

THE GRAND RESORT
GATSBY'S

APPETIZERS

CHARCUTERIE BOARD	45
chef 's selection of domestic and imported meats and cheese, assorted nuts and fruit spreads - serves up to four people - great for sharing	
HOT TRUFFLE HONEY SCALLOPS	38
three pan seared scallops and diced bacon atop a bed of butter lettuce with hot honey truffle drizzle	
CRAB HOELZEL	30
lump crab with romaine in a tarragon vinaigrette	
MARYLAND CRAB AND LOBSTER CAKES	23
twin crab and lobster cakes over a smoky onion remoulade	
SHRIMP COCKTAIL	20
five ice cold jumbo shrimp served with atomic horseradish and house made cocktail sauce	
GORGONZOLA FILET TIPS	20
filet and asparagus tips with gorgonzola crumbles and cream sauce	
SHRIMP SCAMPI	20
seven pieces of shrimp sautéed in lemon garlic white wine sauce, served with a toasted baguette	
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 fresh baked and sliced to order Ciabatta bread with butter. Each order is served with a variety of breads. serves up to four people - great for sharing	
FRIED CALAMARI	15
served with house made tomato sauce or sweet thai chili - serves up to four people - great for sharing	
RICOTTA STUFFED MEATBALL	14
8 ounce meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house made red sauce - great for sharing	
EGGPLANT BRUSCHETTA	14
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic	
ITALIAN GREENS	13
served with Hungarian hot pepper	

PRIME STEAKS

SERVED WITH A GARDEN SALAD
 AND ACCOMPANIMENT

20 OZ DRY AGED RIBEYE.	70
bone-in ribeye, dry-aged for 21-days offers a truly rich and flavorful steak experience, topped with garlic compound butter	
14 OZ STRIP STEAK.	56
16 OZ RIBEYE.	60
8 OZ FILET.	65
6 OZ FILET.	55

SURF AND TURF ADDITIONS

- lobster tail...40
- five piece shrimp scampi...13
- Maryland crab and lobster cake...12
- scallop per piece...11
- blackened scallop per piece...11

PRIME ENTREE ADDITIONS

- sauteed bell peppers, mushrooms or onions...3
- crumbled bleu...2.75
- peppercorn demi...2.75
- gorgonzola cream sauce...2.75

SOUP AND SALAD

SOUP DU JOUR.	CUP 3 BOWL 4.5
made fresh daily	
THE GATSBY.	18
kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette	
STRAWBERRY SPINACH QUINOA.	16
iceberg, spinach and butter lettuce, quinoa, strawberries, feta, red onion, cucumber and mushroom with a kiwi vinaigrette	
THE HEPBURN.	16
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	
WEDGE SALAD.	16
iceberg wedge with crisp bacon, crumbled bleu cheese, medley tomatoes and bleu cheese vinaigrette	
CAESAR.	14
romaine, parmesan and croutons tossed in Caesar dressing	

ENHANCE YOUR SALAD

- salmon 12 | steak 9.5 | shrimp 9.5
- grilled or blackened chicken 5.5 | portabella 5

SIGNATURE SEAFOOD

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

CITRUS SEABASS served two ways •citrus poached and finished with lemon anise simple syrup and lemon herb butter ...or... •seared and finished with lemon simple syrup atop blackberry mint and raspberry habanero sauces	63
LOBSTER TAIL North Atlantic lobster tail broiled with white wine, lemon, cream, butter and a dash of paprika	55
WESTER ROSS SALMON seared or grilled - served three ways •topped with lemon herb compound butter •chili pineapple glaze •raspberry balsamic glaze ADD A CEDAR PLANK TO ANY OPTION FOR 3.5	38
COD FRANCAISE egg battered prime cut cod, pan seared and topped with white wine lemon butter sauce	34

ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

PURE BRED LAMB CHOPS The Elysian Fields Lamb Chops are simply the best in the entire country... Try for yourself, you won't regret it!	70
GOCHUJANG CHICKEN Korean BBQ glazed half chicken baked to perfection and served atop a cedar plank	34
CHICKEN MARSALA twin seared chicken breasts, spinach, mushrooms and roasted red peppers in marsala wine sauce	28

SPECIALTY PASTA AND BOWLS

SERVED WITH A GARDEN SALAD

SCALLOP AND SHRIMP three shrimp and two scallops grilled and topped with lemon butter over mediterranean orzo salad	48
LOBSTER AND SAUSAGE FETTUCCHINE lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan over fettuccine	46
SQUASH BOWL (V) spaghetti squash bowl with lentils and barley, black beans, corn, fire roasted tomatoes, bell peppers, red onion, zucchini, avocado and vegan cheese finished with a roasted red and poblano pepper coulis ENHANCE YOUR DISH WITH SALMON 12 STEAK 9.5 SHRIMP 9.5 GRILLED OR BLACKENED CHICKEN 5.5 PORTABELLA 5	28
BUCATINI AGLIO bucatini pasta, broccoli rabe, sundried tomato, fresno peppers, lemon zest, basil, charred corn from the cob, onion and mushrooms in a lemon garlic aglio ENHANCE YOUR DISH WITH SALMON 12 STEAK 9.5 SHRIMP 9.5 GRILLED OR BLACKENED CHICKEN 5.5 PORTABELLA 5	28

ACCOMPANIMENTS

baked sweet potato 4.5 *make-it-grand 5.5 | baked potato 3 *make-it-grand 4.5
sour cream chive red skin mash 4 *make-it-grand 5
roasted asparagus 4.5 | chef's vegetable medley 4.5 | broccoli 3.5
cold Mediterranean orzo pasta salad 3.5