

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

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

BURRATA | 20
arugula pesto, heirloom tomatoes,
charred onion vinaigrette, crusty tuscan bread

ANGRY PRAWNS | 35
u-10 prawns, sriracha, ginger, pullman toast

CRAB CAKES | 23
panko crusted, smokey campfire corn, bacon
red pepper coulis

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

WATERMELON SALAD | 18
feta cheese, cucumbers, pickled onions, petit-greens
aji amarillo vinaigrette, candied 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

ROCK SHRIMP TAGLIATELLE | 33
arugula, blistered cherry tomatoes
calabrian chili, garlic, spiced breadcrumbs

DAY BOAT SEARED SCALLOPS | 48
root vegetables puree, white beach mushroom,
edamame, micro greens

LOCAL SWORDFISH | 38
israeli couscous, sundried tomatoes, basil
english peas, saffron beurre blanc

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

ORGANIC ROASTED CHICKEN | 34
corn, fresh english peas, red bell peppers,
cipollini onions, truffle whipped potatoes

FINGERLING POTATOES | 12
rosemary, thyme, garlic butter

FRENCH FRIES | 12
truffled parmesan, herbs +4

WHIPPED POTATOES | 12
maitre d' butter

TRUFFLED MAC & CHEESE | 15 cavatappi pasta, fontina, cheddar cheese

from the Sea

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

WHOLE ROASTED BRANZINO | 46
lemon-caper citrus 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

30 DAY TOMAHAWK PRIME RIBEYE 36oz | M.P

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

Enhancements

COLD WATER LOBSTER TAIL | M.P ROASTED BONE MARROW | 21

TRUFFLE BUTTER | 7 POINT REYES BLUE CHEESE | 9

CREAMY SPINACH | 14
bechamel, nutmeg, parmesan

STEAKHOUSE MUSHROOMS | 15
button mushrooms, worcestershire, au jus

HARICOT VERTS | 13
roasted garlic, calabrian chili

Sides