

Raw

OYSTERS ON THE HALF SHELL 23 | 46
cocktail sauce & red wine mignonette,
lemon, tabasco

CHILLED SHRIMP | 26
u-12 shrimp, Avalon cocktail sauce,
horseradish

CRAB COCKTAIL | 24
lump crab, mustard sauce, lemon

HAMACHI | 21
soy-ponzu, citrus, sesame seeds,
crispy ginger, shiso

TUNA TARTARE | 23
sushi grade tuna, avocado, black garlic soy,
crispy shallots, crispy wonton

Appetizers

ANGRY LOBSTER | 42
1.25lb lobster, sriracha, ginger, pullman toast

PORK BELLY "Bánh Mì" | 19
hoisin glaze, pickled vegetables,
crispy wonton

CHARRED OCTOPUS | 27
cannellini beans, pancetta, shaved fennel,
chimichurri

BONE MARROW | 24
short rib, celery leaf, pickled shallot,
radish, grilled Tuscan bread

ROASTED CAULIFLOWER | 17
tahini, herb vinaigrette, goat cheese,
basil

Salad

ROASTED MARKET BEETS | 18
whipped honey goat cheese, sorrels,
crushed pistachio

THE WEDGE | 19
iceberg, applewood smoked bacon, point reyes
blue cheese, tomatoes, brioche croutons

AVALON CAESAR | 16
little gem, parmesan, pullman crouton, 6 min egg

Entree

LOBSTER TAGLIATELLE | 38
calabrian chili, preserved lemon,
spiced breadcrumbs

DAY BOAT SEARED SCALLOPS | 48
creamy polenta, romanesco, foraged mushrooms

MISO BLACK COD | 44
bok choy, baby eggplant, maitake

MAINE HALIBUT | 45
tri-cauliflower, currants, pine nuts,
capers, citrus brown butter

ORGANIC ROASTED CHICKEN | 34
fingerling potatoes, baby zucchini,
acorn squash, chives

FINGERLING POTATOES | 12
rosemary, thyme, garlic butter

FRENCH FRIES | 12
truffled parmesan, herbs +4

WHIPPED POTATOES | 12
maitre d' butter

from the Sea

28 oz BONE IN "TUNA RIBEYE" | M.P.

WHOLE ROASTED BRANZINO | 46
herbs, provencal sauce, grilled lemon

from the Land

PRIME CUTS | FILET MIGNON 9 oz | 59
NY STRIP 14 oz | 66
PORTERHOUSE 38 oz | M.P

DRY AGED | 28 DAY RIB EYE CHOP 20oz | 84
28 DAY KC CUT BONE IN NY 18oz | 78
30 DAY TOMAHAWK PRIME RIBEYE 36oz | M.P

SAUCES: AU POIVRE | BORDELAISE | CHIMICHURRI | BEARNAISE | STEAK SAUCE

Enhancements

COLD WATER LOBSTER TAIL | M.P CRAB OSCAR | 26

ROASTED BONE MARROW | 21 TRUFFLE BUTTER | 7

CREAMY SPINACH | 14
bechamel, nutmeg

STEAKHOUSE MUSHROOMS | 15
button mushrooms, worcestershire, au jus

BRUSSEL SPROUTS | 13
maple whisky glaze onions, pepitas,
white balsamic glaze

Sides

TRUFFLED MAC & CHEESE | 15 cavatappi pasta, sottocenere cheese add lobster + 11