

THE ATRIUM

@ THE GRAND RESORT

SIGNATURE APPETIZERS

- JUMBO BREADED WINGS.** 21
nine lightly breaded, plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, garlic parmesan, buffalo, hot, carolina, texa-lina
- RICOTTA STUFFED MEATBALL.** 16
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce
GREAT FOR SHARING
- AVALON'S HOT PEPPER IN OIL.** 15
Hot Peppers in Oil are a must-have experience! There is nothing better on a warm piece of fresh baked and sliced to order Ciabatta bread with butter. Each order is served with a variety of breads. Serves up to four people
GREAT FOR SHARING
- ITALIAN GREENS.** 15
served with a Hungarian hot pepper
- EGGPLANT BRUSCHETTA.** 14
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic
- AVALON'S CHIPS AND DIP.** 8
house-made chips served with house-made buffalo ranch dip

• SMOKED NACHOS •

HOUSE-SMOKED MEATS. CHICKEN... 16 | PULLED PORK... 20 | BRISKET... 24
blue and yellow corn tortilla chips, black beans, roasted corn, green onions, pickled jalapeños, bayou barbecue, pepper jack queso and sour cream

SIGNATURE SALADS

- CLASSIC CHILI** CUP 6.5 OR BOWL 9.5
- SOUP DU JOUR** CUP 3 OR BOWL 4.5
- HARVEST QUINOA.** WHOLE 18 HALF 10
arcadian and romaine lettuce, sweet potatoes, apples, red onion, edamame, pistachios and goat cheese with a maple bourbon vinaigrette
- THE HEPBURN.** WHOLE 16 HALF 9
signature salad you can't get anywhere else!
iceberg and arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and house-made golden balsamic vinaigrette
- THE CAESAR.** WHOLE 16 HALF 9
romaine, parmesan and croutons tossed in Caesar dressing
- COMPOSED WALDORF.** WHOLE 16 HALF 9
arcadian lettuce and chopped romaine hearts, celery, apples, grapes, toasted walnuts, gorgonzola cheese, dried cranberries and a side of traditional waldorf dressing
- THE GRILLED.** WHOLE 15 HALF 8
mixed greens, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing

• ENHANCE YOUR SALAD •

salmon fillet 20 • petite salmon 13 • steak 14 • shrimp 9.5
portabella 6.5
grilled or blackened chicken 5.5

BEST BURGER THIS SIDE OF THE CREEK

- WAGYU BURGER 22**
8 ounce wagyu burger, Applewood bacon, grilled red onion, smoked gouda cheese, raspberry habanero jam and onion frizzies on Texas toast
- BUILD-YOUR-OWN BURGER 14**
8 ounce angus burger with lettuce, tomato, onion and pickle on a kaiser roll
- BUILD-YOUR-OWN SLIDERS 15**
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips
- BURGER ADDITIONS**
substitute wagyu burger 7.5 • additional angus burger 6.5
avocado 3.25 • applewood smoked bacon 2.75
Avalon's hot peppers in oil 2.5
sautéed peppers 2 • sauteed mushrooms or onions 1.5
cheese 1.5 • fried egg 1.25

WAGYU BEEF IS A JAPANESE BREED OF CATTLE THAT SPECIALIZES IN "SAVORINESS," BECAUSE ITS HIGH MARBLING OF FAT IS DISTRIBUTED UNIFORMLY THROUGHOUT. THANKS TO THE UNIQUE CHARACTERISTICS OF THE BREED, WAGYU OFFERS A HEARTY AND LUXURIOUS DINING EXPERIENCE! "WE HAVE IT ALL AND SO CAN YOU - ONLY AT AVALON"

- CHARCUTERIE BOARD.** 45
chef's selection of domestic and imported meats and cheeses, jams and preserves, smoked almonds, everything pecans, spicy candied pecans, pickled vegetables and feta stuffed Kardoula peppers - serves up to four people - great for sharing
- SMOKED WHOLE WINGS.** 23
five smoked jumbo whole wings tossed in sweet Thai chili
- WAGYU MEATBALLS.** 22
ten house-made wagyu meatballs topped with a spicy raspberry balsamic glaze, sesame seeds, Fresno peppers and green onion
GREAT FOR SHARING • ASK ABOUT MINI-ORDER OPTIONS
- GORGONZOLA FILET TIPS.** 20
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce
- CHORIZO BEER CHEESE.** 16
house-made seasonal brew cheese dip with hatch chilis and chorizo sausage served with house-made pretzel crostinis
- PORK CRACKLINS.** 15
served with pimento cheese dip and sliced Fresno peppers

