

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	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	
GORGONZOLA FILET TIPS	20
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce	
SMOKED NACHOS	SMOKED CHICKEN 18 SMOKED PORK 21 SMOKED BRISKET 29
blue and yellow corn tortilla chips, 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	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. <i>GREAT FOR SHARING</i>	
EGGPLANT BRUSCHETTA	15
battered eggplant, arugula, tomato, fresh mozzarella, parmesan and golden balsamic	
CHICKEN TENDERS	15
served with fresh cut fries	
JUMBO BAVARIAN PRETZEL	13
served with spicy nacho cheese sauce	
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

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 MAKE IT A WRAP 14
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	
CAPRESE	WHOLE 15 HALF 8
layered heirloom tomatoes and burrata cheese, topped with fresh basil, lemon oil, balsamic reduction and flakes of sea salt	
ENHANCE YOUR SALAD	
salmon fillet • 20 petite salmon • 14 steak • 17 shrimp • 9.5 portabella • 7 grilled chicken • 5.75 blackened chicken • 5.75 anchovies • 4.5	

FEATURED HANDHELDS

LOBSTER ROLL	26	TOASTED ITALIAN HOAGIE	16	THE AVALON CLUB	15
lobster claw and knuckle meat tossed in a lemon caper aioli, served in a fresh roll topped with chives		salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll		turkey, ham, Appplewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread <i>MAKE IT A WRAP! - IN A FLOUR TORTILLA 14</i>	
REUBEN GRILLER	16	CHICKEN & PROSCIUTTO	15	BLTA	13
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread		with burrata cheese, pesto and fresh roasted red peppers on ciabatta bread		house-made bacon, lettuce, tomato, avocado, Italian bread, chipotle aioli	
BBQ SANDWICH				PORK 13 CHICKEN 13 BRISKET 21	
smoked and pulled meat on a brioche bun with choice of BBQ <i>Original BBQ Bayou Texa-lina Carolina Mango Habanero</i>					
BBQ BRISKET MELT					24
smoked brisket, bacon jam, pickled red onion, cheddar cheese, provolone cheese and choice of BBQ on sourdough bread					

THE TACO BAR

SMOKED TACOS • CHICKEN 9 PORK 9 BRISKET 14
three flour tortillas with smoked and pulled meats, cojita cheese, mango salsa and shredded cabbage
VEGAN CAULIFLOWER TACO 13
crispy breaded cauliflower, vegan chipotle ranch, pickled red onion, guacamole and fresh jalapeno
GRAND TACO BEEF 13 CHICKEN 10
three flour tortillas served with seasoned beef, chopped romaine and cheddar cheese with a side of fresh guacamole

SIGNATURE SOUPS

CLASSIC CHILI	CUP 7 BOWL 9.5
SOUP DU JOUR	CUP 4 BOWL 5.5
FRESH BAKED BREADS	7
select menu items are served with bread • additional baskets available upon request	
EXTRA BAGUETTES 3.5	

FLAME GRILLED SANDWICHES

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	
POBLANO PEPPER PATTY MELT	21
four ounce wagyu patty, smoked gouda pepper jack cream cheese spread, fire roasted poblano peppers, house-made bacon and a tequila apricot marmalade	
BALSAMIC GORGONZOLA BURGER.	18
eight ounce burger patty, blackberry balsamic reduction, roasted garlic and black pepper aioli, arugula, house-made bacon and gorgonzola cheese	
BUILD-YOUR-OWN SLIDERS.	18
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips	
BUFFALO CHICKEN.	16
choice of grilled or crispy chicken, tossed in buffalo sauce, topped with gorgonzola cheese crumbles on a Kaiser roll or wrapped in a flour tortilla	
BUILD-YOUR-OWN. WAGYU SMASH 18 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	

