

AVALON FIELD CLUB

ALLERGY INFORMATION

ITEMS MARKED *GLUTEN FREE AND *NO DAIRY ARE AT RISK OF CROSS CONTAMINATION • WE DO NOT HAVE A GLUTEN FREE OR DAIRY FREE KITCHEN • PLEASE COMMUNICATE ALL ALLERGY CONCERNS WITH YOUR SERVER BEFORE ORDERING • ALL FRIED ITEMS ARE PREPARED IN A FRYER THAT HAS CONTAINED GLUTEN • ALL FRIED ITEMS ARE FRIED IN PEANUT OIL • ALL

STARTERS

- BAKED BRIE** 16
strawberry-rhubarb jam, house-made black pepper-rosemary biscotti
VEGETARIAN
- DEEP FRIED SMELTS** 15
breaded and deep fried smelts served with cocktail sauce and lemon wedge
- ASPARAGUS TEMPURA** 13
fresh asparagus lightly battered and fried with shaved parmesan and lemon zest, served with lemon-dill aioli and horseradish cream
VEGETARIAN
- RICOTTA STUFFED MEATBALL** 13
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house made red sauce - great for sharing
- AVALON'S HOT PEPPERS IN OIL** 13
a club classic served with Chef Greg's assorted fresh baked breads
VEGETARIAN • NO DAIRY
- ITALIAN GREENS** 9
served with a Hungarian hot pepper
- HOUSE MADE CHIPS** 7
served with buffalo dip
GLUTEN FREE • VEGETARIAN

SOUP AND CHILI

- CHICKEN CHILI** CUP 5 | BOWL 7
GLUTEN FREE
- CHILI** CUP 4.5 | BOWL 6.5
GLUTEN FREE • NO DAIRY

SANDWICH SPLIT PLATE CHARGE \$2
ENTREE SPLIT PLATE CHARGE \$5

ALL FRIED ITEMS ARE COOKED WITH PEANUT OIL.
CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

SALADS

- SPRING VEGETABLE SALAD** 17
watercress, Arcadian lettuce, blanched snow peas, shaved rainbow carrots, fennel and shallots, roasted fingerling potatoes, honey cashews, whole grain mustard vinaigrette
GLUTEN FREE • VEGAN • VEGETARIAN
CONTAINS NUTS
- THE HEPBURN** 16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette
GLUTEN FREE • VEGETARIAN
•CONTAINS NUTS
•CAN BE PREPARED DAIRY FREE
- THE GRILLED** 13
iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries
GLUTEN FREE • VEGAN • VEGETARIAN
- SALAD ADDITIONS** \$\$
- 5OZ SALMON** 9
GLUTEN FREE • NO DAIRY
- AHI TUNA** 9
GLUTEN FREE • NO DAIRY
- GRILLED SHRIMP** 8
GLUTEN FREE • NO DAIRY
- GRILLED OR BLACKENED CHICKEN** 5
GLUTEN FREE • NON DAIRY
- GRILLED PORTABELLA** 4
GLUTEN FREE • VEGAN • VEGETARIAN

HANDHELDS

VEGAN SSAMBAP.	17
plant-based Korean BBQ, bibb lettuce, sushi rice, kimchi, toasted chickpeas, scallions and sesame seeds	
VEGAN • VEGETARIAN	
PEPPER AND EGG.	11
sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread	
VEGETARIAN	
SANDWICH SIDES	
ONION RINGS.	6
VEGETARIAN	
SWEET POTATO FRIES.	5.5
GLUTEN FREE • VEGAN • VEGETARIAN	
FRESH CUT FRIES.	3.75
GLUTEN FREE • VEGAN • VEGETARIAN	
WAFFLE FRIES.	3.75
VEGAN • VEGETARIAN	
HOUSEMADE CHIPS.	3
APPLE SAUCE.	1.75

SIGNATURE ENTREES

served with a garden salad

WESTER ROSS SALMON.	37
char-grilled sustainably raised Scottish Salmon, roasted fingerling potatoes, grilled Chinese eggplant and leeks with citrus chimichurri and sweet pea puree	
GLUTEN FREE • NO DAIRY	
MONTANA STYLE WALLEYE.	31
pan seared walleye, brushed with olive oil, lemon, fresh herbs, and smoked paprika and finished with whole butter	
served with choice of accompaniment	
GLUTEN FREE • CAN BE PREPARED DAIRY FREE	
CARIBBEAN PORK CHOP.	29
pan-roasted, jerk spiced pork loin chop served with coconut rice and black-eyed peas, swiss chard and grapefruit caramel	
GLUTEN FREE • CONTAINS COCONUT	

FIELD CLUB PASTA

served with a garden salad

VEGGIE LOVERS.	23
zucchini, carrot, golden beets, purple potatoes, broccoli and daikon noodles with swiss chard, heirloom tomatoes and snow peas in a lemon chickpea sauce	
GLUTEN FREE • VEGAN • VEGETARIAN	

ADDITIONAL FRESH BAKED BREADS. 7
 select appetizers, entrees and salads are served with fresh baked bread • additional baskets available upon request

PRIME STEAKS

served with a garden salad and accompaniment
 GLUTEN FREE • CAN BE PREPARED DAIRY FREE

16 OZ RIBEYE.	65
8 OZ FILET.	58
6 OZ FILET.	48

PRIME ENTREE ADDITIONS

shrimp scampi 7 | sauteed bell peppers 2
 sauteed mushrooms 2 | sauteed onions 2
 crumbled bleu 2.5 | gorgonzola cream sauce 2

ENTREE ACCOMPANIMENTS

- charred asparagus 4.5 GLUTEN FREE • VEGAN • VEGETARIAN
 - honey-rosemary rainbow carrots 4.5 GLUTEN FREE • VEGETARIAN
 - jasmine rice 3 GLUTEN FREE • VEGETARIAN • CAN BE PREPARED DAIRY FREE
 - *baked potato 3 GLUTEN FREE • VEGETARIAN • CAN BE PREPARED DAIRY FREE
 - steamed broccoli 3 GLUTEN FREE • VEGAN • VEGETARIAN yukon mashed potatoes 3 GLUTEN FREE • VEGETARIAN
-*available after 4pm