

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



The Atrium

THE GRAND RESORT

(330) 856-1900

WARREN, OHIO

Specialty Entrées

Served with a garden salad and accompaniment

PRIME BEEF SELECTION

RIBEYE

16 oz – MP

CENTER CUT FILET

8 oz – MP

6 oz – MP

NEW YORK STRIP

14 oz – MP

PRIME BEEF ADDITIONS

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

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

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

Accompaniments

VEGETABLE

Roasted Asparagus – 3.75

Pork Belly And Brussels Sprouts – 3

Broccoli – 3

STARCH

Angel Hair Pasta With Housemade Tomato Sauce – 3.75

Chef's Selection Risotto – 3

Baked Potato – 3

Garlic Mashed Potato – 3

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.

H A N D H E L D S

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

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

Served with housemade chips

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
Sautéed Peppers	1
Sautéed Mushrooms	1
Cheese <i>American, Provolone, Swiss, Pepper Jack</i>	0.75
Sautéed 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

BAR BITES MENU

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