

Starters

Mezze Sampler 9

Spring Vegetables, Skordalia, Eggplant Caviar, Hummus, Crostini

Today's Crudo/Ceviche/Tartare 16

Intuitive Flavorings

Sweet Potato Fries 8

Crispy Country Ham, Red Eye Aioli, Chives

Roasted Brussels Sprouts 10

Cranberries, Almonds, Pancetta, Mustard Vinaigrette

Spicy Ginger Pork 10

Lettuce Cups, Sweet Chili Sauce, Green Onion, Mint

Black Mussels Mariniere 16

Shallots, Garlic, Lemon, Butter, Grilled Sourdough

Crispy Calamari & Rock Shrimp 15

Honey Mustard Sauce, Arugula, Pickled Red Onions

Sweet & Sour Chicken Wings 13

Cilantro, Asian Slaw, Mango Habanero BBQ Sauce

Burrata Cheese 15

Fresh Strawberries, Basil, Olive Oil, Warm Bread

Olives And Bulgarian Feta 8

EVOO

Crispy Onion Ribbons 8

Sriracha Ranch, Chives, Parsley

Fried Green Beans 8

Dijonaise, Chives, Lemon Zest

Soup & Salad

Carrot Soup 8

Heirloom and Thumblina Carrots, Santa Barbara EVOO Finish

Clam Chowder 9

Manila Clams, Arugula

Butter Lettuce Salad 12

Apples, Candied Walnuts, Blue Cheese, Cranberries, Champagne Vinaigrette Dressing

Caesar Salad 12

Croutons, Creamy Lemon Dressing

Add Ahi Tuna 5 Grilled Chicken 5 Jumbo Shrimp 8


Poached Shrimp Salad 18

Romaine, Peppers, Cucumbers, Tomatoes, Olives, Feta Cheese

Herb Vinaigrette Dressing

Catalina Cobb Salad 17

Romaine, Grilled Chicken, Egg, Tomato, Bacon, Blue Cheese

 This icon represents our vegetarian options

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