

Welcome to

A stylized sunburst graphic consisting of numerous thin, radiating lines of varying lengths, centered behind two horizontal lines. The word "GATSBY'S" is printed in a bold, serif font across the middle of these lines.

GATSBY'S

THE GRAND RESORT
—WARREN, OHIO—

APPETIZERS

Mediterranean Board

Buffalo bleu cheese olives, feta stuffed olives, garlic herb pepperazzi, artichoke feta salad, prosciutto, Italian herb sausage, calabrese, chef's choice of assorted cheeses, rosemary focaccia toast, apricot spread, sour cherry spread and smoked almonds 32
Perfect to Share with the Table

Pan Seared Scallops

Sweet corn and basil cream sauce 23

Lamb Meatballs

Served with cucumber yogurt sauce, arugula, boursin stuffed peppadew peppers and housemade Naan 18

Shrimp Scampi

Sautéed in lemon-garlic butter and white wine sauce served with a toasted baguette 15

Tuna Wonton Tacos

Three crispy wonton shells with blackened tuna, jicama peppadew slaw and chipotle citrus vinaigrette 13

Eggplant Bruschetta

Battered eggplant over arugula topped with fresh mozzarella, tomato and golden balsamic 11

Avalon's Hot Peppers In Oil

Avalon's peppers served with warm Italian and rye bread 10.50

SALADS

The Gatsby

Kale and spinach blend, bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette 15
A Signature Salad! Try with Grilled Steak 9

Roasted Beet Salad

Iceberg and kale blend, roasted red, gold and candy cane beets, herb goat cheese, chipotle candied walnuts and orange cumin vinaigrette 14

The Hepburn

Iceberg and Arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette 13

The Caesar

Romaine, parmesan and croutons tossed in Caesar dressing 11

SALAD ADDITIONS

Steak 9

Salmon 9

Ahi Tuna 9

Shrimp 8

Chicken 5

Grilled or Blackened

Portabella 4

SOUP

Soup Du Jour 4.50

Cup 2.75

Chili 6.50

Cup 4.50

PRIME BEEF SELECTION

Served with garlic compound butter, a garden salad and accompaniment

Ribeye

16oz Market Price

Center Cut Filet

8oz Market Price

6oz Market Price

New York Strip

14oz Market Price

PRIME BEEF ADDITIONS

Lobster Tail	Market Price	Sautéed Onions	2.50
Butter Poached Crab	10.50	Sautéed Peppers	2.50
Bone Marrow	8	Sautéed Mushrooms	2.50
Shrimp Scampi	6	Bordelaise Sauce	2.25
Crumbled Bleu	2.75	Gorgonzola Cream Sauce	2.25

FROM THE LAND

Served with a garden salad and accompaniment

Purebred Lamb Chops

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

Berberé Braised Pork Shank

Tender bone-in pork shank with warm African berbere spice blend and rich burgundy jus 33
Best paired with Smoked Gouda Mashed Potatoes

Saltimbocca Chicken

Two 5oz herb seasoned chicken breasts wrapped in prosciutto and caul fat baked to a golden brown with lemon sage pistachio butter sauce 26

Chicken Eggplant Diabalo

Sautéed chicken cutlet and fried eggplant topped with garlic, Hungarian hot peppers, sherry wine, plum tomato sauce and melted provolone 26

FROM THE SEA

Served with a garden salad

Baked Lobster Tail

8oz lobster tail baked in a creamy white wine sauce and served with drawn butter and your choice of accompaniment Market Price

Coriander Seared Halibut

Wild halibut pan seared with coriander salt served over carrot ginger puree and sherry braised fennel and your choice of accompaniment 38

Grilled Salmon

Sustainably raised salmon, grilled to your liking with orange and clove honey glaze and your choice of accompaniment 28

Seared Scallops

Pan seared scallops over Okinawan purple sweet potatoes and topped with chipotle brown butter and toasted pistachios and your choice of accompaniment 39

Lobster And Sausage Fettuccine

Lobster, fennel sausage, fire roasted tomatoes and spinach in a cream sauce with shaved parmesan over fettuccine 28

