



AVON PAVILION

SUMMER GREENS & SOUP

SPICY JOISEY CLAM CHOWDER 5 / 7

SOUP DU JOUR 5 / 7

WATERMELON SALAD

Sangria watermelon, baby arugula, Athena Feta, roasted pistachios, balsamic glaze 14

SAVOY SPINACH SALAD

Savoy spinach, cherry wood slab bacon, golden Calimyrna figs, avocado crème ranch dressing 15

SUMMER SALAD

Mixed baby field greens, triple cream Brie, strawberries, toasted almonds, wild strawberry vinaigrette 14

MÉRITAGE SALAD

Mixed baby field greens, poached white Meritage pears, candied walnuts, savory Pecorino Romano, honey champagne vinaigrette 14

CLASSIC CAESAR

Crisp Romaine hearts, herb garlic croutons, parmesan, Napa Valley Chardonnay Caesar dressing 13

ENHANCEMENTS

Key lime herb salmon 9

Grilled jumbo reef shrimp 9.5

Seasoned grilled chicken breast 8

STARTERS

CRISPY SZECHUAN WINGS

6 wings tossed with roasted pineapple, julienne snow peas and cashews in a spicy Ginger teriyaki glaze 12

BLUE MUSSELS MARNIERE

Blue shell mussels, white wine, shallots, herb butter 15

BABY BACK RIBS

Succulent, slow cooked, fall-off-the-bone baby back ribs basted in Chef Ken's signature BBQ sauce full order 22 / half 11

COCONUT SHRIMP

Colossal pink reef shrimp, Hawaiian coconut & toasted almond encrusted, golden fried, apricot spiced Grande Marnier dipping sauce 17

FRUIT OF THE SEA CEVICHE

Mélange of tender shrimp, lobster tail, diver scallops, baby calamari, colossal lump crab, coriander lime marinade 15

SUSHI GRADE AHI TUNA

Cilantro, Kaffir lime & cracked pepper encrusted, flash seared, sesame Jasmine rice, soy ginger sauce 15

FRIED CALAMARI

Lightly coated, fried golden, marinara al fresco 14

LAND

BABY BACK RIBS

Succulent, slow cooked, fall-off-the-bone baby back ribs basted in Chef Ken's signature BBQ sauce, jicama slaw, Grandma Roxie's corn bread, whipped honey butter 27



PENNE ALA ROMANA

Semolina penne pasta, broccoli, sundried tomatoes, artichoke hearts, imported peppers in a light garlic sauce 18 add Chicken 25 / add Jumbo Shrimp 27

FILET MIGNON REMY

12 oz. prime dry-aged beef tenderloin, gorgonzola butter, thyme grilled asparagus, soufflé Asiago potatoes 36



BOURBON STREET GUMBO

Spicy chorizo, jumbo gulf shrimp, tender chicken in a robust Cajun Etouffée, jasmine rice 30

GRILLED 14 oz. PRIME NY STRIP STEAK

Trio mushroom Bordelaise Ragout and caramelized Texas star onions, thyme grilled asparagus, soufflé Asiago potatoes 34



CHICKEN or SOLE FRANCAISE

Breast of chicken or tender flaky Sole sautéed in a delicate parmesan batter with a Sauvignon Blanc lemon sauce over linguini or rice Chicken 28 / Sole 30

FRENCHED DOUBLE THICK PORK CHOP

Grilled with a Madeira demi glaze, caramelized onion beehive, soufflé Asiago potatoes, thyme grilled asparagus 30

SEA

SAN TROPEZ SHRIMP

Semolina bow tie pasta, sautéed Brazilian jumbo pink shrimp, Italian spinach, diced tomatoes, Spanish black olives, toasted pignoli nuts in a tropical citrus veloute sauce 30

MANA LAU MAHI MAHI

Roasted macadamia nut & toasted coconut encrusted Pacific Crest Mahi Mahi, loquat honey drizzle, coconut jasmine rice, sautéed summer vegetable 31

OUR SIGNATURE CRAB CAKES

Jumbo lump blue claw crab cakes, Cajun corn relish, jicama slaw, roasted pepper Creole remoulade 32

SPICY MONGOLIAN HOT POT

Shrimp, lobster, calamari, mussels, clams, cellophane rice noodles, green curry coconut broth 33

SHRIMP & SCALLOP GEMELLI

Sautéed tender diver scallops, jumbo reef-shrimp, diced Roma tomatoes, shallots, Italian baby spinach in a roasted garlic scampi cream sauce tossed with gemelli pasta 32

SALMON PRINCESSA

Pan roasted ocean caught north atlantic salmon, Delmarva asparagus colossal crabmeat, champagne cream sauce 34

GRILLED OCEAN CAUGHT SALMON

Pineapple teriyaki glazed served with a grilled Kahuna pineapple, coconut jasmine rice 32



Prepared as LAND or SEA

*We reserve the right to add 20% gratuity on parties of 6 or more.
Entrée sharing 4.*