

Gatsby's

at The Grand Resort

Appetizers

Mediterranean Board

buffalo bleu cheese olives, feta stuffed olives, artichoke feta salad, chef's choice of assorted cheeses and meats, rosemary focaccia toast, apricot spread, sour cherry spread and smoked almonds
Perfect to share with the table! 35

Lamb Meatball

handmade lamb meatballs served with Tzatziki, arugula, stuffed peppadew peppers and Naan 21

Shrimp Scampi

sautéed in lemon garlic white wine sauce served with a toasted baguette 16

Lettuce Boats

romaine hearts filled with hummus, quinoa, green chickpeas, kale and edamame served with a sriracha honey dipping sauce 16

Eggplant Bruschetta

battered eggplant, arugula, heirloom tomato, fresh mozzarella and golden balsamic 13

Avalon's Hot Peppers in Oil

Avalon's hot peppers served with warm Italian and rye bread 12

Crab Holzel Salad

freshly made, cold crab salad over a bed of romaine lettuce with tarragon vinaigrette MP

Soup

Soup Du Jour

Cup 2.75 | Bowl 4.50

Chili

Cup 4.50 | Bowl 6.50

Salads

The Gatsby

kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, Parmesan and apple cider vinaigrette 16

A Signature Salad! Try it with grilled portobella | 5

The Hepburn

Iceberg and Arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, Gorgonzola and golden balsamic vinaigrette 14

A Signature Salad! Try it with blackened chicken | 5

The Caesar Salad

romaine, parmesan and croutons tossed in Caesar dressing 12

Salad Additions

Blackened or Grilled Chicken | 5

Grilled Steak | 11

Grilled Salmon | 11

Grilled Shrimp | 8

Grilled Portobella | 5

From the Pizza Oven

Pizza Toppings | 1.50

Pepperoni • Sausage • Bacon • Mushrooms • Onions • Bell Peppers • Black Olives
Avalon's Hot Peppers in Oil • Extra Cheese

Build Your Own

housemade tomato sauce and three-cheese blend 9.50

White Pizza

garlic parmesan sauce, Avalon's hot peppers in oil and a three-cheese blend 12

Veggie Pizza

ranch and alfredo sauce, broccoli, cauliflower, a three-cheese blend and cheddar 16

8oz Angus Burger

grilled to your liking with lettuce, tomato, onion, and pickle on a Kaiser roll served with housemade potato chips 11

Try your burger "Jacked" - topped with bacon, Gouda, mushrooms, onion frizzes and Jack Daniel's special sauce | 5

Burger Toppings

- Cheese .75 • Fried Egg .75 • Sautéed Onions 1 •
- Sautéed Peppers 1 • Sautéed Mushrooms 1 •
- Applewood Bacon 1.5 • Hot Peppers in Oil 1.75 •
- Avocado 2.25 • Italian Greens 3.25 •

Sandwich Sides

Fresh Cut Fries 3.75

Waffle Fries 3.75

Sweet Potato Fries 5.5

Onion Rings 6

Housemade Chips 3

Seasonal Handheld Selections

Hawaiian Chicken

grilled chicken breast, shaved ham, grilled pineapple, red onion, spinach, Colby Jack cheese, house made Hawaiian barbecue sauce on a brioche bun 13

Caprese Melt

heirloom tomatoes, fresh mozzarella, balsamic reduction and pesto on Naan bread 13
add grilled or blackened chicken | 5

PBLT

toasted wheat berry bread, thick cut pork belly, kale blend, cucumber, heirloom tomato jam drizzled with Sriracha honey 13

Prime Beef Selection

served with an accompaniment and a garden salad

16oz Ribeye
MP

6oz Filet
MP

14oz New York Strip
MP

8oz Filet
MP

Gorgonzola Cream Sauce 2.75 • Crumbled Bleu 2.75 • Shrimp Scampi 6.75
Sautéed Onions 3 • Sautéed Peppers 3 • Sautéed Mushrooms 3 • Butter Poached Crab MP

Main Entrees

served with a garden salad

Purebred Lamb Chops

grilled to perfection and served with an accompaniment MP

We are one of the few restaurants in the country to offer this wonderfully flavored lamb from Elysian Fields in Southwestern, PA

Lobster and Sausage Fettuccine

lobster, fennel sausage, fire roasted tomatoes and spinach in a roasted red pepper cream sauce with shaved parmesan over fettuccine 34

Chicken Parmesan

parmesan breaded chicken breast, provolone cheese and house made tomato sauce over penne pasta 23

Orange Poached Sea Bass

roasted fennel, blood orange reduction, cinnamon cranberry froth, toasted almonds and a candied blood orange slice served with an accompaniment 42

Vegetable Stir Fry

snap peas, cubed zucchini and squash, red bell peppers, broccoli, mushrooms, water chestnuts and baby corn 23

available with grilled chicken or steak

Summer Salmon

seared with fresh oregano, thyme, lemon and garlic, served with an accompaniment 32

Accompaniments

Roasted Asparagus 4.5

Loaded Baked Potato 4.5

Baked Potato 3

Penne with Tomato Sauce 3.5

Seasonal Vegetables 3.5

Jasmine Rice 3

Broccoli 3

Sour Cream and Chive Red Skin Mash 3

Ancho Chili Lime Chicken

marinated chicken breasts, roasted peppers, poblano, and onions topped with mexican street corn salsa and pico de gallo. Served with a choice of accompaniment 28

