AVALON 2 HAVANA | BOGART'S | LARGO'S

SIGNATURE APPETIZERS

HEIRLOOM TOMATO BRUSCHETTA six pieces of heirloom tomato bruschetta with a balsamic glaze

over herbed ricotta, topped with micro basil

STRAWBERRY JALAPENO POPPERS

five cheese and bacon-stuffed jalapenos topped with a strawberry glaze

SPRING FETA DIP

whipped feta dip with lemon, dill, sundried tomatoes, cucumbers and olive oil drizzle, served with grilled naan

FRIED GREEN TOMATOES

breaded and fried green tomatoes served with a fresh remoulade

AVALON CLASSIC APPETIZERS

CHARCUTERIE BOARD
CHICKEN WINGS.21nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlie parmesan, garlie, buffalo or hotADD CELERY OR CARROTS \$1.5
FRIED CALAMARI. 15 with house-made tomato sauce and spicy aioli
SMOKED CHICKEN NACHOS

queso, seasoned corn and black beans, pico de gallo and pickled jalapenos served with sour cream

SEASONAL SALADS

ROASTED CHICKEN COBB SALAD It roasted chicken over butter crunch lettuce topped with bacon, egg tomatoes, onions, avocado and cheese, with your choice of dressin

CITRUS AVOCADO

grapefruit and avocado pico served over Napa cabbage and arugula with feta cheese, clementine, and roasted almonds topped with an umami-packed miso dressing

SIGNATURE SALADS

THE HEPBURN

iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

CAESAR

romaine, parmesan, and croutons tossed in Caesar dressing

THE GRILLED SALAD

iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

FROM THE PIZZA OVEN

14

12

12

12

TRADITIONAL14traditional 12-inch cheese pizza with
your choice of house made tomato
sauce or white sauce14

PREMIUM TOPPINGS...... 2.0 Avalon's hot peppers in oil

AVALON'S HOT PEPPERS IN OIL 13 a club classic with warm ciabatta and rye bread	
QUESO DIP. ll house-made pepper jack queso served with blue corn tortillas and pico de gallo	
MOZZARELLA STICKS	
ITALIAN GREENS	
HOUSE-MADE CHIPS7 served with buffalo dip	

SALAD ADDITIONS & SOUPS

14 acon, egg of dressing 12	SALAD ADDITIONS grilled steak 9 grilled salmon 9 ahi tuna 9 shrimp 8 grilled or blackened chicken 5 grilled portabella 4
nd ls topped	CHICKEN CHILI cup 5.00 bowl 7.00
	CLASSIC CHILI cup 4.50 bowl 6.50
16	SOUP DU JOUR

 $cup~3.50\,|\,bowl~5.00$

ADDITIONAL FRESH BREADS 7 select appetizers, entrees and salads are served with fresh baked bread •additional baskets available upon request

ALLERGY MENU WITH INDICATORS AVAILABLE UPON REQUEST

all fried items are cooked with peanut oil | 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 ingreidents in this facility

15

13

SIGNATURE SUMMER SMALL PLATE

SCALLOPS A LA VIOLET 18 three pan-seared scallops over purple cauliflower puree, topped with beurre blanc and served with a guanciale-filled parmesan tuile and orange zest salad

SEASONAL HANDHELDS

PESTO CHICKEN SANDWICH...... 15 sliced chicken breast with fresh mozzarella, and tomatoes on ciabatta with a pesto spread topped with a white raspberry balsamic drizzle

CHICKEN SALAD CROSSIANT...... 13 chicken salad with cranberries on a buttery toasted croissant

SIGNATURE HANDHELDS

REUBEN GRILLER. 15 shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

PEPPER AND EGG. ll sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread

SANDWICH SIDES

onion rings 6 sweet potato fries 5.5 fresh cut fries or waffle fries 3.75 house-made chips 3 | apple sauce 1.75

WAGYU SMASH BURGER...... 18

Japanese Wagyu beef, caramelized onions and white American with lettuce, tomato and onion

BUILD-YOUR-OWN-BURGER...... 12 8oz angus burger with lettuce, tomato and onion on a kaiser bun

BURGER ADDITIONS

Italian greens 3.5 | avocado 3 applewood bacon 2.5 Avalon's hot peppers in oil 2 crumbled bleu cheese 1.75 | sautéed peppers l sautéed onions l | sautéed mushrooms l fried egg l | choice of cheese l AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

> SPLIT PLATE CHARGES APPLY SANDWICHES \$2 | ENTREES \$5

PRIME ENTREES

our prime steaks are served with an accompaniment and garden salad

16 OZ RIBEYE	65
8 OZ FILET.	58

PRIME ENTREE ADDITIONS

shrimp scampi 7 | crumbled bleu 2.5 sautéed bell peppers 2 | sautéed mushrooms 2 sautéed onions 2 | gorgonzola cream sauce 2

PASTAS AND BOWLS

served with a garden salad

Romano cheese

SEAFOOD PAELLA shrimp, scallops, clams and mussels, served over traditionally seasoned paella rice	30
LOBSTER RAVIOLI.	28
TORTELLINI CARBONARA tortellini in a creamy carbonara sauce with roasted tomatoes and a balsamic glaze	22
PESTO FARFALLE farfalle in pesto cream sauce with sun-dried tomatoes,	22

topped with marinated grilled chicken, and pecorino

SIGNATURE ENTREES

served with an accompaniment and garden salad

VEAL CACCIATORE	30
braised veal cutlets in a traditional Italian hunter's sauce	9

ENTREE ACCOMPANIMENTS

penne with red sauce 3.5 | jasmine rice 3 *baked potato 3 | *loaded baked potato 4.5 yukon mashed potatoes 3 steamed broccoli 3 | cucumber and onion salad 3 summer succotash 4 | charred asparagus 4.5 *available after 5pm