

# GATSBY'S

AT THE GRAND RESORT

## APPETIZERS

### CHOCOLATE FLIGHT 26

house-made chocolate  
dark chocolate cherry, milk chocolate sea salt cashew, cookies and cream and milk chocolate caramel pretzel  
**GREAT FOR PAIRING WITH YOUR FAVORITE WINE**

### CHARCUTERIE

chef's selection of domestic and imported meats and cheeses, jams and preserves, smoke house almonds, everything spiced candied pecans, feta stuffed olives, artichoke feta salad and stuffed pepperazzi - serves up to four people - great for sharing

### PETITE BOARD 30 | WHOLE BOARD 50

### HUMBOLDT FOG BRULEE 32

Cyprus Grove goat cheese wheel baked and brûléed, served with crostini's

### MARYLAND CRAB AND LOBSTER CAKES 28

twin, hand pressed crab and lobster cakes over a smoky onion remoulade

### SHRIMP SCAMPI 21

seven pieces of shrimp sautéed in lemon garlic white wine sauce, served with a toasted garlic asiago baguette

### GORGONZOLA FILET TIPS 20

filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce

### FRIED CALAMARI 18

served with house-made tomato sauce or sweet thai chili -perfectly serves two  
**GRAND ORDER SERVES UP TO FOUR \$36**

### ITALIAN GREENS 16

house-made Italian greens with a fried Hungarian hot pepper and Romano cheese

## SIGNATURE STARTERS

### RICOTTA STUFFED MEATBALL 18

8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce - great for sharing

### 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.

### EGGPLANT BRUSCHETTA 15

battered eggplant, arugula, tomato, fresh mozzarella, parmesan and golden balsamic

### ADDITIONAL FRESH BAKED BREADS 7

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

### SOUPS AND CHILI

CLASSIC CHILI  
cup 6.5 or bowl 9.5

SOUP DU JOUR  
cup 4 or bowl 5.5

## SIGNATURE SALADS

### SWEET FARRO. . . . . 18

spinach, kale and iceberg lettuce, feta, pickled red onion, everything spiced candied pecans, roasted sweet potatoes, beets and farro served with apple honey spiced vinaigrette

### THE GATSBY. . . . . 18

kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette

### THE CAESAR. . . . . 17

romaine, parmesan and croutons tossed in Caesar dressing

### THE HEPBURN. . . . . 17

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

### CHOPPED SALAD. . . . . 16

romaine, tomato, red onion, cucumber, black olive, garbanzo beans, and feta cheese tossed with champagne vinaigrette

### • ENHANCE YOUR SALAD •

salmon fillet 21 • petite salmon 14 • steak 15 • shrimp 9.5 • portabella 7  
grilled or blackened chicken 5.75

ADD \$5 FOR SPLIT ENTREES

# GATSBY'S ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT  
UPGRADE YOUR GARDEN SALAD TO ANY OF OUR SIGNATURE SALADS \$5

- PURE BRED LAMB CHOPS** 72  
the Elysian Fields lamb chops are simply the best in the entire country... try for yourself, you won't regret it
- TEXAS BEEF RIB** 59  
slow smoked bone-in Texas beef rib served with a side of barbecue au jus
- FRENCH CHICKEN** 35  
pan seared twin chicken breasts topped with a smoked onion sauce, shredded gruyere, mushrooms, crispy onions and scallions
- MEDITERRANEAN CHICKEN** 35  
pan seared twin chicken breasts topped with a blend of Mediterranean olives, baby heirloom tomatoes, Fresno peppers, garlic, and lemon juice, served on a bed of couscous

## PRIME STEAKS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT  
UPGRADE YOUR GARDEN SALAD TO ANY OF OUR SIGNATURE SALADS \$5

- CHEF'S WAGYU SELECTION. . . . . MP**  
ask your server for this weeks Wagyu selection  
• locally raised and sourced from Carney's Wagyu Cattle Ranch in Southington, Ohio  
• 100% Full-Blooded Wagyu
- 14 OZ STRIP STEAK. . . . . 65**
- 16 OZ RIBEYE. . . . . 65**
- 8 OZ FILET. . . . . 65**
- 6 OZ FILET. . . . . 55**

**SURF AND TURF ADDITIONS**

lobster tail 47 | butter poached lobster meat 26  
five piece shrimp scampi 13 | Maryland crab and lobster cake 14

**PRIME STEAK ADDITIONS**

sauteed bell peppers 4 | sauteed mushrooms or onions 4  
crumbled bleu 3 | gorgonzola cream sauce 3

## SEAFOOD ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT •  
UPGRADE YOUR GARDEN SALAD TO ANY OF OUR SIGNATURE SALADS \$5

- LOBSTER TAIL. . . . . 65**  
butter poached lobster tail
- CITRUS POACHED SEABASS. . . . . 64**  
finished with lemon anise simple syrup and lemon herb butter

## WESTER ROSS SALMON ENTREES

ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5

- HOT TODDY. . . . . 45**  
pan seared or grill finished with a house-made Private-Label Single Barrel Buffalo Trace Bourbon honey sauce
- CITRUS COMPOUND BUTTER. . . . . 42**  
pan seared or grilled

## PASTA

SERVED WITH A GARDEN SALAD •  
UPGRADE YOUR GARDEN SALAD TO ANY OF OUR SIGNATURE SALADS \$5

- LOBSTER AND SAUSAGE FETTUCCINE. . . . . 49**  
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan
- LOBSTER POT PIE. . . . . 48**  
creamy lobster pot pie topped with baked puff pastry
- CAJUN GNOCCHI. . . . . 36**  
peppers, onions, house-made hot sausage and gnocchi in a sherry Cajun cream sauce
- WAGYU BOLOGNESE RAVIOLI. . . . . 34**  
cheese ravioli topped with Wagyu Bolognese, whipped ricotta and parmesan

## VEGAN ENTREES

- PORTABELLA PEPPER "STEAK". . . . . 36**  
bell peppers, onion, and portabella mushrooms in an Asian soy sauce over a bed of wild rice
- SQUASH BOWL. . . . . 32**  
spaghetti squash, farro, quinoa, roasted sweet potato, bell peppers, baby heirloom tomatoes, spinach, fire roasted corn, black beans and red onion topped with vegan mozzarella and chipotle cashew butter
- ENHANCE YOUR DISH • STEAK 15 | SHRIMP 9.5  
GRILLED OR BLACKENED CHICKEN 5.75  
PORTABELLA 7**
- HARVEST GARDEN PASTA. . . . . 28**  
radish, spinach, and corn in a tomato carrot sauce topped with fried Brussels Sprouts, toasted pepitas, vegan mozzarella and grilled marinated portabella mushroom over penne pasta

### ENTREE ACCOMPANIMENTS

- baked potato 4 • sweet potato 4.5
- boursin mashed red skin potatoes 4
- roasted asparagus 5 • broccoli 4.5
- bacon shallot Brussels Sprouts 5 • wild rice pilaf 5

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS  
INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH,  
TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY  
A FOOD EMPLOYEE FOR MORE  
INFORMATION ABOUT THESE INGREDIENTS.