GATSBY'S

AT THE GRAND RESORT

APPETIZERS

CHOCOLATE FLIGHT 28
house-made chocolate
peanut butter pretzel milk chocolate, salted caramel
dark chocolate, white chocolate with strawberry and
chocolate chip, white chocolate pistachio orange
GREAT FOR PAIRING WITH YOUR FAVORITE WINE

CHARCUTERIE · PETITE 30 | WHOLE 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 & LOBSTER CAKES 39
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

MEDITERRANEAN FILET MEATBALLS 28
over a pine nut herb salad with Tzatziki

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

RICOTTA STUFFED MEATBALL 18
house-made 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 18
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.
-serves up to four people

ITALIAN GREENS 16
house-made Italian greens
with a fried Hungarian hot pepper
and Romano cheese

EGGPLANT BRUSCHETTA 15
battered eggplant, arugula, tomato, fresh
mozzarella, parmesan and golden balsamic

SALADS

THE GATSBY 18
kale and spinach blend, crispy bacon, mushrooms,
red onion, candied pecans, parmesan
and apple cider vinaigrette

THE HARVEST 18
braised shallots, roasted squash, gorgonzola cheese
and candied pecans over spinach and kale with
cranberry white balsamic 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

THE CAESAR 17
romaine, parmesan and croutons
tossed in Caesar dressing

ENHANCE YOUR SALAD
salmon fillet 20 • petite salmon 14
steak 17
shrimp 10
portabella 7
grilled or blackened chicken 6
anchovies 4.5

SOUPS & CHILI

CLASSIC CHILI
cup 6.5 or bowl 9.5

SOUP DU JOUR
cup 4 or bowl 5.5

FRESH BAKED BREADS 7
select appetizers, entrees and salads
are served with fresh baked bread
additional baskets available upon request
EXTRA BAUGETTE 3.5

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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 and inquire about allergens with a service
employee

ADD $5 FOR SPLIT ENTREES

PRIME STEAKS

served with a garden salad and accompaniment
upgrade your garden salad to any of our signature salads $5

14 OZ STRIP STEAK. 65

16 OZ RIBEYE. 65

8 OZ FILET. 65

6 OZ FILET. 55

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

PRIME ADDITIONS

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

sauteed bell peppers 5
sauteed mushrooms 4.5
sauteed onion 3.25
crumbled bleu 3
gorgonzola cream sauce 3

PASTAS & BOWLS

served with a garden salad
upgrade your garden salad to a signature salads $5

LOBSTER & SAUSAGE FETTUCCINE 49
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan

PAELLA 47
Andouille sausage, shrimp and a half lobster tail with butter beans, oven-roasted tomatoes, garlic, yellow onion, mushrooms, peas and rice

DUCK RAGU 42
slow braised, Venetian spiced duck ragu over pear & four cheese fiocchi, with basil ricotta

(V) STUFFED SQUASH 36
roasted delicata squash with a blend of lentils, walnuts and mushrooms, roasted carrots and parsnips topped with fried sage leaves and a pomegranate balsamic drizzle

SCALLOP RISOTTO 39
lemon asparagus risotto with seared scallops garnished with teardrop peppers

CAJUN FETTUCCINE 34
fettuccine pasta, Cajun chicken and shrimp, Creole poblano cream sauce, sautéed peppers and onions

WESTER ROSS SALMON ENTREES

served with a garden salad and accompaniment

BACON & APPLE 47
bacon and apple wrapped smoked salmon with macadamia brie sauce over roasted delicata squash

ANCHO BUTTER SALMON 43
blackened and served with sweet potato and black bean hash and orange-ancho chili butter

CITRUS COMPOUND BUTTER 42
pan seared or grilled

add a cedar plank to any salmon entree 3.5

SIGNATURE ENTREES

served with a garden salad and accompaniment
upgrade your garden salad to a signature side 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

FRENCH WILD MUSHROOM CHICKEN 37
pan-seared, bone-in, skin-on chicken breasts with wild mushroom demi glace served over mashed potatoes

PERI PERI CHICKEN 36
twin seared chicken breasts, authentic Portuguese cheesy beans with a saffron butter sauce

SEAFOOD

LOBSTER TAIL 67
butter poached North Atlantic lobster tail

CITRUS POACHED SEABASS 64
finished with lemon anise simple syrup and lemon herb butter

PEPPERONATA SEABASS 64
pan seared seabass served over mashed potatoes and topped with classic Italian pepperonata

GRILLED SWORDFISH 42
grilled swordfish, apple and scallop fried rice with peas, leeks, daikon, green bell peppers, garlic, ginger, topped with sweet chili sauce

COD FRANCIASE 42
eight ounce prime-cut cod battered with egg, asiago cheese and parsley seared and topped with a garlic white wine lemon butter sauce

ENTREE ACCOMPANIMENTS

baked potato 3.5 • sweet potato 4.5
garlic thyme mashed potatoes 4.5 • garlic parmesan risotto 4.5
roasted asparagus 5 • broccoli 4.5 • seasoned jasmine rice 3

LOADED SWEET AND BAKED POTATO OPTIONS ARE AVAILABLE
BAKED AND SWEET POTATOES ARE ONLY AVAILABLE AFTER 4PM