

BRUNCH (10:30-1:30)

Begin your meal with a fresh baked bakery basket of muffins and croissants and an individual fruit cup

STARTERS

smoothie of the week . Greek yogurt with granola and honey . seasonal soup .
house salad . Caesar salad

BRUNCH SALADS

BLUEBERRY SALAD Arcadian mixed greens, blueberries, Mandarin oranges, granola, blueberry vinaigrette

BLT SALAD Mixed greens, bacon, tomatoes, red onion, avocado, sunflower seeds, hard boiled eggs, apple cider vinaigrette

CAESAR add chicken, grilled NY strip steak or salmon

BRUNCH ENTREES

STRAWBERRIES-N-CREAM PORRIDGE Almonds and sweet cream

PESTO CHICKEN WINGS Served with a garlic and roasted red pepper aioli

FRENCH TEXAS TOAST served with maple syrup

BUILD YOUR OWN OMELET with fillings, home-fries, toast

CHEESE BLINTZ Berry compote and whipped cream

BUILD YOUR OWN PANCAKES Choice of raspberry, blueberry, strawberry, banana, or chocolate chips,
served with side of bacon or sausage, and maple syrup

AVILA BREAKFAST Two eggs any style, bacon or sausage, home-fries, toast

COUNTRY BENEDICT Fried green tomatoes, ham, poached egg, pimiento hollandaise

BELGIUM WAFFLES Fresh berries, maple syrup, side of bacon or sausage

HAM STEAK AND EGGS Grilled ham steak, two eggs any style, home fries

BRUNCH SANDWICHES Served with pickle and your choice of chips or fries

CURRIED TOMATO JAM AND TOAST Sourdough bread, curried tomato jam, two sunny side eggs, cilantro

GRILLED CHEESE Sharp cheddar cheese, Roma tomatoes, choice of bread grilled on panini

PESTO BURGER Grilled angus burger, spinach, tomatoes, mozzarella, pesto

LOX AND BAGEL PLATTER Choice of bagel, cream cheese, smoked salmon, cucumber, red onion, tomato

DESSERT

fresh baked cookies, fudge brownie, key lime pie, carrot cake, pineapple
cheesecake, sugar free Bundt cake



BEVERAGES

coffee , decaf, tea, apple or orange juice, cranberry juice, V8, low sodium V8,
ginger ale, coke, diet coke, 7up, root beer, pink lemonade, unsweetened iced tea

AVILA SEASONAL DINNER MENU

our day boat program allows us to offer you the freshest seafood options possible
Every Friday we will highlight a fresh day boat fish special

DRESSINGS

677 white balsamic, dark balsamic, Italian, low fat ranch, bleu cheese, Russian

APPETIZERS

SEASONAL SOUP prepared daily with the finest ingredients

HOUSE SALAD leafy greens, tomatoes, seeded cucumbers, carrots, ripe olives

CAESAR SALAD romaine, garlic croutons, Parmesan cheese, Caesar dressing, anchovies

DAILY SIDE SALAD Chefs daily selection

677 CHOP SALAD Iceberg, Romaine, tomato, cucumber, avocado, red onion, bleu cheese
crumbles, fried onions and white balsamic vinaigrette

FRUIT PLATE fresh sliced fruit medley

DAILY APPETIZER daily feature announced at table

DINNER ENTREES

MUSHROOM, BASIL, SPINACH RAVIOLI Artichokes, sun-dried tomatoes, brown butter

CHICKEN FLORENTINE Grilled chicken, spinach, penne pasta, garlic-white wine sauce

BAKED CEDAR PLANK SALMON Rosemary wild rice, sautéed spinach

CRAB STUFFED SHRIMP Basil risotto, grilled asparagus

GRILLED FLATIRON STEAK Shallot mustard sauce, garlic whipped potatoes, sugar snap peas

CITRUS GLAZED CHICKEN BREAST Baked sweet potato, green beans

VEAL PICCATA Basil risotto, carrots

HONEY GINGER CHICKEN STIR-FRY Chicken, broccoli, carrots, water chestnuts, honey ginger sauce
over brown rice



AVILA SEASONAL LODGE DINNER MENU

our day boat program allows us to offer you the freshest seafood options possible
Every Friday we will highlight a fresh day boat fish special

DRESSINGS

677 white balsamic, dark balsamic, Italian, low fat ranch, bleu cheese, Russian

APPETIZERS

SEASONAL SOUP prepared daily with the finest ingredients

HOUSE SALAD leafy greens, tomatoes, seeded cucumbers, carrots, ripe olives

CAESAR SALAD romaine, garlic croutons, Parmesan cheese, Caesar dressing, anchovies

