

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
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- 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.** 38
 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 crostinis
- 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
- COLD CITRUS SHRIMP COCKTAIL.** 18
 citrus poached shrimp, blanched asparagus, heirloom tomato, feta cheese, citrus vinaigrette and passionfruit gastrique
- 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
EXTRA BAGUETTE \$3.5

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
- 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
- CAPRESE.** 15
 layered heirloom tomatoes and burrata cheese, topped with fresh basil, lemon oil, balsamic reduction and flakes of sea salt

ENHANCE YOUR SALAD

salmon fillet • 20 | petite salmon • 14 | steak • 17 | shrimp • 9.5 | portabella • 7
 grilled chicken • 5.75 | blackened chicken • 5.75 | anchovies • 4.5

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
- ORANGE THAI CHICKEN.** 39
seasoned and seared, skin-on chicken, served over vegetable fried rice topped with orange Thai basil sauce and green onion
- CAPRESE CHICKEN.** 37
twin seared chicken breasts with burrata cheese, blistered heirloom tomatoes, balsamic basil pan sauce and finished with fresh basil

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 week's 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 28
- five piece shrimp scampi 13
- Maryland crab and lobster cake 14

PRIME STEAK ADDITIONS

- sautéed bell peppers 5 | sautéed mushrooms 4.5 | onions 3.25
- crumbled bleu 3 | gorgonzola cream sauce 3

SEAFOOD ENTREES

PASTAS AND BOWLS

MAKE ANY ENTRÉE A VEGETARIAN ENTRÉE WITH THE SUBSTITUTION OF TOFU

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

- LOBSTER TAIL.** 67
butter poached lobster tail
- PEPERONATA SEABASS.** 64
pan seared seabass served over creamy polenta and topped with classic Italian peperonata
- CITRUS POACHED SEABASS.** 63
finished with lemon anise simple syrup and lemon herb butter
- MEDITERRANEAN WALLEYE.** 46
ten ounce walleye filet steamed in parchment with Kalamata olives, cherry tomatoes, red onion, zucchini, oregano and a touch of lemon oil
- NORI RUBBED SWORDFISH.** 46
grilled and served over coconut sweet potato rice topped with pineapple sriracha reduction

WESTER ROSS SALMON ENTREES

ADD A CEDAR PLANK TO ANY SALMON ENTREEE 3.5

- TERIYAKI SALMON.** 45
with hot honey teriyaki sauce, grilled bok choy and sweet and spicy crispy wonton strips
- CITRUS COMPOUND BUTTER.** 42
pan seared or grilled

ENTREE ACCOMPANIMENTS

- baked potato 3.5 • sweet potato 4.5
- boursin mashed potatoes 4.5
- roasted asparagus 5 • broccoli 4.5 • yellow rice 3

*LOADED SWEET POTATO AND LOADED BAKED POTATO
OPTIONS ARE AVAILABLE UPON REQUEST

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
- CRAB STUFFED SHELLS.** 41
herbed ricotta and crab stuffed shells with a roasted red pepper cream sauce and spinach
- CHICKEN PARMESAN.** 36
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne
- VEGAN FARMER'S BOWL.** 27
lentils, roasted potatoes, black bean corn pico, sautéed bell peppers, onion and zucchini, avocado, fresh cilantro, fire roasted salsa
- VEGAN PAELLA.** 19
zucchini, yellow squash, red onion, bell peppers, roasted tomatoes, mushrooms, nori rice
- SPINACH AND RICOTTA RAVIOLI.** 37
spinach and ricotta stuffed ravioli with oven-roasted tomatoes and sautéed mushrooms tossed in a creamy cracked black peppercorn lemon basil butter sauce and topped with a grilled chicken breast

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.