

Large Plates

✓ Grilled Vegetables 19
Served with Quinoa, Tomato Vinaigrette

Fried Roasted Half Chicken 22
Soft Polenta, Bloomsdale Spinach, Vandouvan Spice, Tomato Vinaigrette

Herb Crusted Local Halibut 26
Lemon Caper Buerre Blanc, Tomato Relish, Fingerling Potatoes

Pan Seared Ahi Tuna MP
Edamame Puree, Wasabi Aioli, Spiked Avocado, Chili

Cioppino 36
Mussels, Clams, Jumbo Shrimp, Local Halibut, Spicy Tomato Broth

Today's Local Catch MP
Seasonal, Freshly Prepared

Grilled Good Nature® Pork Chop 22
Potato Puree, Garlicky Greens, Molasses Glaze

Twin 4 Oz. Filet Mignon 32
Yukon Whipped Potato, Mushroom Bordelaise, Seasonal Vegetables

12 Oz. Prime New York Strip 37
Potato Croquette, Blistered Heirloom Tomatoes, Seasonal Vegetables, Red Wine Butter

Lamb Bolognese 26
Orechiette, Arugula, Goat Cheese, Fennel Pollen

Pacific Jumbo Shrimp Saganaki 32
Linguine, Tomato, Peppers, Lemon, Garlic

30 Day Dry Aged 20 Oz. Rib Eye 55
Fried Sweet Onions, Blue Cheese Butter

Pot Roast 23
Smoked Cheddar Mac N' Cheese, Demi Glace, Seasonal Vegetables

Burgers

All Burgers Are Served With House Fries. Substitute Sweet Potato Fries, Onion Ribbons, Fried Green Beans, Soup or Salad For \$2

Classic Burger 15
Additions \$1 : Cheese, Bacon, Avocado, Grilled Onions, Mushrooms, BBQ Sauce
Butter Lettuce, Tomato, Dill Pickle

Surf and Turf Burger 25
Ground Dry Aged Beef, Dungeness Crab, Served With Smoky Tomato Aioli



Corporate Executive Chef Paul Hancock

An 18% gratuity will be added for parties of 6 or more.
An additional \$5 charge will be added for split plates

AVALON GRILLE
STEAK / SEAFOOD / BURGERS