

AVALON FIELD CLUB

AVALON GOLF AND COUNTRY CLUB

SIGNATURE STARTERS

DEEP FRIED SMELTS. 19 breaded and deep fried smelts served with cocktail sauce and lemon wedge	FIRE BREAD. 13 house-made dough with fresh garlic, roasted red pepper flakes and fresh basil, stuffed with mozzarella cheese and sliced pepperoni, served with fire oil and house-made red sauce
CHICKEN WINGS. 15 one dozen jumbo wings, lightly breaded and tossed in your choice of house-made wing sauce, served with celery and carrots: bbq hot and smokey bbq mild buffalo hot buffalo buffalo ranch dry ranch garlic parmesan NEW SAUCE: buffalo bleu	GREENS AND CHEESE. 12 two whole roasted banana peppers atop braised escarole tossed in garlic and asiago served with house Italian bread
CHICKEN TENDER BASKET. 15 lightly breaded chicken tenders served with fresh-cut fries and your choice of ranch or barbecue	POTSTICKERS. 12 seven chicken teriyaki pot stickers, seared in sesame oil with house-made teriyaki sauce and topped with yum yum stripes and scallions
AVALON'S HOT PEPPERS IN OIL. 15 a club classic served with Avalon's assorted fresh baked breads	CHEESY BREAD. 11 house-made dough topped with Avalon's hot peppers in oil and melted mozzarella cheese, sliced into shareable sticks served with house-made red sauce
THAI CHILI CALAMARI. 15 calamari rings and tentacles, hand breaded jalapenos, fried to a golden brown, tossed in house-made Thai chili sauce, served with scallion, lime aioli and fresh lime wedges	FRIED ARTICHOKEs. 8 hand-breaded artichokes fried to a golden crisp, tossed with Parmesan-Reggiano and served with lime aioli
AHI TUNA. 15 sesame crusted tuna steak seared and sliced served with jasmine rice, yum yum and eel sauce, scallions, ginger and wasabi	HOUSE MADE CHIPS. 7 served with buffalo dip

SIGNATURE SALADS

AHI TUNA SALAD. 18 sesame crusted tuna, spring lettuce blend, romaine, mandarin oranges, edamame, cherry tomato and cucumber served with ginger soy vinaigrette
THE HEPBURN. 16 iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette
CAESAR. 15 romaine, parmesan, and croutons tossed in caesar dressing
ASIAN LETTUCE WRAPS. 15 ground chicken sautéed with fresh ginger, scallions, garlic and cashews in a house-made teriyaki sauce with an iceberg wedge, Chinese noodles and yum yum stripes served with a side of Thai chili sauce
THE GRILLED. 13 iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

SALAD ADDITIONS

SESAME CRUSTED TUNA 10* | FILET TIPS 9* | GRILLED OR BLACKENED SALMON 9*
GRILLED SHRIMP 8 | GRILLED OR BLACKENED CHICKEN 5

SOUP AND CHILI

CHILI CUP 4.5 | BOWL 6.5
SOUP DU JOUR CUP 3.5 | BOWL 5

BUILD-YOUR-OWN PIZZA

TRADITIONAL 14

house-made 12-inch pizza crust topped with mozzarella cheese and your choice of house-made red sauce or garlic and oil