BASKETS AND BOARDS

- "FRESH CATCH" TACOS 28**
three flour tortillas with flaky white fish, roasted corn, diced jalapeno, blistered baby heirloom tomato, shredded cabbage, creole tartar sauce
- FISH AND CHIPS 21**
seasonal beer battered cod served with fresh cut fries and three hushpuppies
- CHICKEN TENDER 14**
breaded tenders served with fresh cut fries and your choice of bbq sauce or house-made ranch

BUILD-YOUR-OWN PIZZA 15 | FLATBREAD 10

house-made tomato sauce and our signature cheese blend

- MEATBALL RICOTTA. PIZZA 24 | FLATBREAD 14**
house-made tomato sauce, mozzarella, ricotta, Avalon's hot peppers and meatballs
- CHICKEN N' GREENS. PIZZA 24 | FLATBREAD 14**
garlic parmesan sauce, Italian greens, grilled chicken and Avalon's hot peppers in oil topped with shredded mozzarella
- FARMERS FAVORITE. PIZZA 22 | FLATBREAD 13**
apple butter, fennel sausage, acorn squash, Fresno pepper, honey drizzle, Havarti cheese and fried sage
- VEGGIE. PIZZA 18 | FLATBREAD 12**
ranch-alfredo sauce, broccoli, bell peppers, red onion and our signature cheese blend
- BBQ CHICKEN. PIZZA 18 | FLATBREAD 12**
sweet and spicy bbq, smoked chicken, red onion and bacon topped with our signature cheese blend
- BUFFALO CHICKEN. PIZZA 18 | FLATBREAD 12**
creamy ranch and blue cheese sauce and crispy chicken tossed in buffalo topped with our signature cheese blend
- TRADITIONAL WHITE. PIZZA 18 | FLATBREAD 12**
garlic parmesan sauce, Avalon's hot peppers in oil and our signature cheese blend
- BRIER HILL. PIZZA 16 | FLATBREAD 11**
house-made tomato sauce, bell peppers and romano cheese

- PREMIUM TOPPINGS.** 2.5
Avalon's hot peppers & oil
- ADDITIONAL PIZZA TOPPINGS.** 2.25
bacon | pepperoni | sausage | mushrooms | onion | bell peppers | extra cheese

THE PIZZA OVEN

FROM THE BBQ PIT

BEEF BRISKET SANDWICH. 18

house-smoked beef brisket on a grilled brioche bun with your choice of BBQ sauce
MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES AND ONION FRIZZIES

SOUTHERN BBQ SAUSAGE SANDWICH. . . 16

thick sliced smoked jalapeno cheddar sausage with slaw and spicy pickles on a brioche bun with your choice of BBQ sauce

PULLED PORK SANDWICH. 12

house-smoked pulled pork on a grilled brioche bun with your choice of BBQ sauce
MAKE IT GRAND \$3 • TOPPED WITH SLAW, SPICY PICKLES AND ONION FRIZZIES

ADD SMOKED JALAPENO CHEDDAR SAUSAGE TO ANY BBQ HANDHELD. 4

BBQ PLATTERS

THE MEATS

1/3 a rack of baby back ribs
 5 ounces of smoked meats and your choice of
 • beef brisket • pulled pork butt
 • jalapeno cheddar sausage
BABY BACK RIBS AVAILABLE AFTER 4PM -WHILE SUPPLIES LAST

BBQ PIT SIDES

bbq baked beans • coleslaw • macaroni and cheese

BBQ SAUCES

Original | Bayou | Texa-Lina | Carolina

LARGE BBQ PLATTER. 46

choice of three meats, three sides, your choice of BBQ sauce and a cornbread muffin

SMALL BBQ PLATTER. 38

choice of two meats, two sides, your choice of BBQ sauce and a cornbread muffin

SMOKED BABY BACK RIBS. HALF 28 WHOLE 38

available after 4pm -while supplies last
 baby back ribs smoked in-house with a sweet bbq glaze, served with your choice of two BBQ pit sides and a cornbread muffin

BBQ SKILLETS

BRISKET MAC AND CHEESE SKILLET. 38

cavatappi pasta and house-made three-cheese cream sauce topped with bbq brisket, fresno peppers and green onion

PULLED PORK MAC AND CHEESE SKILLET. 34

cavatappi pasta and house-made three-cheese cream sauce topped with bbq pulled pork, fresno peppers and green onion

