

# 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

**ITALIAN CHOPPED SALAD** Mixed greens, red onion, celery, roasted chick peas, grape tomatoes, provolone, Italian dressing

**TRIPLE BERRY SPINACH SALAD** Baby spinach, arugula, strawberries, blackberries, raspberries, candied pecans, feta cheese, lemon poppy seed vinaigrette

**CAESAR** add chicken, grilled NY strip steak or salmon

## BRUNCH ENTREES

**COCONUT-CHIA BREAKFAST PUDDING** Almond milk, shredded coconut, pecans, Chia seeds. Topped with kiwi, raspberries, blackberries, oranges

**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

**ASPARAGUS PANCETTA HASH** Chopped asparagus, onions, pancetta, potatoes with 2 eggs any style

**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

**SMOKES SALMON EGGS BENEDICT** English muffin, smoked salmon, poached eggs, dilled Hollandaise

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

**BLUEBERRY PEACH GRATIN** Blueberries and peaches are baked in a honey yogurt sauce, gingersnap crust

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

**FRIED SHIITAKE MUSHROOM PO' BOY** Shiitake mushrooms, lettuce, tomato, Remoulade on hoagie roll

**VEGAN BLAT** Crispy smoked mushrooms, lettuce, avocado, and tomato on choice of bread

**BRUNCH BURGER** Beef burger topped with hash browns, bacon, cheddar cheese and fried egg

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

## DESSERT

fresh baked cookies, fudge brownie, coconut cream pie, mocha layer cake, raspberry cheesecake, sugar free chocolate mousse parfait

## 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

**MEDITERRANEAN CHOP SALAD** Iceberg, romaine, Kalamata olives, cucumber, red onion Feta cheese, Greek dressing

**FRUIT PLATE** Fresh sliced fruit medley

**DAILY APPETIZER** Daily feature announced at table

## DINNER ENTREES

**WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE**

**POTATO AND RICOTTA GNOCCHI** Peas, diced sun-dried tomatoes, toasted pine nuts

**CHEESE TORTELLINI** Served with marinara or Bolognese sauce

**HONEY MUSTARD BAKED SALMON** Israeli couscous, French green beans

**SHRIMP SCAMPI** Artichoke risotto, asparagus

**NEW YORK STRIP STEAK** Peppercorn sauce, garlic mashed potatoes, dilled carrots

**ROAST BREAST OF CHICKEN FORESTIERE** Wild mushroom sauce, oven roasted new potatoes

**VEAL SCHNITZEL** Braised red cabbage, oven roasted new potatoes

**SCALLION BEEF STIR-FRY** Flank steak., fresh ginger, scallions, baby corn



# 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

**MEDITERRANEAN CHOP SALAD** Iceberg, romaine, Kalamata olives, cucumber, red onion Feta cheese, Greek dressing

**FRUIT PLATE** fresh sliced fruit medley

**DAILY APPETIZER** daily feature announced at table

## DINNER ENTREES

**WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE**

**POTATO AND RICOTTA GNOCCHI** Peas, diced sun-dried tomatoes, toasted pine nuts

**CHEESE TORTELLINI** Served with marinara or Bolognese sauce

**HONEY MUSTARD BAKED SALMON** Israeli couscous, French green beans

**SHRIMP SCAMPI** Artichoke risotto, asparagus

**NEW YORK STRIP STEAK** Peppercorn sauce, garlic mashed potatoes, dilled carrots

**ROAST BREAST OF CHICKEN FORESTIERE** Wild mushroom sauce, oven roasted new potatoes

**VEAL SCHNITZEL** Braised red cabbage, oven roasted new potatoes

**SCALLION BEEF STIR-FRY** Flank steak., fresh ginger, scallions, baby corn

**BARBECUE SPARERIBS** Corn and potato salad

**CORNMEAL CATFISH** Hushpuppies, coleslaw, Remoulade sauce



# 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