



WELCOME TO AVALON



SMALL PLATES & SALADS



SPICY FRIED GREEN BEANS & KALAMATA OLIVE AIOLI	8.
SAUTEED LOCAL BRUSSELS SPROUTS WITH BACON, SAGE & ASIAGO CHEESE	9
CALAMARI LIGHT FRY & LEMON AIOLI	10
HANDMADE POTATO GNOCCHI ENGLISH PEAS, SMOKED PORK, MADEIRA CREAM	12
THREE CHEESE PLATE FRUIT IN SEASON, NUTS, CRACKERS	14

HUMBOLDT BAY OYSTERS RAW OR GRILLED WITH SPICY SAUCE 14

TSAR NICOLAI CALIFORNIA CAVIAR IS BACK!
CLASSIC 55. ESTATE 120

TENDER LOCAL WINTER LETTUCE SALAD WITH TOASTED NUTS, CROUTONS CITRUS DRESSING...ADD BLUE CHEESE CRUMBLES 7.	6.25	CYPRESS GROVE CHEVRE	8.95
FRESH PEAR, BLUE CHEESE CRUMBLES & CITRUS VINAIGRETTE ORGANIC LOCAL LETTUDES, OLIVES, RED GRAPES & TOASTED NUTS	8.75		
CLASSIC CAESAR SALAD...FRESH PARMESAN, CROUTONS & ANCHOVY	8.75		
GRILLED AVALON CAESAR SALAD WITH BACON 9.50		WITH A FRIED EGG!ADD .75	
GRILLED ½ GAME HEN CAESAR...FRESH PARMESAN, CROUTONS & ANCHOVY	16		



BIGGER PLATES



HANDMADE POTATO GNOCCHI WITH CYPRESS GROVE CHEVRE 19 SAUTÉ OF MARKET VEGETABLES WITH ORGANIC GREENS, FRESH BASIL & MADEIRA	
GRILLED ½ GAME HEN MARINATED IN SHERRY WITH LAVENDAR AIOLI 18. FRENCH BEANS, BRAISED LOCAL WINTER GREENS, GARLIC & ROSEMARY	
GRILLED 10 oz NY STEAK WITH DEMI GLACE & BLUE CHEESE CRUMBLES 24 SAUTE' LOCAL MUSHROOMS, VEGETABLES & OUR MASHED POTATOES	
BACON WRAPPED GRILLED FILET MIGNON & DEMI GLACE SAUTÉED MARKET VEGETABLES & AVALON MASHED POTATOES! 8 OZ FILET!.....32 5 OZ PETITE FILET!.....26	
“THE AVALON CLASSIC” BLACK ANGUS BURGER & WAFFLE CUT FRIES 15 WE GRIND THE BEEF RIGHT HERE IN HOUSE AND PUT IT ON OUR OWN DAILY BAKED BUN! ORGANIC LETTUCE, HOUSE PICKLED VEGETABLE & GRILLED ONION ADD BACON OR CHEESE 1 ²⁵ EACH. . BLUE, CHEDDAR, CHEVRE	



EXECUTIVE CHEF RON GARRIDO
CHEF BEN KNOX *** CHEF NICK KOZLOWICZ





CHEF'S NIGHTLY SPECIALS



VEGETABLE GREEN CURRY SOUP 7.50
COCONUT MILK, EGGPLANT, BASIL, SQUASH, GINGER
SESAME SAUTÉED SHIITAKE MUSHROOMS

TRIO OF FRIED CYPRESS GROVE CHEVRE 9
& TOMATO TAPENADE
RED GRAPES & GRILLED GARLIC CROUTON

“MARCHANDS DE VIN BOEUF” SMALL PLATE 12
SIZZLING GRILLADE OF FLAT IRON STEAK
DEMI-GLACE, RED WINE, SHALLOT, LEMON, HERBS
& FRESH HORSERADISH

SAUTEED LOCAL ROCK COD PICATTA 20
LEMON BUTTER CAPER SUACE
ROAST BABY POTATOES, & SAUTÉED VEGETABLES

GRILLED LAMB T*BONE CHOPS 28
WILD MUSHROOM CABERNET DEMI GLACE
SOFT POLENTA, FENNEL, RED GRAPES, & ASPARAGUS

WE ARE OPEN SUNDAY FEB 12 FOR VALENTINE'S BRUNCH!
RESERVATIONS SUGGESTED