

# GARDENS OF AVILA

## DINNER MENU

### STARTERS

#### Caesar Salad ~ 8

Hearts of Romaine, Shaved Manchego Cheese,  
Crostini, Spanish White Anchovies

#### Winter Salad ~ 10

Tomatoes, Shaved Cauliflower & Carrots, Roasted Beets & Onions, Asparagus,  
Winter Squash, Quinoa, Flax Seeds, Market Lettuces, Cider-Agave Vinaigrette

#### Bruschetta~ 10

Grilled Country Bread, Fig Jam, Stilton Blue Cheese, Serrano Ham, Salsa Verde

#### Market Citrus Salad~ 8

Feta Cheese, Endive, Pickled Red Onions, Fennel-Honey Scented Sherry Vinaigrette

#### Grilled Asparagus & Beet Salad ~ 12

Sliced Almonds, Goat Cheese, Market Greens

#### Pan Seared Scallops on the Half Shell ~ 13

Caramelized Shallots, Almonds, Capers, Brown Butter Sauce

#### N'awlins Style BBQ Shrimp~ 13

Brothy "Big Easy" Flavors, Grilled Toasts

#### Artisinal Cheese Plate ~ 15

Assorted Artisinal Cheeses, Baguette, Honey Comb, Quince

#### Beer Steamed Clams ~ 14

Anchor Steam Beer, Andouille Sausage, Garlic, Butter, Lemon juice,  
Shellfish Broth, Grilled Baguette

### ENTREES

#### Sand Dabs ~ 23

Crispy Rustic Potato Cake, Wilted Baby Spinach  
Lemon-Caper-Garlic Salsa Verde

#### Pan Seared Chicken Breast ~ 27

Tomatoes, Roasted Onions, Roasted Delicata Squash & Arugula  
Panzanella Salad, Warm Pancetta Vinaigrette

#### Pork Rib Chop ~ 28

Smashed Red Potatoes, Braised Escarole, Portabella Mushrooms,  
Crispy Bacon, Local Cider Pan Sauce, Marinaded Apples

#### King Salmon ~ 27

Fingerling & Purple Potato Hash, Grilled Jumbo Asparagus,  
Cilantro Pesto, Heirloom Tomatoes

#### Peking Duck ~ 27

Mixed Grain Pilaf with Cherries, Pistachios, Golden Raisins & Mint,  
Wilted Market Greens, Port Wine-Pomgranate Sauce GASTRIQUE

#### Grilled Rib Eye Steak ~ 34

House Made Steak Fries, Brocolini,  
Sauce Bordelaise, Chimichurri

Parties of 6 or more will include an 18% gratuity charge.  
Split charges apply for all dishes.