ACCOMPANIMENTS

Roasted Asparagus	3.75	Chef's Selection Risotto	3
Pork Belly And Brussels Sprouts	3	Baked Potato	3
Broccoli	3	Smoked Gouda Mashed Potatoes	3
Angel Hair Pasta With Housemade Tomato Sauce	3.75	Crispy Smashed Yukon Potatoes	3



The Atrium

BAR BITES

Breaded Chicken Wings

Nine plump and juicy lightly breaded chicken wings tossed in your choice of sauce 14.50
 Barbecue • Garlic • Buffalo
 Hot • Garlic Parmesan • Bayou Barbecue

Smoked Chicken Nachos

Blue corn tortilla chips, smoked chicken, black beans, roasted corn, green onions, pickled jalapeños, Bayou barbecue, pepper jack queso and sour cream 13

Ricotta Stuffed Meatball

8oz meatball stuffed with herb whipped ricotta topped with Avalon's hot peppers in oil and housemade tomato sauce 11

Bavarian Pretzel

Jumbo pretzel served with your choice of warm spicy cheese sauce or dusted in cinnamon sugar with vanilla frosting 9.50

Mozzarella Sticks

Battered mozzarella, fried and served with housemade tomato sauce 9

Housemade Chips

Thinly sliced potatoes, deep fried and served with buffalo ranch dip 6

PIZZA

Smoked Chicken Bacon Ranch

Buttermilk ranch, smoked chicken, applewood bacon, red onion, a three-cheese blend and cheddar topped with scallions and a honey Sriracha drizzle 13

Veggie

Ranch and alfredo sauce, broccoli, cauliflower, a three-cheese blend and cheddar 12

Brier Hill

Housemade tomato sauce, diced bell peppers and Romano cheese 13

White Pizza

Garlic parmesan sauce, Avalon's hot peppers in oil and three-cheese blend 11

Build Your Own

Housemade tomato sauce and three-cheese blend 9.50

Build Your Own Additions 1.50 Each:

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

SANDWICHES

Memphis Philly

Slow roasted brisket, housemade Memphis barbecue, caramelized onions, peppadew peppers and fontina cheese on a soft hoagie roll 14

Pear and Brie Monte Cristo

Shaved ham, smoked turkey, brie and housemade pear jam on rustic Italian bread, egg battered, grilled and dusted with powdered sugar 13

Reuben Griller

Shaved corn beef, sauerkraut, Swiss and thousand island on grilled marble rye bread 11.50

Toasted Italian Sub

Salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion with Italian dressing on a toasted hoagie roll 11

Chicken Deluxe Griller

Grilled chicken breast with Avalon's hot peppers in oil and provolone on toasted Italian bread 11

The Club

Turkey, ham, applewood bacon, American cheese, lettuce and tomato stacked on toasted club bread 11

ADD TO ANY SANDWICH

Sweet Potato Fries	5.50	Waffle Fries	3.75
Onion Rings	5	Housemade Chips	3
Fresh-Cut Fries	3.75	Apple Sauce	1.75

BURGERS

Served with Housemade Chips

Lamb Burger (Bifteki Arniou)

Housemade lamb patty with feta and fire roasted tomatoes wrapped in caul fat, seared and topped with arugula, fresh tomato and tzatziki sauce on a toasted Kaiser roll 18

Jacked Up Smokehouse Burger

8oz Angus burger grilled to your liking, bacon, smoked Gouda, sautéed mushrooms, crispy onion frizzies and housemade Jack Daniel's sauce 14

Teriyaki Burger

8oz Angus burger grilled to your liking, bok choy slaw, fresh tomato, sesame seeds and housemade teriyaki glaze 13

Build Your Own

8oz Angus burger cooked to your liking with lettuce, tomato, onion and pickle on a Kaiser roll 11

Build Your Own Additions

Additional Burger	5	Sautéed Mushrooms	1
Italian Greens	3.25	Sauteed Onions	0.75
Avocado	2.25	Fried Egg	0.75
Crumbled Bleu Cheese	1.75	Cheese	0.75
Avalon's Hot Peppers in Oil	1.75	(American, Provolone, Swiss, Pepper Jack, Cheddar)	
Applewood Bacon	1.50		
Sautéed Peppers	1		