Appetizers

**MEDITERRANEAN BOARD** – 32
Buffalo bleu cheese olives, feta stuffed olives, garlic herb pepperazzi, artichoke feta salad, prosciutto, Italian herb sausage, calabrese, stilton with apricot, applewood smoked cheddar, red wine cheese, rosemary focaccia toast, apricot spread, sour cherry spread and smoked almonds

*Perfect to Share with the Table*

**PAN SEARED SCALLOPS** – 23
Sweet corn and basil cream sauce

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

**PEPPERCORN FILET TIPS** – 14
Sautéed with Brussels sprouts over smoky onion remoulade and topped with a peppercorn cream sauce

**SWEET POTATO BLACK BEAN TACO** – 9
Corn salsa, pickled red onions and Sriracha sour cream

**GOAT CHEESE POTATO AND PULLED DUCK** – 13
Barbecue pulled duck on a goat cheese potato cake topped with raspberry sauce

**EGGPLANT BRUSCHETTA** – 11
Battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic

**SAN JUAN NACHOS** – 11
Slow roasted pork, sofrito beans, lime cream on plantain chips

**AVALON’S HOT PEPPERS IN OIL** – 10.50
Avalon’s peppers served with warm Italian and rye bread

**EGGPLANT FRIES** – 9
With choice of spicy plum tomato sauce and Yum Yum sauce

Salads

**THE GATSBY** – 15
Kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette

**SUMMER BERRY** – 14
Arcadian lettuce blend, fresh strawberries, blueberries, blackberries, sliced almonds, crumbled goat cheese and strawberry balsamic vinaigrette

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

*A Signature Salad! Try with Blackened Chicken – 5*

**THE GRILLED** – 12
Mixed greens, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing

**THE CAESAR** – 11
Romaine, parmesan and croutons tossed in Caesar dressing

**SALAD ADDITIONS**

- **STEAK** – 9
- **SALMON** – 9
- **AHI TUNA** – 9
- **SHRIMP** – 8
- **PORTABELLA** – 4
- **CHICKEN** – 5

*Grilled or Blackened*

Soup

**Soup Du Jour** – 4.50

*Cup* – 2.75

**Chili** – 6.50

*Cup* – 4.50
Specialty Entries

Served with a garden salad and accompaniment

**PRIME BEEF SELECTION**

<table>
<thead>
<tr>
<th>RIBEYE</th>
<th>CENTER CUT FILET</th>
<th>NEW YORK STRIP</th>
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<tbody>
<tr>
<td>16 oz – MP</td>
<td>8 oz – MP</td>
<td>14 oz – MP</td>
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**PRIME BEEF ADDITIONS**

- Lobster Tail: MP
- Butter Poached Crab: 10.50
- Shrimp Scampi: 6
- Crumbled Bleu: 2.75
- Sautéed Onions: 2.50
- Sautéed Peppers: 2.50
- Sautéed Mushrooms: 2.50
- Rosemary Red Wine Sauce: 2.25
- Bordelaise Sauce: 2.25
- Gorgonzola Cream Sauce: 2.25

**PUREBRED LAMB CHOPS – 46**

We are one of the few restaurants in the country to offer this wonderfully flavored lamb from Elysian Fields in Southwestern, PA—grilled or seared and served with mint chimichurri

**MEDITERRANEAN STEAK KABOBS – 29**

Marinated steak kabobs, bell peppers, red onion, cilantro rice and cucumber yogurt sauce

**GOAT CHEESE CHICKEN – 26**

Seared chicken breast, crispy pork belly, Brussels sprouts, crumbled goat cheese, spicy cherry honey glaze and smoked almonds

**STUFFED MILANO CHICKEN – 24**

Seared chicken breasts, smoked mozzarella stuffing, pomodoro relish and honey balsamic
Pasta
Served with a garden salad

LOBSTER AND SAUSAGE FETTUCCINE – 28
Lobster, fennel sausage, fire roasted tomatoes and spinach in a cream sauce with shaved parmesan over fettuccine

TEQUILA LIME CHICKEN PASTA – 25
Chicken breast, jalapeño, red bell pepper, red onion, cilantro, light tequila cream sauce and fettuccine

LOBSTER TAIL – MP
8–10 oz lobster tail baked with a honey garlic glaze

ORANGE POACHED SEA BASS – 38
Roasted fennel, blood orange reduction, cinnamon cranberry froth, toasted almonds and a candied orange slice

GRILLED SALMON – 28
Oregano oil and avocado tzatziki sauce

SEARED AHI TUNA – 24
Blackened tuna, cucumber green tomato salsa, roasted poblano purée and honey Sriracha

CHICKEN PARMESAN – 21
Breaded chicken breast with provolone, and housemade tomato sauce served over spaghetti

SPAGHETTI AGLIO E OLIO – 18
Sautéed broccoli rabe, peppadew, lemon zest, olive oil, chopped garlic and shaved parmesan

All pastas are freshly sourced.

