

GATSBY'S

AT THE GRAND RESORT

APPETIZERS

CHOCOLATE FLIGHT.	28
house-made chocolate flights peanut butter pretzel milk chocolate, salted caramel dark chocolate, strawberry-chocolate chip white chocolate and pistachio orange white chocolate GREAT FOR PAIRING WITH YOUR FAVORITE WINE	
CHARCUTERIE.	PETITE BOARD 30 WHOLE BOARD 50
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	
MARYLAND CRAB AND LOBSTER CAKES.	35
twin, hand pressed crab and lobster cakes over a smoky onion remoulade	
HUMBOLDT FOG BRULEE.	32
Cyprus Grove goat cheese wheel baked and brûléed, served with crostini's	
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.	19
served with house-made tomato sauce or sweet thai chili -perfectly serves two GRAND ORDER SERVES UP TO FOUR \$38	
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	16
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 EXTRA BAGUETTE \$3.5
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SOUPS AND CHILI	
CLASSIC CHILI cup 7 or bowl 9.5	SOUP DU JOUR cup 4 or bowl 5.5

SIGNATURE SALADS

THE GATSBY.	18
kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette	
MAPLE BACON.	18
kale and Arcadian lettuce blend, butternut squash, bacon, walnuts, hard-boiled egg, apple, cherry tomato, red onion, and cheddar with a side of maple dijon vinaigrette	
CHOPPED.	17
romaine, tomato, red onion, cucumber, black olive, garbanzo beans, and feta cheese tossed with champagne vinaigrette	
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	
THE CAESAR.	17
romaine, parmesan and croutons tossed in Caesar dressing	

•ENHANCE YOUR SALAD•
salmon fillet 21 • petite salmon 14 • steak 18 • 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

PURE BRED LAMB CHOPS	75
the Elysian Fields lamb chops are simply the best in the entire country... try for yourself, you won't regret it	
CORNISH HEN	38
roasted Cornish hen, roasted and spiced root vegetables, blistered tomatoes, herbs and caramelized apple slices with an apple cider maple gastrique	
PROSCIUTTO CHICKEN	32
twin seared chicken breasts topped with shredded crispy prosciutto and tomato-basil parmesan cream sauce	
CHICKEN MARSALA	32
floured twin seared chicken breast, spinach, mushrooms and fire-roasted tomatoes in a marsala wine sauce	

PRIME STEAKS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT
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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 29

five piece shrimp scampi 13 | Maryland crab and lobster cake 14

PRIME STEAK ADDITIONS

sauteed bell peppers 4.5 | sauteed mushrooms 4.5 | onions 3.5

crumbled bleu 3 | gorgonzola cream sauce 3

SEAFOOD ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT •
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LOBSTER TAIL.	67
butter poached lobster tail	
CITRUS POACHED SEABASS.	64
finished with lemon anise simple syrup and lemon herb butter	
SEARED SEABASS.	64
seared over wilted spinach bechamel sauce, topped with roasted red pepper compound butter and served with charred lemon	
BACON FRANGELICO HALIBUT.	51
halibut filet poached in butter, white wine and herbs, topped with a Frangelico cream sauce, chopped bacon, crushed hazelnuts, finely ground espresso beans and orange zest	

WESTER ROSS SALMON ENTREES

ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5

FIG HONEY SALMON.	46
fig honey sauce, feta, fried brussels sprouts, pomegranate seeds	
CITRUS COMPOUND BUTTER.	42
pan seared or grilled	

PASTAS AND BOWLS

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

LOBSTER AND SAUSAGE FETTUCCINE.	50
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan	
BRISKET BOURGUIGNON.	49
tender smoked brisket with onions, mushrooms, carrots, fire roasted tomatoes and kale in a rich beef au jus over gnocchi	
SCALLOP POBLANO RISOTTO.	48
fire roasted poblano risotto, topped with pan seared scallop pieces with shredded parmesan, green onion and chili oil	
(V) SQUASH BOWL.	34
spaghetti squash bowl, cannellini beans, broccoli, cherry tomatoes, yellow onion and mushrooms tossed in basil pesto served over farro and topped with roasted red pepper coulis	
STUFFED HUNGARIAN PEPPERS.	33
Hungarian peppers stuffed with house-made hot sausage served over garlic parmesan risotto topped with house-made tomato sauce and melted provolone and mozzarella garnished with fresh basil	

ENTREE ACCOMPANIMENTS

- baked potato 4.25 • sweet potato 5.75
garlic thyme mashed potatoes 4.5
- garlic parmesan risotto 4 • jasmine rice 3.5
- roasted asparagus 6 • broccoli 4.5
bourbon brown sugar sprouts 6.5

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.