

# GATSBY'S

AT THE GRAND RESORT

## APPETIZERS

<b>CHOCOLATE FLIGHT.</b>	<b>26</b>
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	
<b>CHARCUTERIE.</b>	<b>PETITE BOARD 30   WHOLE BOARD 50</b>
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	
<b>HUMBOLDT FOG BRULEE.</b>	<b>32</b>
Cyprus Grove goat cheese wheel baked and brûléed, served with crostini's	
<b>MARYLAND CRAB AND LOBSTER CAKES.</b>	<b>30</b>
twin, hand pressed crab and lobster cakes over a smoky onion remoulade	
<b>SHRIMP SCAMPI.</b>	<b>21</b>
seven pieces of shrimp sautéed in lemon garlic white wine sauce, served with a toasted garlic asiago baguette	
<b>GORGONZOLA FILET TIPS.</b>	<b>20</b>
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce	
<b>FRIED CALAMARI.</b>	<b>18</b>
served with house-made tomato sauce or sweet thai chili -perfectly serves two	
GRAND ORDER SERVES UP TO FOUR \$36	
<b>ITALIAN GREENS.</b>	<b>16</b>
house-made Italian greens with a fried Hungarian hot pepper and Romano cheese	

SIGNATURE STARTERS

<b>RICOTTA STUFFED MEATBALL</b>	<b>18</b>
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce - great for sharing	
<b>AVALON'S HOT PEPPERS IN OIL</b>	<b>15</b>
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.	
<b>EGGPLANT BRUSCHETTA</b>	<b>15</b>
battered eggplant, arugula, tomato, fresh mozzarella, parmesan and golden balsamic	

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

<b>SOUPS AND CHILI</b>	
<b>CLASSIC CHILI</b>	<b>SOUP DU JOUR</b>
cup 6.5 or bowl 9.5	cup 4 or bowl 5.5

## SIGNATURE SALADS

<b>THE GATSBY.</b>	<b>18</b>
kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette	
<b>GREEK.</b>	<b>17</b>
romaine, arugula, cucumber, bell peppers, tomatoes, red onion, kalamata olive, and feta cheese served with a side of our house-made Greek vinaigrette	
<b>CHOPPED.</b>	<b>17</b>
romaine, tomato, red onion, cucumber, black olive, garbanzo beans, and feta cheese tossed with champagne vinaigrette	
<b>THE HEPBURN.</b>	<b>17</b>
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	
<b>THE CAESAR.</b>	<b>17</b>
romaine, parmesan and croutons tossed in Caesar dressing	

•ENHANCE YOUR SALAD•

salmon fillet 21 • petite salmon 14 • steak 15 • shrimp 9.5 • portabella 7  
grilled or blackened chicken 5.75 • anchovies 4.5

ADD \$5 FOR SPLIT ENTREES

# GATSBY'S ENTREÈS

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

<b>PURE BRED LAMB CHOPS</b>	<b>72</b>
the Elysian Fields lamb chops are simply the best in the entire country... try for yourself, you won't regret it	
<b>HOT HONEY FETA CHICKEN</b>	<b>35</b>
seasoned panko crusted fried chicken breasts, topped with crumbled feta cheese and a hot honey drizzle	
<b>CHICKEN CORDON BLEU</b>	<b>34</b>
mushroom-stuffed seared chicken breasts topped with ham, melted Swiss and gorgonzola cheese served on a bed of red wine shallots and topped with a sherry cream sauce	

## 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

<b>14 OZ STRIP STEAK. . . . .</b>	<b>65</b>
<b>16 OZ RIBEYE. . . . .</b>	<b>65</b>
<b>8 OZ FILET. . . . .</b>	<b>65</b>
<b>6 OZ FILET. . . . .</b>	<b>55</b>

**SURF AND TURF ADDITIONS**

lobster tail 47 | butter poached lobster meat 28  
five piece shrimp scampi 13 | Maryland crab and lobster cake 14

**PRIME STEAK ADDITIONS**

sauteed bell peppers 4.5 | 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

<b>LOBSTER TAIL. . . . .</b>	<b>65</b>
butter poached lobster tail	
<b>CITRUS POACHED SEABASS. . . . .</b>	<b>64</b>
finished with lemon anise simple syrup and lemon herb butter	
<b>ITALIAN COD. . . . .</b>	<b>38</b>
prosciutto wrapped cod topped with a white wine tomato basil butter sauce	

## WESTER ROSS SALMON ENTREES

<b>KIWI LIME. . . . .</b>	<b>45</b>
kiwi lime glazed over orange fried rice	
<b>CITRUS COMPOUND BUTTER. . . . .</b>	<b>42</b>
pan seared or grilled	
<b>ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5</b>	

ENTREE ACCOMPANIMENTS

- baked potato 4.25 • sweet potato 5.75  
boursin mashed red skin potatoes 4.5
- wild rice pilaf 5 • jasmine rice 3.5
- roasted asparagus 6 • broccoli rabe 5 • corn cobette 4

## PASTAS AND BOWLS

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

<b>LOBSTER AND SAUSAGE FETTUCCHINE. . . . .</b>	<b>50</b>
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan	

## VEGAN SELECTIONS

ENHANCE YOUR DISH • STEAK 15 | SHRIMP 9.5  
GRILLED OR BLACKENED CHICKEN 5.75  
PORTABELLA 7

<b>PORTABELLA PEPPER "STEAK". . . . .</b>	<b>38</b>
bell peppers, onion, and portabella mushrooms in an Asian soy sauce over a bed of wild rice	

<b>PESTO PASTA. . . . .</b>	<b>36</b>
broccoli rabe, red onion, sundried tomatoes and corn in a basil pesto sauce topped with fresh basil and vegan mozzarella cheese	

<b>SQUASH BOWL. . . . .</b>	<b>34</b>
spaghetti squash bowl, lentils, barley, bell peppers, zucchini, fire-roasted tomatoes, corn, black beans and red onion topped with avocado, vegan mozzarella cheese, and a chipotle cashew butter	

<b>SAMOSA RICE BOWL. . . . .</b>	<b>25</b>
peas, yellow onion, lentils, and garbanzo beans in an Indian spice blend served on a bed of jasmine rice and topped with crispy fried potatoes	

MOST 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.  
•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.