

Raw

OYSTERS ON THE HALF SHELL | 18 | 32  
cocktail sauce & red wine mignonette, lemon, tabasco

CHILLED SHRIMP | 21  
u-12 shrimp, Avalon cocktail sauce, horseradish

HAMACHI | 17  
brown butter ponzu, serran peppers,  
crispy ginger, micro shiso

TUNA TARTARE | 18  
sushi grade tuna, avocado, black garlic soy,  
crispy shallots, house made chips

Salad

ROASTED MARKET BEETS | 14  
whipped honey goat cheese, sorrels,  
crushed pistachio

THE WEDGE | 17  
iceberg, applewood smoked bacon, point reyes  
blue cheese, tomatoes, brioche croutons

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

BURRATA | 16  
basil broccoli rabe pesto, heirloom tomatoes,  
charred onion vinaigrette

ANGRY LOBSTER | 35  
1.25lb lobster, sriracha, ginger,  
pullman toast

ROASTED BONE MARROW | 17  
short rib, celery leaves, radish  
pickled shallots, grilled Tuscan bread

CHARRED OCTOPUS | 18  
cannellini beans, pancetta,  
shaved fennel, chimchurri

ROASTED CAULIFLOWER | 15  
tahini, herb vinaigrette,  
goat cheese, basil

LOBSTER TAGLIATELLE | 32  
calabrian chili, preserved lemon,  
spiced breadcrumbs

MISO BLACK COD | 38  
bok choy, baby eggplant,  
maitake mushrooms

MAINE HALIBUT | 34  
tri-cauliflower, currants, capers,  
pine nuts, citrus brown butter

ORGANIC ROASTED CHICKEN | 27  
truffled puree, baby zucchini, corn  
peppers, crispy shallots, chicken jus

CRUSHED FINGERLING POTATOES | 11  
kimchi mayo

FRENCH FRIES | 10  
truffled parmesan, herbs +4

WHIPPED POTATOES | 10  
maitre d' butter

TRUFFLED MAC & CHEESE | 15  
cavatappi pasta, sottocenere cheese  
add lobster + 11

Appetizers

Entrees

from the Sea

28 oz BONE IN "TUNA RIBEYE" | 95

WHOLE ROASTED FISH | MKP  
herbs, fennel pollen, sumac, grilled lemon

from the Land

PRIME CUTS  
FILET MIGNON 9 oz | 49  
NY STRIP 14oz | 52  
PORTERHOUSE 38oz | M.P

DRY AGED  
28 DAY RIBEYE CHOP 20oz | 68  
28 DAY KC CUT BONE IN NY 18oz | 62  
30 DAY TOMAHAWK RIBEYE 36oz | M.P

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

Enhancements

ROASTED BONE MARROW | 14 ANGRY LOBSTER | 35  
BLACK TRUFFLE BUTTER | 7 FOIE GRAS | 16

CREAMY SPINACH | 12  
bechamel, nutmeg

STEAKHOUSE MUSHROOMS | 12  
button mushrooms, worcestershire, au jus

BROCCOLI RABE | 13  
calabrian chili, garlic

Sides