

Raw

OYSTERS ON THE HALF SHELL | 18 | 36
cocktail sauce & red wine mignonette, lemon, tabasco

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

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

TUNA TARTARE | 20
sushi grade tuna, avocado, black garlic soy,
crispy shallots, house made chips

Salad

ROASTED MARKET BEETS | 15
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 | 17
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 | 19
cannellini beans, pancetta,
shaved fennel, chimchurri

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

LOBSTER TAGLIATELLE | 34
calabrian chili, preserved lemon,
spiced breadcrumbs

MISO BLACK COD | 39
bok choy, baby eggplant,
maitake mushrooms

MAINE HALIBUT | 36
tri-cauliflower, currants, capers,
pine nuts, citrus brown butter

ORGANIC ROASTED CHICKEN | 29
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" | MP

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

from the Land

PRIME CUTS

FILET MIGNON 9 oz | 54

NY STRIP 14oz | 56

PORTERHOUSE 38oz | M.P

DRY AGED

28 DAY RIBEYE CHOP 20oz | 69

28 DAY KC CUT BONE IN NY 18oz | 66

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