

Dinner

To Begin With Signature starters with a California coastal influence

AHI TARTARE Sashimi-grade tuna, green apples, cucumber, fresh coconut and pickled Serrano peppers over avocado-cilantro purée, with a lime-coconut finish and squid ink rice crackers / 17

HERB TRUFFLE PARMESAN FRIES Thin-cut crispy potatoes tossed in truffle oil, herbs and shaved Parmesan, and served with ketchup and savory-sweet black garlic dipping sauce / 9

SLIDER TRIO Shrimp with shaved fennel and watercress / Chicken Tinga with onion, tomato and chipotle cream / Beef with smoked Gouda, onion marmalade and spicy mayo / \$12

CHORIZO CHEESE MACARONI Traditional style pasta and smokey Mexican chorizo in a creamy pepper jack sauce, with cotija gratin finish and micro epazote accents / Small 9 / Large 16

GRILLED OCTOPUS Tender slow-cooked octopus finished crisp on the grill and served over heirloom beans, pickled red pearl onions, chick peas and roasted eggplant purée, with savory pimento aioli and a Serrano chile kick / 15

FLASH-FRIED GREEN BEANS An Avalon Grille favorite. Lightly battered, seasoned, and served crisp and tender, with savory sweet black garlic dipping sauce and spicy chile mayo / 9

CRISPY BRUSSELS SPROUTS Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl onion, pineapple, arugula, smoke Gouda and cilantro vinaigrette / 7

CRISPY CALAMARI Tender and light, with spicy-sweet habanero chili glaze, flash-fried shishito peppers and cilantro aioli / 9

Farmer's Market Inspirations Freshness with a creative flair

CHEF'S SELECT SOUP Daily inspiration with a seasonal influence / Cup 7 / Bowl 11

ROASTED TOMATO SOUP Vine-ripened tomatoes, slow roasted in herbs and finished with almond basil pesto / Cup 6 / Bowl 9

CLASSIC CAESAR Small romaine hearts, marinated anchovies and toasted Parmesan croutons, with classic Caesar dressing / 11 Add Chicken 5 / Shrimp 7 / Steak 9

AG WEDGE Baby iceberg, applewood bacon, caramelized onion, sliced radish and farmstand baby heirloom tomatoes, diced green apple, chopped hazelnuts, with creamy Point Reyes blue cheese dressing / 12 / with Roasted Chopped Chicken 16 / with Lobster 23

AG TOSTADA Shredded baby romaine, diced heirloom tomato, black beans, California avocado, roasted corn and crispy house-made corn tortillas, with a black bean purée and queso fresco finish, and sour cream, guacamole, roasted tomato salsa and tomatillo salsa on the side / with Chicken Tinga 17 / with Marinated Angus Steak 21

SEASONAL SALAD Caramelized lady apples, oranges, heirloom tomatoes, watercress and fresh basil, with goat cheese, grain granola and spicy-sweet dressing / 13

EGGPLANT CONFIT Slow cooked with garlic, shallots and thyme, and accompanied by delicata squash, potatoes, roasted carrots and fresh herbs in a vegetable broth / 22



Menu

Main Courses

Meat Certified Angus beef, sustainable meats and free-range Jidori chicken

ROASTED BONE-IN CHICKEN Thyme butter-roasted breast with drumette, sweet potatoes au gratin, crispy Brussels sprouts and chicken jus / 25

MARINATED HANGER STEAK Grilled 10oz cut topped with sweet heirloom tomato jam and served with mixed leaves salad and herb garlic and sea salt Kennebec wedge fries / 27

ANGUS FILET Tender grilled 8oz filet, accompanied by roasted garlic-whipped potatoes, broccolini and roasted carrots, with 3-herb gremolata and a savory mushroom merlot reduction / 39

BUFFALO SHORT RIBS Rusack Cabernet-braised ribs, with winter truffle fresh polenta, roasted carrots, cauliflower and micro arugula / 38

PORK LOIN SCALOPPINI All-natural Salmon Creek Farms pork with prosciutto and sage, over zucchini, lima bean and ricotta-barley risotto / 32

WAGYU BURGER Grilled Snake River Farms beef, crisp lettuce, vine-ripened tomato, dill pickle, shaved red onion and sweet tomato jam on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 16 / with cheddar 17

OAXACA BURGER Grilled house-ground blend of Snake River Farms beef tenderloin and mushrooms, with Oaxaca cheese, crispy onions, California avocado, tomatillo salsa, fried egg and huitlacoche aioli on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 22

Seafood Line-caught and sustainable local fish and seafood

ANDOUILLE & LOBSTER LINGUINE Succulent lobster, andouille sausage, baby heirloom tomatoes and poached egg in a creamy king oyster mushroom sauce over squid ink linguine / 45

HARISSA-MARINATED SWORDFISH Grilled and served with ham hock-braised beluga lentils, lemon herb pistou and roasted sunchoke foam / 28

PAN-SEARED CORVINA White sea bass fillet served with traditional Puerto Rican pasteles, Mexican chorizo, chickpeas, tomato sofrito and crispy herb salad / 32

CRISPY SCALLOPS & CALAMARI Pan-seared Maine scallops and flash-fried local squid, tossed in sweet coconut chili sauce and served with braised bok choy over baby carrot and ginger purée / 36

LOCAL MAHI MAHI Pan-seared and served with white bean stew, pork belly, roasted squash and winter truffle vinaigrette / 29

