

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, jalapeno  
crispy ginger, shiso

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

CRAB COCKTAIL | 28  
jumbo lump crab, mustard sauce, lemon

Appetizers

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

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

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

POACHED PEAR SALAD | 22  
spinach, lardons panko crusted goat cheese, fig,  
poached pears, pistachio, pomegranate balsamic

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  
smokey campfire cream corn,  
bacon, crispy leeks

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

MAINE HALIBUT | 48  
tri-cauliflower, currants, pine nuts,  
capers, citrus brown butter

ORGANIC ROASTED CHICKEN | 38  
cipollini onions, tri-color carrots,  
truffle whipped potatoes, au jus

FINGERLING POTATOES | 12  
rosemary, thyme, french onion dip

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  
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

CRAB OSCAR | 28

ROASTED BONE MARROW | 21

TRUFFLE BUTTER | 7

CREAMY SPINACH | 14  
bechamel, nutmeg, parmesan

STEAKHOUSE MUSHROOMS | 15  
button mushrooms, worcestershire, au jus

HARICOT VERTS | 13  
roasted garlic, calabrian chili

Sides

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