

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 BREAKFAST SALAD Spring mix, blueberries, mandarin oranges, granola, blueberry vinaigrette

WALDORF CHICKEN SALAD Diced chicken, grapes, walnuts, apples, creamy lemon mayonnaise

CAESAR add chicken, grilled NY strip steak or salmon

BRUNCH ENTREES

HUEVOS RANCHEROS Sunny side up eggs, refried beans, corn tortilla, ranchero style salsa

FRENCH TEXAS TOAST served with maple syrup

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

CORNED BEEF HASH AND EGGS grilled corned beef hash with choice of eggs and home fries

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

FLORENTINE EGGS BENEDICT English muffin, fresh spinach, provolone, poached eggs and
hollandaise

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

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

SAUSAGE AND PEPPERS Fried egg, sausage, grilled peppers and onions, American cheese

CALIFORNIA BURGER Grilled chuck burger, lettuce, bacon, avocado, caramelized onion, brioche roll

SMOKED SALMON PLATTER Smoked salmon, plain cream cheese, red onion, capers and hard boiled egg

DESSERT

fresh baked cookies, fudge brownie, apple pie, flourless chocolate torte, raspberry cheesecake, sugar free blue-
berry 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, avocado, tomato, red onion, cucumber, bleu cheese crumbles, fried onions, white balsamic

FRUIT PLATE Fresh sliced fruit medley

DAILY APPETIZER Daily feature announced at table

DINNER ENTREES

WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE

MUSHROOM FLORENTINE FETTUCCHINE Fettuccine pasta, crimini mushrooms, spinach, light cheese sauce

ORECCHIETTE & BROCCOLI Orecchiette pasta, sweet Italian sausage, broccoli, roasted red peppers, white wine and garlic chicken stock

HONEY GLAZED SALMON Pan seared salmon, honey soy glaze, Brussel sprouts, rice

PORK RIBEYE Boneless pork ribeye, apricot pineapple BBQ, sweet potato, asparagus

GRILLED NEW YORK STRIP Mushroom demi, roasted root vegetable, mashed potatoes

SPICE ROAST CHICKEN Roasted half chicken, maple thyme butter, collard greens,

VEAL MADEIRA Veal cutlet, Madeira wine demi glace, artichoke hearts, spinach, baked potato

SHRIMP FRANCAISE Egg battered shrimp, lemon garlic butter sauce, broccoli, rice



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, brioche 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

SALAD TRIO Mixed greens, topped with chicken salad, tuna salad and egg salad

BLUEBERRY HARVEST SALAD Mixed greens, fresh blueberries, candied walnuts, red onion, cherry tomatoes, blueberry vinaigrette

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

ENTREES Served with pickle, fries, chip, coleslaw, cottage cheese, or fruit salad

OLD WORLD REUBEN Corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bread

A-1 BURGER Grilled 6 ounce chuck burger, lettuce, tomato, fried onion ring, A-1 aioli, brioche bun

ROAST BEEF CLUB House roasted top round, lettuce, tomato, onion, American cheese, mayonnaise, toasted white bread

SMOKED SALMON GRILLED CHEESE Smoked salmon, cheddar cheese, dilled cream cheese spread, whole grain bread

WALDORF CHICKEN SALAD CROISSANT Gilled chicken, grapes, apples, walnuts, lemon dressing on toasted 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 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

SALAD TRIO Mixed greens, topped with chicken salad, tuna salad and egg salad

BLUEBERRY HARVEST SALAD Mixed greens, fresh blueberries, candied walnuts, red onion, cherry tomatoes, blueberry vinaigrette

HOUSE OR CAESAR SALAD signature salad with your choice of addition

ADD TO ANY SALAD: grilled chicken, salmon, NY strip steak

DINNER ENTREES

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A-1 BURGER Grilled 6 ounce chuck burger, lettuce, tomato, fried onion ring, A-1 aioli, brioche roll

OLD WORLD REUBEN Corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bread

SMOKED SALMON GRILLED CHEESE Smoked salmon, cheddar cheese, dilled cream cheese spread, whole grain bread

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

BRUSCHETTA BAKED HADDOCK Garlic, tomatoes, basil, olive oil, brown rice, house vegetable

HERBED CHICKEN BREAST Marinated in garlic and fresh herbs and grilled, baked potato, spinach

ROAST TURKEY House roast turkey, baked sweet potato, broccoli, cranberry sauce

MANDARIN ASIAN SALAD Spinach, mandarin oranges, baby corn, chow mien noodles, carrots, red onion, ginger soy dressing

DESSERT

fresh baked cookies, fudge brownies, fruit of the forest pie, German chocolate cake, marble cheesecake, sugar free apple cake

BEVERAGES

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