DAILY SIDE SALAD Chefs daily selection

677 CHOP Iceberg, Romaine, tomato, cucumber, avocado, red onion, bleu cheese
crumbles, fried onions and white balsamic vinaigrette

FRUIT PLATE fresh sliced fruit medley

DAILY APPETIZER daily feature announced at table

DINNER ENTREES

MUSHROOM, BASIL, SPINACH RAVIOLI Artichokes, sun-dried tomatoes, brown butter

CHICKEN FLORENTINE Grilled chicken, spinach, penne pasta, garlic-white wine sauce

BAKED CEDAR PLANK SALMON Rosemary wild rice, sautéed spinach

CITRUS GLAZED CHICKEN BREAST Baked sweet potato, green beans

GRILLED FLATIRON STEAK Shallot mustard sauce, garlic whipped potatoes, sugar snap peas

PORK TENDERLOIN Roasted apples and onions. red skinned potatoes, sugar snap peas

HONEY GINGER CHICKEN STIR-FRY Chicken, broccoli, carrots, water chestnuts, honey ginger sauce
over brown rice

BUTTER POACHED TILAPIA Basmati rice, yellow and green squash



AVILA LUNCH MENU

Mazzone Hospitality prides itself on customer satisfaction, all items can be made with alternatives for

BUILD YOUR OWN DELI SANDWICH

breads: white, wheat, rye, gluten free hard roll, wrap

meats: turkey, tuna, ham, bacon, liverwurst, roast beef

cheese: American, cheddar, Swiss, provolone

accompaniments: lettuce, tomatoes, red onions, olives, banana peppers

STARTERS

HOUSE SALAD leafy greens, tomatoes, seeded cucumbers, carrots, ripe olives

SEASONAL SOUP prepared daily with the finest ingredients

FRUIT PLATE fresh sliced fruit medley

SALAD ENTREES lunch portion served until 4pm

SPINACH SALAD fresh baby spinach is topped with sliced mushrooms, chopped granny smith apples, crumbled bacon, and topped with maple-dijon vinaigrette

TUNA AND WHITE BEAN SALAD solid white tuna, asparagus, grape tomato halves, and white beans served over butter lettuce with a lemon caper dressing

TOASTED OAT WALDORF SALAD chopped granny smith apples, walnuts, radicchio, halved grapes, toasted oats, and crumbled bleu cheese on a bed of mixed field greens, dressed with a sherry vinaigrette

HOUSE OR CAESAR SALAD signature salad with your choice of addition: grilled chicken, salmon, NY strip steak

ENTREES served with pickle, fries, chip, cole slaw, cottage cheese, or fruit salad

OLD WORLD REUBEN corned beef, sauerkraut, swiss cheese, russian dressing, rye bread

BACON CHEDDAR BURGER grilled-to-order angus burger is topped with bacon, caramelized onions, cheddar cheese, lettuce, and tomato

PHILLY CHEESESTEAK SLIDERS angus sirloin beefsteak is cooked with onions and green bell peppers and served on a hawaiian roll with american cheese

SMOKED SALMON SAMMY smoked salmon, capers and cucumbers are served on a ciabatta roll with a red onion aioli

TURKEY PESTO PANINI sliced turkey, provolone cheese, sliced roma tomatoes, topped with pesto sauce and grilled on a french baguette

CRANBERRY ALMOND CHICKEN SALAD chopped grilled chicken breast, dried sweet cranberries, chopped celery, and toasted almonds are blended together with a dijonnaise and served on a croissant

BUILD YOUR OWN OMELET build your own omelet served with home-fries and toast

omelet fillings: cheese, peppers, onions, tomatoes, ham, bacon, sausage

LITE FARE DESSERT

ice cream selections, fresh baked cookies, fudge brownies

BEVERAGES

coffee, decaf, tea, apple or orange juice, cranberry juice, V8, low sodium V8, ginger ale, coke, diet coke, 7up, root beer, pink lemonade, unsweetened iced tea



AVILA LODGE LUNCH MENU

Mazzone Hospitality prides itself on customer satisfaction, all items can be made with alternatives for

BUILD YOUR OWN DELI SANDWICH

breads: white, wheat, rye, gluten free hard roll, wrap

meats: turkey, tuna, ham, bacon, liverwurst, roast beef

cheese: American, cheddar, Swiss, provolone

accompaniments: lettuce, tomatoes, red onions, olives, banana peppers

STARTERS

HOUSE SALAD leafy greens, tomatoes, seeded cucumbers, carrots, ripe olives

SEASONAL SOUP prepared daily with the finest ingredients

FRUIT PLATE fresh sliced fruit medley

SALAD ENTREES lunch portion served until 4pm

SPINACH SALAD fresh baby spinach is topped with sliced mushrooms, chopped granny smith apples, crumbled bacon, and topped with maple-dijon vinaigrette

