

Dinner

To Begin With Signature starters with a California coastal influence

- SPICY AHI** Sashimi-grade tuna, shaved hot house cucumber, avocado purée and sriracha tobiko aioli, dusted with nori powder and served with furikake rice crackers / 18
- HAMACHI TIRADITO** Pacific yellowtail with ninja radish, pickled red pepper and cucumber relish, California avocado, rocoto sauce, lemon air and micro flowers / 18
- 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 / 10
- MEAT & CHEESE BOARD** A selection of cured meats and local artisanal cheeses, roasted Marcona almonds, sweet honey comb and dried-on-the-vine grapes, served with baguette toast and house-made marmalade / 29
- 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 Fresno chile kick / 22
- FLASH-FRIED GREEN BEANS** An Avalon Grille favorite, lightly battered, seasoned, and served crisp and tender, with spicy mayo and savory sweet black garlic dipping sauce / 9
- CRISPY BRUSSELS SPROUTS** Flash-fried tender and tossed with orange-glazed pork belly bits, pickled pearl onion, pineapple, arugula, smoked Gouda and cilantro vinaigrette / 8
- CRISPY CALAMARI** Tender and light, with spicy-sweet habanero chili glaze and flash-fried shishito peppers / 14

Farmer's Market Inspirations Freshness with a creative flair

Vegan Dishes

- ROASTED TOMATO SOUP** Vine-ripened tomatoes, slow roasted in herbs and finished with confit potatoes and basil oil / Cup 6 / Bowl 9
- ROASTED BEET SALAD** Orange-infused farmstand baby beets, Black Mission figs, heirloom tomatoes, wild baby arugula and avocado purée, with marbled rye bread crumbles and a Meyer lemon pepper vinaigrette / 15
- CAULIFLOWER STEAK CONFIT** Slow-cooked with garlic, shallots and thyme, and accompanied by roasted squash and carrots, potatoes, arugula and fresh herbs in a vegetable broth / 22

- CLASSIC CAESAR** Crisp romaine hearts, marinated white anchovies, Parmesan cheese, lavash croutons and house-made dressing / 11 / add Chicken 7 / Steak 9 / Shrimp 10
- AG WEDGE** Baby iceberg, applewood bacon, caramelized onion, sliced radish, vine-ripened tomatoes, diced green apple and chopped hazelnuts, with creamy Point Reyes blue cheese dressing / 11 / with Chicken 18 / with Lobster 26
- GRILLED CALIFORNIA PEACHES** With blood orange segments, heirloom tomatoes, Drake Family Farms goat cheese, Park raw granola, tender pea shoots and La Quercia prosciutto, with aromatic herb verjus vinaigrette / 15



Menu

Main Courses

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

ROASTED WHOLE CHICKEN FOR TWO Marinated in ginger and citrus hoisin sauce, slow-roasted and served with lemony broccolini, julienne bok choy, farmstand carrots, scallions, kumquats and cilantro slaw dressed with spicy peanut sauce / 60

GRILLED PORK CHOP Citrus and herb-brined Salmon Creek Farms pork on parsnip purée with a saba vinegar finish, accompanied by a salad of warm Brussels sprout leaves, fennel, lady apple, blue lake beans and pancetta / 34

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 choice of mixed greens or thin-cut crispy sea salt fries / 16 / add Bacon 2 / Cheddar 2 / Avocado 2 / Fried Egg 2

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 / 29

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

Choose Your **28-DAY DRY-AGED NEW YORK STRIP** / 14oz / 59

Prime Cut **CERTIFIED ANGUS BEEF RIBEYE** / 14oz / 45

CHATEAUBRIAND FOR TWO / 16oz / 85

Grilled Angus beef accompanied by roasted garlic and BBQ onions, with fresh asparagus, wild mushroom ragout and roasted corn risotto, and Madeira sauce and béarnaise on the side

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 / 39

PAN-SEARED SCALLOPS Accompanied by fava bean, English pea, roasted corn, Yukon gold and sautéed Wild Baby Arugula succotash with a pistou finish / 36

PACIFIC SEABASS Misoyaki-glazed fillet, with shiitake mushroom and cilantro-scented basmati rice, bonito-braised napa cabbage, Big Island hearts of palm and tempura nori crisps / 34

LOCAL HALIBUT Herb-dusted grilled fillet, sautéed summer squash, English Pea Shoots and pumpkin seeds, lemongrass and English pea purée, and lemon ricotta / 35

