

Salads

Raw

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

CHILLED SHRIMP | 19
u-12 shrimp, Avalon cocktail sauce,
horseradish

CRAB COCKTAIL | 22
lump crab, mustard sauce, lemon

ROASTED MARKET BEETS | 16
whipped honey goat cheese, sorrels,
crushed pistachio

CHOPPED COBB | 17
iceberg, avocado, egg, applewood smoked bacon,
point Reyes blue cheese, tomatoes, brioche croutons

AVALON CAESAR | 15
little gem, parmesan, pullman crouton, 6 min egg

on top: chicken 9 | salmon 12 | shrimp 18

Appetizers

HAMACHI | 19
ponzu butter, sesame seeds,
crispy ginger, shiso

TUNA TARTARE | 20
sushi grade tuna, avocado, black garlic soy,
crispy shallots, crispy wonton

PORK BELLY "Bánh Mi" | 17
hoisin glaze, pickled vegetables,
crispy wonton

ROASTED CAULIFLOWER | 14
tahini, herb vinaigrette, goat cheese,
basil

BURRATA | 17
basil pesto, heirloom tomatoes,
charred onion vinaigrette, crusty tuscan bread

Entree

AVALON CHEESEBURGER | 23
house blend, lettuce, tomato, bread & butter pickles
secret sauce, brioche bun

TUNA BLT | 19
grilled ahi tuna, Nueske smoked house bacon, iceberg,
wasabi aioli

STEAK FRITES | 31
ribeye steak, herbed french fries, chimchurri

SESAME CRUSTED AHI TUNA | 29
spicy aioli, black garlic shoyu, petite mix
salad, tomatoes, jalapeno peppers

CHICKEN PAILLARD | 23
herbed breast, argula salad, red onion
tomatoes, parmesan

9 oz FILET MIGNON | 56
crushed fingerling, sauteed spinach,
red wine sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.