TUNA AND WHITE BEAN SALAD solid white tuna, asparagus, grape tomato halves, and white beans served over butter lettuce with a lemon caper dressing

TOASTED OAT WALDORF SALAD chopped granny smith apples, walnuts, radicchio, halved grapes, toasted oats, and crumbled bleu cheese on a bed of mixed field greens, dressed with a sherry vinaigrette

HOUSE OR CAESAR SALAD signature salad with your choice of addition: grilled chicken, salmon, NY strip steak

ENTREES served with pickle, fries, chip, cole slaw, cottage cheese, or fruit salad

OLD WORLD REUBEN corned beef, sauerkraut, swiss cheese, russian dressing, rye bread

BACON CHEDDAR BURGER grilled-to-order angus burger is topped with bacon, caramelized onions, cheddar cheese, lettuce, and tomato

PHILLY CHEESESTEAK SLIDERS angus sirloin beefsteak is cooked with onions and green bell peppers and served on a hawaiian roll with american cheese

SHRIMP PO-BOY beer battered shrimp are served on a hoagie roll with lettuce, tomato, onion, and russian dressing

ITALIAN MIX-SUB sliced ham, salami, capicola, provolone cheese, lettuce, tomato, onion, oregano and Italian vinaigrette

GRILLED HAM AND CHEESE sliced ham, smoked gouda, granny smith apples, are served on multi-grain bread with a mango chutney mayo

BUILD YOUR OWN OMELET build your own omelet served with home-fries and toast

omelet fillings: cheese, peppers, onions, tomatoes, ham, bacon, sausage

LITE FARE DESSERT

ice cream selections, fresh baked cookies, fudge brownies

BEVERAGES

coffee, decaf, tea, apple or orange juice, cranberry juice, V8, low sodium V8, ginger ale, coke, diet coke, 7up, root beer, pink lemonade, unsweetened iced tea



AVILA LITE FARE MENU

Mazzone Hospitality prides itself on customer satisfaction, all items can be made with alternatives for dietary restrictions, please let your server know if you would like this modification

SALAD ENTREES

SPINACH-PEAR SALAD caramelized pears over baby spinach with blue cheese crumbles, candied walnuts, dark balsamic vinaigrette, choice of cold poached salmon or cold grilled marinated chicken breast

ICEBERG WEDGE SALAD ¼ iceberg head is served with blue cheese crumbles, grape tomatoes, red onion, hard boiled egg, bacon and blue cheese dressing

ROASTED RED BEET SALAD oven roasted red beets, field greens with goat cheese, grape tomatoes, red onion, and a honey-dijon vinaigrette, your choice of cold poached salmon or cold grilled marinated chicken breast

HOUSE OR CAESAR SALAD signature salad with your choice of addition
salad addition: grilled chicken, salmon, NY strip steak

DINNER ENTREES

*gluten free pasta available upon request

BACON CHEDDAR BURGER grilled-to-order angus burger is topped with bacon, caramelized onions, cheddar cheese, lettuce, and tomato

OLD WORLD REUBEN corned beef, sauerkraut, swiss cheese, russian dressing, rye bread

PHILLY CHEESESTEAK SLIDERS angus sirloin beefsteak is cooked with onions and green bell peppers and served on a hawaiian rolls with american cheese

BUILD YOUR OWN OMELET build your own omelet served with home-fries and toast
omelet fillings: cheese, peppers, onions, tomatoes, ham, bacon, sausage

INSPIRED EATING ENTREES

LEMON GARLIC COD with Lemon and fresh Garlic

AVILA CHICKEN lemon and garlic marinated chicken breast, grilled and served with roasted kale and herbed brown rice

BROWN RICE BUDDHA BOWL Stir-Fried Snow Peas, Chickpeas, Tofu, Baby Corn, Carrots, green bell peppers and Onions are tossed with a Thai-inspired Vinaigrette and served over Brown Rice

STEAK SALAD WITH PURPLE POTATO This Chilean-inspired entrée has a Lime-Chili Rubbed Strip Steak cooked to order, cut into strips and tossed with Mixed Field Greens, Cooked Purple Potatoes, and a Sherry Vinaigrette

DESSERT

fresh baked cookies, fudge brownies, cherry pie, mocha layer cake, raspberry cheesecake, and sugar free apple cake

BEVERAGES

coffee, decaf, tea, ginger ale, coke, diet coke, 7up, root beer, pink lemonade, unsweetened iced tea