From the Sea
Served with a garden salad and accompaniment

V E G E T A B L E
Roasted Asparagus – 3.75
Pork Belly And Brussels Sprouts – 3
Broccoli – 3

S T A R C H
Angel Hair Pasta With Housemade Tomato Sauce – 3.75
Chef’s Selection Risotto – 3
Baked Potato – 3
Garlic Mashed Potato – 3

Accompaniments

All fried items are cooked with peanut oil. Gluten free options are available upon request. Some menu items may contain soy. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.
**Sandwiches**

**WESTERN TURKEY CLUB** – 13
Turkey, applewood bacon, avocado, lettuce, tomato, onion with a jalapeño peppercorn ranch on toasted wheat berry bread

**CUBAN BISTRO** – 12
Shaved pork loin, fennel onion marmalade, applewood bacon, Gruyère cheese, shaved prosciutto and Dijon mustard on a hoagie roll

**REUBEN GRILLER** – 11.50
Shaved corned beef, sauerkraut, Swiss and thousand island on grilled marble rye bread

**TOASTED ITALIAN SUB** – 11
Salami, pepperoni, capicola, provolone, Avalon’s hot peppers in oil, lettuce, tomato, onion with Italian dressing on a toasted hoagie roll

**CHICKEN DELUXE GRILLER** – 11
Grilled chicken breast with Avalon’s hot peppers in oil and provolone on toasted Italian bread

**THE CLUB** – 11
Turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

**MOROCCAN MEATBALL** – 11
Housemade Moroccan meatballs, spicy tomato sauce, four-cheese blend on a toasted hoagie roll

**Burgers**

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

**Build Your Own Additions**
- Additional Burger: 5
- Italian Greens: 3.25
- Avocado: 2.25
- Crumbled Bleu Cheese: 1.75
- Avalon’s Hot Peppers in Oil: 1.75
- Applewood Bacon: 1.50
- Sautééd Peppers: 1
- Sautééd Mushrooms: 1
- Cheese: 0.75
  - American, Provolone, Swiss, Pepper Jack
- Sautééd Onions: 0.75
- Fried Egg: 0.75

**ZESTY CHEDDAR BURGER** – 13
8oz Angus burger, crispy pork belly, bacon jam, cheddar cheese, lettuce, tomato, onion, zesty housemade sauce on a toasted Kaiser roll

**DIABLO BURGER** – 13
Chili rubbed 8oz Angus burger with pepper jack, roasted jalapeños, sautéed onions, shredded lettuce with a Sriracha avocado aioli on a toasted Kaiser roll

**BLACK AND BLEU BURGER** – 13
Blackened 8oz Angus burger topped with caramelized onions, mushrooms, spinach, crumbled bleu with a horseradish Dijon aioli on a toasted Kaiser roll

**Upgrade to a local grass fed burger – 8**

**Handhelds**

**ADD TO ANY SANDWICH**
- Sweet Potato Fries – 5.50
- Fresh-Cut Fries – 3.75
- Housemade Chips – 3
- Battered Onion Rings – 5
- Waffle Fries – 3.75
- Apple Sauce – 1.75
- Fresh-Cut Fries – 3.75
- Waffle Fries – 3.75
- Housemade Chips – 3
Small Plates

**BREADED CHICKEN WINGS** – 14.50
Nine plump and juicy lightly breaded chicken wings tossed in your choice of sauce:
- Barbecue
- Garlic
- Buffalo
- Hot
- Garlic Parmesan
- Bayou Barbecue

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

**DOMESTIC CHEESE PLATE** – 12
Chef selected domestic cheeses and deli meats, crackers, honey mustard and Avalon’s hot peppers in oil

**RICOTTA STUFFED MEATBALL** – 11
8 oz meatball stuffed with herb whipped ricotta topped with Avalon’s hot peppers in oil and tomato sauce

**BAVARIAN PRETZEL** – 9
Served with warm spicy cheese sauce

**MOZZARELLA STICKS** – 9
Battered mozzarella, fried and served with housemade tomato sauce

**HOUSEMADE CHIPS** – 6
Thinly sliced potatoes, deep fried and served with buffalo ranch dip

Pizza

**BUILD YOUR OWN** – 9.50
Housemade tomato sauce and three-cheese blend

**Build Your Own Additions** – 1.50
- Pepperoni
- Sausage
- Bacon
- Mushrooms
- Onions
- Bell Peppers
- Black Olives
- Avalon’s Hot Peppers In Oil
- Extra Cheese

**MEATBALL AND RICOTTA** – 14
Housemade tomato sauce, meatballs, whipped ricotta, a three-cheese blend and Avalon’s hot peppers in oil

**CHICKEN SPINACH ALFREDO** – 14
Alfredo sauce, blackened chicken, spinach and a three-cheese blend topped with sliced tomato

**EGGPLANT PIZZA** – 14
Fried eggplant, ricotta cheese, black olives, banana peppers and a three-cheese blend

**CHICKEN AND GREENS** – 14
Garlic butter, grilled chicken, Italian greens, roasted Hungarian hot pepper and a three-cheese blend

**BUFFALO CHICKEN** – 12
Buffalo ranch, smoked chicken and a three-cheese blend

**BRIER HILL** – 13
Housemade tomato sauce, diced bell peppers and Romano cheese

**WHITE PIZZA** – 11
Garlic parmesan sauce, Avalon’s hot peppers in oil and a three-cheese blend