PASTA, SKILLETS & BOWLS

served with a garden salad

WAGYU SHEPARDS PIE 38

ground wagyu, peas, carrots and onions in a rich beef gravy topped with mashed potatoes, served in a sizzling cast iron skillet

ANGRY LOBSTER MAC 38

cavatappi pasta with lobster meat tossed in a three cheese cream sauce, topped with seasoned bread crumbs and sriracha drizzle, baked and served in a sizzling cast iron skillet

WAGYU BOLOGNESE 36

house-made wagyu bolognese sauce over bucatini pasta

FOUR CHEESE FIOCCHI 34

cheese filled pasta purses with fennel sausage, onions and bell peppers in a blush sauce

CHICKEN SHAWARMA SIZZLE 32

seasoned shawarma chicken, sauteed red onions, bell peppers and roasted tomatoes served on a sizzling cast iron skillet with quinoa, warm pita and garlic tahini sauce

SQUASH BOWL (V) 32

spaghetti squash bowl, quinoa, farro, edamame, diced sweet potatoes, bell peppers, baby heirloom tomatoes, spinach, black beans, roasted corn, vegan mozzarella cheese, chipotle cashew butter
ENHANCE YOUR DISH • STEAK 14 | SHRIMP 9.5 GRILLED OR BLACKENED CHICKEN 5.5 PORTABELLA 6.5

CHICKEN PARMESAN 28

parmesan breaded chicken breast with provolone and house-made tomato sauce over penne

PASTA AND MEATBALLS 26

house-made meatballs and tomato sauce over spaghetti

CHICKEN POT PIE 24

pulled chicken, peas, carrots, celery and onions in a creamy chicken gravy topped with puff pastry, served in a sizzling cast iron skillet

CHEF'S FEATURED HANDHELDS

SANDWICH SPLIT PLATE CHARGE \$2
 ENTREE SPLIT PLATE CHARGE \$5

WESTERN TURKEY GRILLER 16

grilled wheat berry bread, shaved turkey breast, avocado, Applewood bacon, Colby-jack cheese and jalapeno peppercorn ranch

REUBEN GRILLER 16

house-made shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

SMOKED CUBAN 16

house-smoked pulled pork, shaved ham, sweet and spicy pickles, Swiss cheese and dijon mustard

THE AVALON CLUB 15

house-made turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

TOASTED ITALIAN HOAGIE 15

salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll

GOURMET GRILLED CHEESE 15

sauteed spinach, sun-dried tomatoes, feta, havarti and cheddar cheeses on sourdough served with house-made tomato bisque for dipping

SANDWICH SIDES

ONION RINGS. 8 FRESH CUT FRIES. 5 AVALON CHIPS. 3.5
 SWEET POTATO FRIES. 7 WAFFLE FRIES. 5.5

ENTICING ENTREES

served with a garden salad and accompaniment

WESTER ROSS SALMON. 38

seared or grilled •topped with lemon herb compound butter • add a cedar plank for 3.5

COD FRANCAISE. 35

egg battered prime cut cod, pan seared and topped with white wine lemon butter sauce

CHICKEN MARSALA. 32

twin seared chicken breasts, spinach, mushrooms and roasted red peppers in marsala wine sauce

PRIME CUTS

served with a garden salad and accompaniment

20 OZ DRY AGED RIBEYE. 75

bone-in, ribeye dry-aged for 21-days offers a truly rich and flavorful steak experience, topped with garlic compound butter

8 OZ FILET. 65

6 OZ FILET. 55

16 OZ RIBEYE. 62

14 OZ STRIP STEAK. 62

PRIME ENTREE ADDITIONS

lobster tail 44 | shrimp scampi {five piece} 13
 sauteed bell peppers 3.75 | sauteed mushroom or onion 3
 crumbled bleu 2.75 | peppercorn demi 2.75
 gorgonzola cream sauce 2.75

PURE BRED LAMB CHOPS. 70

The Elysian Fields Lamb Chops are simply the best in the entire country... Try for yourself, you won't regret it!

ENTREE ACCOMPANIMENTS

*baked potato 4 | *sweet potato 4.5
 sour cream and chive red skin mash 4
 roasted asparagus 5 | broccoli 4
 glazed carrots 6 | four cheese risotto 4.5

INDICATES AVAILABLE AFTER 4PM

ASK YOUR SERVER ABOUT OUR LOADED POTATO OPTIONS

ADDITIONAL FRESH BAKED BREADS 7

SELECT MENU ITEMS ARE SERVED WITH BREAD •
 ADDITIONAL BASKETS AVAILABLE UPON REQUEST