

Dinner Menu



Bites

- Bacon Wrapped Dates...\$9
blue cheese sauce / toasted almonds GF
- Truffle Fries...\$9
Parmesan cheese
- Olives & Almonds...\$6
casteveltrano & kalamata olives

Snacks For The Table

- Short Rib & Cooper American Egg Roll...\$15
caramelized onion / horseradish crema
- Tuna Tartar...\$18*
cucumber / avocado / pasta chips
- Arancini (fried risotto)...\$9
goat cheese, vodka sauce
- Crispy Calamari ...\$12
romaine / tomato / lemon caper remoulade
- Sautéed Mussels ...\$15
marinara / white wine / garlic GF
- Baked Meatballs..\$12
veal, beef, pork / marinara / ricotta / mozzarella
- Goat Cheese & Mushroom Tart..\$14
sautéed mushroom mix / goat cheese / puff pastry

Bistro Boards

- Chicken Liver Mousse ...\$11
onion marmalade / grain mustard / crostini
- Chef's Cheese Board...\$22
chef's daily selection

Our snacks and boards are sent from the kitchen as soon as prepared and are meant for sharing

Salads & Veggies

- Fried Cauliflower...\$11
romaine / roasted tomato / lemon caper remoulade GF
- Avalon Cobb...\$14
mixed greens / blue cheese / avocado / potato / bacon / tomato / egg / sherry vinaigrette GF
- Burrata & Roasted Beets ...\$13
marcona almonds / balsamic / arugula / haricot vert GF
- Roasted Red Pepper & Avocado Toast....\$13
herbs, lemon oil, grilled bread

Hearty Salads

No Buns Burger

beef blend burger / cheddar cheese / mixed salad greens / roasted red pepper / tomato / avocado / balsamic \$19*

Shrimp Louie

special sauce tossed chilled shrimp over mixed greens / avocado / hard boiled egg / cucumber \$27 GF

ADD ~ chicken \$8 / salmon \$12 / crab \$11 / shrimp \$11

Bigger Plates

- Lollipop Lamb Chops rosemary veal jus \$34 GF
- Seafood Pescatore mussels / crab / shrimp / black pasta / marinara \$28
- Pan Seared Duck Breast butternut squash / port wine sauce \$32*
- Shrimp and Scallop Medley saffron-mussel jus \$29*
- Salmon eggplant caponata / fingerling potatoes / balsamic reduction \$26 GF*
- Avalon Burger beef blend / caramelized onion / bacon / cheddar cheese / truffle fries / special sauce / brioche bun \$19*
- Judy Foodie Pasta Special shredded beef short ribs / mushrooms / caramelized onion / veal demi / pappardelle \$28
- Penne Vodka pancetta / peas / vodka basil cream sauce \$18
- Overnight Chicken Alfredo slow cooked chicken thigh / lots of parm / cream / gemelli pasta \$22 (sub veggies for chicken available)
- 12oz Angus New York Strip Steak veal & red wine reduction \$39

Gluten Free Pasta Available

ADDD TO ANY DISH~ chicken \$8 / salmon \$12 / crab \$11 / shrimp \$11

GF Denotes items that can be prepared "Gluten Free Friendly"
Please let your server know of any serious allergies, so we can prepare your food properly and or warn of possible cross contamination

***** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

