

SEASONAL FLATBREAD

SMOKED APPLE CHEDDAR 20

cinnamon-spice roasted apples and prosciutto over a honey ricotta spread on an artisanal flatbread topped with torched smoked aged cheddar

CONTAINS WHEAT AND DAIRY

SEASONAL HANDHELDS

SMOKED STEAK MELT..... 18

tender smoked flank steak served on a toasted ciabatta roll, topped with arugula, red onion and melted provolone, finished with house made garlic aioli

CONTAINS WHEAT, EGG AND DAIRY

SWEET & SMOKEY CHICKEN GYRO. 14

smoked chicken inside a grilled pita with tzatziki on a bed of iceberg lettuce and pico de gallo

CONTAINS WHEAT, DAIRY AND EGG

SIGNATURE HANDHELDS

REUBEN GRILLER..... 15

shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye

CONTAINS WHEAT AND DAIRY

THE AVALON CLUB..... 13

turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

CONTAINS WHEAT AND DAIRY

PEPPER AND EGG..... 11

sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread

CONTAINS WHEAT, DAIRY AND EGG

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

CONTAINS WHEAT AND DAIRY

BUILD-YOUR-OWN-BURGER..... 12

8oz angus burger with lettuce, tomato and onion on a kaiser bun

CONTAINS WHEAT

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 1

sautéed onions 1 | sautéed mushrooms 1

fried egg 1 | choice of cheese 1

AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

Avalon proudly serves 100% full-blooded Japanese Wagyu Beef from Carney's Cattle Ranch in Southington, Ohio.

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

GLUTEN FREE

8 OZ FILET..... 58

GLUTEN FREE

6 OZ FILET..... 48

GLUTEN FREE

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 | SKILLETS | BOWLS

served with a garden salad

BRAISED BEEF & BLACK TRUFFLE GNOCCHI..... 32

hand-rolled potato gnocchi and braised beef short rib in a rich black truffle cream sauce topped with crispy onions

CONTAINS WHEAT, DAIRY AND EGG

STEAK FAJITAS..... 21

steak, peppers and onions topped with your choice of Colby-Jack or Mozzarella

seasoned and served on a hot skillet with a side of warm tortillas, sour cream, guacamole, and salsa verde

CONTAINS WHEAT AND DAIRY

LEMON PEPPER CHICKEN BOWL..... 21

twin pan seared lemon pepper chicken breasts with seasonal vegetables served over wild rice garnished with a Greek yogurt lemon drizzle

CONTAINS DAIRY • GLUTEN FREE

SIGNATURE ENTREES

served with a garden salad

CHICKEN PICATTA..... 27

pan seared chicken and mushrooms served with a creamy lemon caper sauce, served with your choice of accompaniment

CONTAINS DAIRY • GLUTEN FREE

MAPLE BACON SALMON..... 26

grilled salmon over maple bacon Brussels sprouts topped with rosemary butter

CONTAINS FISH • GLUTEN FREE

MAPLE GLAZED PORK BELLY..... 24

maple glazed pork belly topped with mustard seed relish over a warm carrot ginger puree finished with fried chives, and choice of an accompaniment

GLUTEN FREE

BEEF BOURGUIGNON..... 24

wine and stock braised beef short rib served over creamy Yukon mashed potatoes

CONTAINS DAIRY AND POSSIBLE TRACES OF WHEAT FROM WINE

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

maple bacon Brussels sprouts 4.5 | charred asparagus 4.5

*available after 5pm