PIZZA TOPPINGS 1.5

pepperoni | sausage | bell peppers | onions
mushrooms | extra cheese

+AVALON'S HOT PEPPERS & OIL 2

SANDWICH SPLIT PLATE CHARGE \$2

ENTRÉE SPLIT PLATE CHARGE \$5

HANDHELDS

- WALLEYE PANINI.** 16
battered walleye topped with American cheese and served on grilled rustic Italian bread with Roma tomatoes, creamy slaw, fresh-cut fries and tartar sauce
- REUBEN GRILLER.** 16
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread
- BLACKENED CHICKEN AND GREENS WEDGE.** 15
house-made Italian hoagie wedge, blackened chicken, house-made greens, Avalon's hot peppers in oil and provolone cheese served with a side of house-made red sauce
- JOSEPH'S SAUSAGE.** 14
8oz hot garlic sausage patty, sautéed bell peppers and onions, house-made red sauce and provolone cheese on a toasted hoagie roll
- ITALIAN WEDGE.** 13
fresh baked Italian hoagie stuffed with thinly sliced pepperoni, capicola, and turkey, with shredded lettuce, Roma tomatoes, onions, creamy Italian dressing and melted provolone cheese
- FRIED CLUB BOLOGNA.** 13
thick-cut all beef bologna, seared and topped with melted provolone and American cheese, hot peppers, and a fried egg, served on a toasted brioche bun with roasted garlic aioli
- THE AVALON CLUB.** 13
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread
- BUFFALO CHICKEN CAESAR WRAP.** 12
grilled chicken tossed in house-made buffalo sauce served inside a flour tortilla shell with romaine lettuce tossed in Caesar dressing with tomatoes and red onions
- PEPPER AND EGG.** 11
sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread

- FRENCH DIP BURGER.** 15
two thin burger patties, seared and topped with caramelized onions, bacon, melted Swiss cheese, roasted garlic aioli and dill pickles on a Brioche bun served with a side of au jus
- AFC SMASH BURGER.** 15
two thin patties seared and topped with American cheese served on a Brioche bun with dill pickles, lettuce, tomato, onion and AFC special sauce
- BUILD-YOUR-OWN-BURGER*** 13
8oz angus burger with lettuce, tomato and onion on a toasted Kaiser roll
- BURGER ADDITIONS.**
Applewood bacon 2.5 | Avalon's hot peppers 2.25
crumbled bleu cheese 1.75
sautéed peppers 1.5 | sautéed onions 1.5
sautéed mushrooms 1.5 | fried egg 1.5
choice of cheese 1
AMERICAN, PEPPER JACK, SWISS OR PROVOLONE

SANDWICH SIDES

- ONION RINGS** 7.5 **HOUSEMADE CHIPS** 3
- FRESH CUT FRIES** 5.5 **CREAMY COLESLAW** 2.5
- WAFFLE FRIES** 5.5

ENTREES

FIELD CLUB PASTA

served with a garden salad

- NEW CASTLE CHICKEN.** 24
hand-breaded chicken breast, pan-seared and topped with spinach, Avalon's hot peppers in oil and provolone cheese served atop cavatappi in house-made marinara sauce with parmesan cheese
- PAD THAI.** 23
sautéed broccoli, mushrooms, julienned carrots and red onions and sesame seeds tossed with Asian noodles in a Korean teriyaki sauce topped with crushed cashews and yum-yum stripes
choice of filet tips or grilled chicken

PRIME STEAKS

served with a garden salad and accompaniment

- *60Z FILET \$38 | *80Z FILET \$45**
perfectly prepared,
finished with herbed butter

STEAK ADDITIONS

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

served with a garden salad

- BLACKENED MAHI MAHI.** 30
seared in Cajun spices with zucchini moons and cherry tomatoes in a lemon butter sauce served over house-made tzatziki sauce
CHOICE OF ACCOMPANIMENT
- BLACKENED COD.** 27
fresh Atlantic cod seared in Cajun spices served with a lemon wedge and house-made tartar and cocktail sauce
CHOICE OF ACCOMPANIMENT
- BROILED COD.** 25
with white wine lemon butter
CHOICE OF ACCOMPANIMENT
- COUNTRY CLUB CHICKEN.** 22
chicken breasts sautéed with mushrooms, garlic and capers in a sherry lemon butter sauce over a bed of jasmine rice

ENTRÉE ACCOMPANIMENTS

- loaded mashed potatoes 4
- charred asparagus 5 | steamed broccoli 3.5
- yukon mashed potatoes 3 | jasmine rice 3
- summer vegetables - *squash and zucchini* 3