

GATSBY'S

AT THE GRAND RESORT

APPETIZERS

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	
PISTACHIO CRUSTED SCALLOPS	42
three pan-seared scallops with a pistachio crust over a bed of arugula lemon pesto	
MARYLAND CRAB AND LOBSTER CAKES	24
twin, hand pressed crab and lobster cakes over a smoky onion remoulade	
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	
SHRIMP SCAMPI	20
seven pieces of shrimp sautéed in lemon garlic white wine sauce, served with a toasted garlic asiago baguette	
SHRIMP AND CRAB FONDUE	20
shrimp, lump crab meat, spinach, bell pepper and jalapeno in creamy fondue in a sizzling skillet served with toasted crostinis	
FRIED CALAMARI	16
served with house-made tomato sauce or sweet thai chili -perfectly serves two MAKE IT "SHARABLE" 32	

SIGNATURE STARTERS

SHRIMP COCKTAIL	22
five chilled shrimp served with cocktail sauce and lemon wedges	
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 PEPPERS 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	

**ADDITIONAL
FRESH BAKED BREADS 7**
select appetizers, entrees and salads are served with fresh baked bread • additional baskets available upon request

SOUP AND SALAD

SOUP DU JOUR	CUP 3 BOWL 4.5
made fresh daily	
CHILI	CUP 6.5 BOWL 9.5
hearty beef chili	
THE GATSBY	18
kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette	
HARVEST QUINOA	18
arcadian and romaine lettuce, sweet potatoes, apples, red onion, edamame, pistachios and goat cheese with a maple bourbon vinaigrette	
THE HEPBURN	16
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	16
romaine, parmesan and croutons tossed in Caesar dressing	
COMPOSED WALDORF	16
arcadian lettuce and chopped romaine hearts, celery, apples, grapes, toasted walnuts, gorgonzola cheese, dried cranberries and a side of traditional waldorf dressing	

•ENHANCE YOUR SALAD•

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

GATSBY'S ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

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!	
CHICKEN MARSALA	32
twin seared chicken breasts, spinach, mushrooms and roasted red peppers in marsala wine sauce	
CHICKEN SALTIMBOCCA	32
thin chicken cutlets with sage, wrapped in prosciutto with a garlic white wine butter sauce and topped with fresh shaved romano and pistachios	

PRIME STEAKS

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	
14 OZ STRIP STEAK	62
16 OZ RIBEYE	62
8 OZ FILET	65
6 OZ FILET	55

PRIME ENTREE ADDITIONS

sauteed bell peppers 3.75 | sauteed mushrooms or onions 3
crumbled bleu 2.75 | peppercorn demi 2.75
gorgonzola cream sauce 2.75

SURF AND TURF ADDITIONS

lobster tail 44 | five piece shrimp scampi 13
Maryland crab and lobster cake 12 | scallop per piece 12
blackened scallop per piece 12

SIGNATURE SEAFOOD ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

CITRUS POACHED SEABASS	63
finished with lemon anise simple syrup and lemon herb butter	
LOBSTER TAIL	60
butter poached lobster tail	
SEARED HALIBUT	46
creamy polenta, roasted corn, bacon and white wine sage butter sauce	
COD FRANCAISE	35
prime cut cod in egg batter, pan seared and topped with white wine lemon sauce	

WESTER ROSS SALMON ENTREES

BOURBON BUTTERNUT BLUEBERRY	40
pan seared or grilled finished with a bourbon glaze atop a butternut squash puree with a blueberry blood orange reduction	
CITRUS COMPOUND BUTTER	38
pan seared or grilled	
BLACKENED WITH CREAMY POLENTA	38
pan seared or grilled	

ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5

PASTA AND BOWLS

SERVED WITH A GARDEN SALAD

SQUASH BOWL (V)	32
spaghetti squash bowl with quinoa, black beans, farro, sweet potato, bell peppers, baby heirloom tomatoes, spinach, roasted corn, edamame, vegan mozzarella and chipotle cashew butter	
ENHANCE YOUR DISH WITH SALMON 13 STEAK 14 SHRIMP 9.5 PORTABELLA 6.5 GRILLED OR BLACKENED CHICKEN 5.5	

LOBSTER AND SAUSAGE

FETTUCCHINE	46
lobster, fennel sausage, fire roasted tomato and spinach in a sherry cream sauce with shaved parmesan over fettuccine	

SHRIMP AND SCALLOP POLENTA

	46
creamy polenta, blackened shrimp and scallops, house-made chorizo, diced bell peppers, blistered baby heirloom tomatoes, basil and chili oil	

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 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	

ENTREE ACCOMPANIMENTS

glazed carrots	6
brown sugar bacon sprouts	5
baked potato	4
sweet potato	4.5
sour cream and chive red skin mash	4
roasted asparagus	5
broccoli	4
four cheese risotto	4.5

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.