAFFLE FRIES.	6		

FLAME GRILLED ADD-ONS

ADDITIONAL BURGER.	7
ADDITIONAL 4OZ WAGYU SMASH BURGER.	8
ADDITIONAL BLACK BEAN BURGER.	6
ADDITIONAL FRIED CHICKEN.	6
AVOCADO.	3.50
APPLEWOOD SMOKED BACON.	2.75
AVALON'S HOT PEPPERS IN OIL.	2.5
SAUTEED PEPPERS, MUSHROOMS OR ONIONS.	2
CRUMBLLED BLEU CHEESE.	1.75
FRIED EGG.	1.5
CHEESE.	1.5
AMERICAN PEPPERJACK SWISS PROVOLONE	

THE GRAND TACO BAR

ROAST TACO	19
three flour tortillas with house smoked pot roast, cabbage, red onion, Brussels and jalapeno slaw, shredded white cheddar, chipotle cranberry sauce and fresh cilantro	
VEGAN TACO	14
three flour tacos with shredded jackfruit, butternut "cheese" sauce, fire roasted corn, fresh jalapeno and avocado	
BEEF TACO	13
three flour tortillas served with seasoned beef, chopped romaine and cheddar cheese	
CHICKEN TACO	10
three flour tortillas with shredded chicken, chopped romaine and cheddar cheese	

PRIME CUTS

• UPGRADE TO A SIGNATURE SIDE SALAD FOR \$5

served with a garden salad and an accompaniment

14 OZ STRIP STEAK.	65
16 OZ RIBEYE.	65
8 OZ FILET.	65
6 OZ FILET.	55
PRIME ENTREE ADDITIONS.	
lobster tail 47 • butter poached lobster meat 29 • shrimp scampi {five piece} 13	
sautéed bell peppers 5 • sautéed mushrooms or onions 4.5	
crumbled bleu 3 • gorgonzola cream sauce 3	

PURE BRED LAMB CHOPS.	75
the Elysian Fields lamb chops are the best purebred lamb in the country	

ENTICING ENTREES

served with a garden salad and an accompaniment

BACON FRANGELICO HALIBUT.	48
Halibut filet poached in butter and white wine topped with Frangelico sauce, chopped bacon, crushed hazelnuts, fine ground espresso beans and orange zest	
FIG HONEY SALMON.	45
Wester Ross salmon seared or grilled served over fried Brussels sprouts topped with a fig honey glaze and pomegranate seeds	
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 prime cut cod, pan seared and topped with white wine lemon butter sauce	
BACON WRAPPED JALAPENO POPPER CHICKEN.	38
two chicken breasts stuffed with cream cheese, cheddar cheese and fresh jalapenos wrapped in bacon and topped with a pomegranate whiskey sauce	
CHICKEN MARSALA.	32
twin flour seared chicken breasts in a marsala wine sauce with fire roasted tomatoes, mushrooms and spinach	

PASTA & BOWLS

served with a garden salad and accompaniment

ANGRY LOBSTER MAC.	50
house-made hot sausage and lobster claw meat tossed with cavatappi in a spicy cheese sauce	
BBQ SHORT RIB STROGANOFF.	46
shredded beef, mushroom, carrot, onion and peas in a bbq beef gravy served over egg noodles	
CHICKEN PARMESAN.	36
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne	
(V) SQUASH BOWL.	34
spaghetti squash bowl, cannellini beans, broccoli, cherry tomatoes, yellow onion and mushrooms tossed in basil pesto served over farro and topped with roasted red pepper coulis	
STUFFED HUNGARIAN PEPPERS.	33
Hungarian peppers stuffed with house-made hot sausage served over garlic parm risotto topped with red sauce and a mozzarella and provolone blend	
PASTA AND MEATBALLS.	32
house-made meatballs, tomato sauce and parmesan over spaghetti garnished with shredded parmesan, parsley and fresh basil	

ENTREE ACCOMPANIMENTS

baked potato 4.25 • sweet potato 5.75
garlic parmesan risotto 4
roasted asparagus 6 • broccoli 4.5
bourbon brown sugar sprouts 6.5
garlic thyme mashed potatoes 4.5
mashed sweet potatoes 4.5

*LOADED SWEET POTATO AND LOADED BAKED POTATO OPTIONS ARE AVAILABLE • BAKED AND SWEET POTATOES ARE ONLY AVAILABLE AFTER 4PM