FLAME GRILLED ADD-ONS

ADDITIONAL BURGER.	6
ADDITIONAL 4OZ WAGYU SMASH BURGER.	8
ADDITIONAL BLACK BEAN BURGER.	6
HOUSE-MADE BACON.	3.25
AVOCADO.	3
APPLEWOOD SMOKED BACON.	2.75
AVALON'S HOT PEPPERS IN OIL.	2.5
SAUTEED PEPPERS, MUSHROOMS OR ONIONS.	1.75
CRUMBLLED BLEU CHEESE.	1.75
FRIED EGG.	1.5
CHEESE.	1.5
AMERICAN PEPPERJACK SWISS PROVOLONE	

SANDWICH SIDES

ONION RINGS.	7
SWEET POTATO FRIES.	7
FRESH CUT FRIES OR WAFFLE FRIES.	6
BBQ BAKED BEANS.	4.75
MACARONI AND CHEESE.	4
SOUTHERN COLESLAW.	3.5
HOUSE-MADE CHIPS.	3
APPLE SAUCE.	2.5

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 AND GREENS.	PIZZA 24 FLATBREAD 14
CHICKEN BACON RANCH.	PIZZA 22 FLATBREAD 11
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	
TRADITIONAL WHITE.	PIZZA 19 FLATBREAD 13
garlic parmesan sauce, Avalon's hot peppers in oil and our signature cheese blend	
BUFFALO CHICKEN.	PIZZA 18 FLATBREAD 12
ranch dressing, pulled chicken, buffalo sauce, mozzarella and cheddar	
BRIER HILL.	PIZZA 16 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.	3.25
Avalon's hot peppers in oil	
ADDITIONAL PIZZA TOPPINGS.	2.5
bacon pepperoni sausage mushrooms onion bell peppers extra cheese black olives	

• UPGRADE TO A SIGNATURE SIDE SALAD FOR \$5

PRIME CUTS

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 28 shrimp scampi {five piece} 13 sautéed bell peppers 5 sautéed mushrooms 4.5 • sautéed onions 3.25 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	

PASTA & BOWLS

served with a garden salad

CHICKEN PARMESAN.	36
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne	
PASTA AND MEATBALLS.	32
house-made meatballs, tomato sauce and parmesan over spaghetti garnished with shredded parmesan, parsley and fresh basil	
CHICKEN AND SHRIMP.	28
sauteed zucchini, bell peppers and yellow onion over quinoa and brown rice, topped with grilled chicken and shrimp, sweet and spicy teriyaki sauce, garnished with fresh cilantro, avocado and a grilled lemon	
(V) FARMER'S BOWL.	27
lentils, roasted potatoes, black bean corn pico, sautéed bell peppers, onion and zucchini, avocado, fresh cilantro, fire roasted salsa	
VEGAN PAELLA.	19
zucchini, yellow squash, red onion, bell peppers, roasted tomatoes, mushrooms, nori rice	

ENTICING ENTREES

served with a garden salad and an accompaniment

NORI RUBBED SWORDFISH.	46
grilled and served over coconut sweet potato rice topped with pineapple sriracha reduction	
COCONUT PASSIONFRUIT SALMON.	45
Wester Ross salmon seared or grilled with whipped coconut mascarpone, passionfruit gastrique, toasted coconut, pickled onion and spicy slivered almonds	
CITRUS COMPOUND SALMON.	42
Wester Ross salmon seared or grilled and finished with a citrus compound butter •add a cedar plank 3.5	
ORANGE THAI CHICKEN.	39
seasoned and seared, skin-on chicken, served over vegetable fried rice topped with orange Thai basil sauce and green onion	

MAKE ANY ENTRÉE VEGETARIAN BY SUBSTITUTING THE PROTEINS FOR TOFU!

ENTREE ACCOMPANIMENTS

baked potato 3.5 • sweet potato 4.5 • boursin mashed potatoes 4.5
roasted asparagus 5 • broccoli 4.5 • yellow rice 3

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

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL. FRIED POTATOES ARE COOKED WITH BEEF TALLOW | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS | ALLERGENS SUCH AS MILK, EGGS, FISH, SHELLFISH, PEANUTS, TREE NUTS, WHEAT, SOY AND SESAME ARE USED AS INGREDIENTS IN THIS FACILITY