



# THE WATERING HOLE

WHERE NEIGHBORS GATHER

By

Avalos & Castro

Trattoria

## APPETIZERS

<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>v</b>	<b>16</b>
SQUASH RAVIOLI, BROWN BUTTER		ADD: CHICKEN +7/ RIBEYE+20/ SALMON +18/ SHRIMP +13
SAGE, COOKIE CRUMBLES		
<b>SAUTEE ARTICHOKE</b>	<b>v</b>	<b>15</b>
Italian artichoke hearts sautéed in a lemon vinaigrette sauce		ORGANIC BABY ARUGULA, CHERRY TOMATOES, EVOO, LEMON VINAIGRETTE, SHAVED PARMESAN
<b>AVOCADO TACOS</b>	<b>GF v</b>	<b>20</b>
THREE TACOS WITH SAUTEED SPINACH, PICO DE GALLO, AVOCADO		HEARTS OF ROMAINE LIGHTLY TOSSSED WITH CAESAR DRESSING
<b>QUESADILLA</b>		<b>10</b>
FLOUR TORTILLA, WITH CHEESE AND SIDE OF PICO DE GALLO		<b>19</b>
ADD: CHICKEN +5 / STEAK +8/ SHRIMP +10		PEARS AND GORGONZOLA <b>GF</b>
<b>CALAMARI FRITTI</b>	<b>GF</b>	MIXED GREENS, PEARS, CRANBERRIES, CANDIED WALNUTS, GORGONZOLA CHEESE, RASPBERRY VINAIGRETTE
LIGHTLY BREADED CALAMARI SERVED WITH SPICY MARINARA SAUCE		<b>20</b>
<b>MEATBALLS</b>	<b>GF</b>	COBB SALAD <b>GF</b>
HOMEMADE MEATBALLS SERVED IN A RAGU MARINARA SAUCE TOPPED WITH PARMESAN CHEESE, BASIL		HEARTS OF ROMAINE chopped lightly tossed with ranch served with blue cheese, eggs, bacon, avocado, chicken, tomatoes
<b>CHICKEN TENDERS</b>	<b>GF</b>	<b>19</b>
Lightly Breaded chicken fingers with fries		<b>PRAWN BISQUE &amp; SALAD</b> <b>GF</b>
<b>SHRIMP SCAMPI</b>	<b>GF</b>	21
SHRIMP LIGHTLY SAUTÉED IN A PERNOD LEMON CAPER SAUCE		PRAWN CREAM REDUCTION SOUP, CAESAR SALAD

## BURGERS/SANDWICHES

<b>BLTA</b>	<b>18</b>
SOURDOUGH BREAD, CRISPY BACON, LETTUCE, TOMATO, AVOCADO, FRIES	
<b>SMASHED BURGER</b>	<b>18</b>
ANGUS BEEF, LETTUCE, TOMATO, ONIONS, MAYONNAISE SERVED WITH FRIES	
<b>FISH &amp; CHIPS</b>	<b>22</b>
Lightly breaded fish served with fries and tarter sauce	
<b>EGGPLANT PARMESAN SANDWICH</b>	<b>GF v 17</b>
Lightly breaded eggplant, with marinara and mozzarella	
<b>CRISPY CHIKEN SANDWICH</b>	
LIGHTLY BREADED CHICKEN BREAST SERVED WITH MAYO, LETTUCE, TOMATOE	
<b>TURKEY AVOCADO SANDWICH</b>	<b>GF 21</b>
TURKEY, AVOCADO, LETTUCE, TOMATOES, ONIONS AND CHEESE, SERVED WITH FRIES	
<b>MONTE CRISTO</b>	<b>22</b>
SOURDOUGH BREAD, HAM, SWISS CHEESE, SEASONAL JAM	

## SALADS & SOUPS

<b>ARUGULA AND SALMON</b>	<b>GF</b>	<b>26</b>
ORGANIC BABY ARUGULA, CHERRY TOMATOES, EVOO, LEMON VINAIGRETTE, SHAVED PARMESAN		
<b>CAESAR</b>	<b>GF</b>	<b>15</b>
HEARTS OF ROMAINE LIGHTLY TOSSSED WITH CAESAR DRESSING		
<b>PEARS AND GORGONZOLA</b>	<b>GF</b>	<b>19</b>
MIXED GREENS, PEARS, CRANBERRIES, CANDIED WALNUTS, GORGONZOLA CHEESE, RASPBERRY VINAIGRETTE		
<b>COBB SALAD</b>	<b>GF</b>	<b>22</b>
HEARTS OF ROMAINE chopped lightly tossed with ranch served with blue cheese, eggs, bacon, avocado, chicken, tomatoes		
<b>PRAWN BISQUE &amp; SALAD</b>	<b>GF</b>	<b>21</b>
PRAWN CREAM REDUCTION SOUP, CAESAR SALAD		

## ENTREES

<b>PAN SEARED SALMON</b>	<b>GF</b>	<b>28</b>
SALMON SERVED WITH A LEMON CAPER SAUCE, SAUTEED SPINACH		
<b>LINGUINI SCAMPI</b>	<b>GF</b>	<b>26</b>
LINGUINI PASTA SAUTEED WITH SHRIMP IN A LEMON BUTTER CAPER SAUCE		
<b>CHICKEN PICCATA</b>	<b>GF</b>	<b>24</b>
SAUTEED CHICKEN BREAST IN A LEMON BUTTER CAPER SAUCE		
<b>Ribeye</b>		<b>36</b>
10 OZ. RIBEYE, ROSEMARY POTATOES, PORCINI MUSHROOM, DEMI GLAZE REDUCTION SAUCE		
<b>FETTUCCINE ALFREDO</b>	<b>v</b>	<b>24</b>
HOMEMADE FETTUCCINE PASTA, PARMESAN SAUCE, AND CHICKEN BREAST		
<b>SPAGHETTI AND MEATBALLS</b>		<b>22</b>
HOMEMADE MEATBALLS SERVED IN A RAGU MARINARA SAUCE, FRESH PARMESAN CHEESE, SPAGHETTI		

## DESSERTS

<b>NUTELLA PIZZA</b>	<b>20</b>
<b>BEIGNETS</b>	<b>12</b>

## LIMONCELLO CAKE

**10**

## SIDES

<b>MEATBALL</b>	<b>5</b>
<b>FRIES</b>	<b>6</b>
<b>SHRIMP</b>	<b>13</b>
<b>CHICKEN</b>	<b>7</b>
<b>AVOCADO</b>	<b>5</b>
<b>GARLIC BREAD</b>	<b>5</b>

