

# AVALON FIELD CLUB

## AVALON GOLF AND COUNTRY CLUB

### SIGNATURE STARTERS

<b>MARYLAND CRAB CAKES.</b> . . . . .	23
twin 3 ounce Maryland crab cakes served with house-made remoulade	
<b>SHRIMP SCAMPI.</b> . . . . .	18
seven sautéed shrimp in scampi sauce, served with a garlic and cheese French baguette	
<b>GORGONZOLA FILET TIPS.</b> . . . . .	20
filet tips sautéed with asparagus and tossed in gorgonzola cream sauce	
<b>PORK BELLY BURNT ENDS.</b> . . . . .	16
fresh pork belly smoked in-house tossed in house-made hot honey peach BBQ, topped with pickled red onion and scallions	
<b>AVALON'S HOT PEPPERS IN OIL.</b> . . . . .	13
a club classic served with Avalon's assorted fresh baked breads	
<b>SANDWICH SPLIT PLATE CHARGE.</b> .....	2
<b>ENTRÉE SPLIT PLATE CHARGE.</b> .....	5

### BAR BITES

<b>CHICKEN WINGS.</b> . . . . .	21
nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlic parmesan, garlic, buffalo or hot	
ADD CELERY OR CARROTS \$1.5	
<b>RICOTTA STUFFED MEATBALL.</b> . . . .	16
eight-ounce meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made tomato sauce	
<b>DEEP FRIED SMELTS.</b> . . . . .	15
breaded and deep fried smelts served with cocktail sauce and lemon wedge	
<b>MOZZARELLA STICKS.</b> . . . . .	9
served with house-made tomato sauce	
<b>HOUSE MADE CHIPS.</b> . . . . .	7
served with buffalo dip	

### SALADS

<b>THE HEPBURN.</b> . . . . .	16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette	
<b>CAESAR.</b> . . . . .	15
romaine, parmesan, and croutons tossed in caesar dressing	
<b>THE GRILLED.</b> . . . . .	13
iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries	

**SALAD ADDITIONS**  
\*filet tips 9 | \*grilled or blackened salmon 9 | grilled shrimp 8 | grilled or blackened chicken 5

### SOUP AND CHILI

<b>CHILI</b>	<b>SOUP DU JOUR</b>
CUP 4.5   BOWL 6.5	CUP 3.5   BOWL 5

### BUILD-YOUR-OWN PIZZA

<b>TRADITIONAL 14</b>	<b>PIZZA TOPPINGS 1.5</b>
traditional 12-inch pizza with Italian cheese blend and your choice of house-made tomato sauce or garlic white sauce	pepperoni   sausage   bell peppers   onions mushrooms   extra cheese
	<b>+AVALON'S HOT PEPPERS &amp; OIL 2</b>

ONION RINGS 6  
FRESH CUT FRIES 3.75  
WAFFLE FRIES 3.75  
HOUSEMADE CHIPS 3

# HANDHELDS

three flour tortillas with grilled shrimp, smoked pork belly, jalapeno purple slaw and Korean BBQ

shaved ribeye, grilled bell peppers and onions and provolone cheese in a toasted hoagie with house bistro sauce

shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

sautéed red and green bell peppers, scrambled eggs and provolone cheese on  
grilled Italian bread

fried or grilled chicken breast tossed in buffalo sauce on a Kaiser roll, topped with lettuce tomato and red onion

choice of burger with lettuce, tomato and onion on a kaiser bun

Applewood bacon 2.5 | Avalon's hot peppers in oil 2 | crumbled bleu cheese 1.75  
sautéed peppers 1 | sautéed onions 1 | sautéed mushrooms 1 | choice of cheese 1  
**AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE**

## SIGNATURE ENTREES

## STEAK ENTREES

**\*MAPLE PECAN SALMON..... 30**  
fresh Norwegian salmon grilled on a smoky cedar plank and topped with maple pecan glaze

## FIELD CLUB PASTA AND BOWLS

**CHICKEN PARMESAN . . . . . 21**  
breaded chicken breast, topped with house-  
made tomato sauce and provolone cheese served  
over spaghetti

spaghetti tossed in our house-made red sauce,  
meatballs and garlic focaccia

seared chicken breasts, medley tomatoes, bell peppers, artichoke hearts, kalamata olives and feta cheese over lemon mint orzo

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

shrimp scampi 7 | crumbled bleu 2.75  
gorgonzola cream sauce 2.75  
sauteed bell peppers 2 | sauteed mushrooms 2  
sautéed onions 2

twin 3 ounce filet medallions topped with sautéed mushrooms and cognac cream sauce

## ENTRÉE ACCOMPANIMENTS

- \*loaded baked potato 4.5 | \*baked potato 3
- charred asparagus 4.5
- Brussels sprouts and pancetta 4
- penne with red sauce 3.5
- jasmine rice 3
- steamed broccoli 3
- yukon mashed potatoes 3

\*AVAILABLE AFTER 4PM

ALL FRIED ITEMS ARE COOKED IN BEEF TALLOW OIL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS \*ASTERISKED ITEMS CAN BE COOKED TO TEMP PER CONSUMER REQUEST.