



**GLUTEN FREE**

- HOUSE MADE CHIPS** . . . . . 7  
served with buffalo dip
- THE HEPBURN SALAD (NUTS)** . . . . . 15  
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette  
*(can be made dairy free if requested)*
- STONE FRUIT AND BERRY SALAD (VEGAN/NUTS)** . . 16  
fresh seasonal stone fruit and berries, spinach, arugula, frisee, shaved shallots, dried black currants, spicy candied walnuts, toasted quinoa and lime vinaigrette
- THE GRILLED SALAD (VEGAN)** . . . . . 13  
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh cut fries
- BEEF CHILI (DF)** . . . . . CUP 4.5 | BOWL 6.5
- CHICKEN CHILI** . . . . . CUP 5 | BOWL 7
- 16 OZ RIBEYE** . . . . . 65  
served with an avalon garden salad and an accompaniment  
*(can be made dairy free if requested)*
- 8 OZ FILET** . . . . . 65  
served with an avalon garden salad and an accompaniment  
*(can be made dairy free if requested)*
- 6 OZ FILET** . . . . . 55  
served with an avalon garden salad and an accompaniment  
*(can be made dairy free if requested)*
- PURE BRED LAMB** . . . . . 70  
half rack of locally sourced, naturally grain-fed lamb, char-grilled and basted with garlic, thyme and rosemary butter, served with an avalon garden salad and an accompaniment  
*(can be made dairy free if requested)*
- WESTER ROSS SALMON** . . . . . 34  
char-grilled sustainably raised scottish salmon, saffron risotto with broccoli rabe, tomato and fennel consommé and sun dried tomato butter, served with an avalon garden salad and an accompaniment
- SWORDFISH YUCATAN** . . . . . 34  
char-grilled, marinated swordfish, cilantro-lime hominy, braised black beans, poblano cream and papaya salsa. served with an avalon garden salad and an accompaniment
- ROASTED GARLIC CHICKEN THIGH** . . . . . 26  
boneless chicken thigh, marinated in garlic and herbs, sautéed with yukon potatoes, haricot vert and leeks, with roasted garlic cream sauce served with an avalon garden salad
- MONTANA STYLE WALLEYE** . . . . . 26  
pan seared walleye, brushed with olive oil, lemon fresh herbs and smoked paprika finished with whole butter. served with an avalon garden salad and an accompaniment

**VEGETARIAN**

- AVALONS HOT PEPPERS IN OIL** . . . . . 13  
a club classic served with chef greg's assorted fresh baked breads
- EGGPLANT BRUSCHETTA** . . . . . 14  
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic
- ARTISAN CHEESE BOARD (NUTS)** . . . . . 30  
chef's selection of domestic and imported cheese's and accompaniments
- FRIED GREEK CHEESE (NUTS)** . . . . . 15  
pan-fried greek kefalograviera cheese flamed with sambuca, served with honeycomb, pistachios and spiced fried pita
- PORCINI SACCHETTI** . . . . . 26  
sacchetti pasta filled with porcini mushrooms, four cheeses, roasted wild mushrooms, pearl onions, peas and grana padano cheese. served with an avalon garden salad
- PEPPER AND EGG** . . . . . 11  
sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled italian bread

**ACCOMPANIMENTS**

- CHARRED ASPARAGUS**  
*(GF/VEGAN)*
- ROASTED RAINBOW CAULIFLOWER**  
*(GF/VEGAN)*
- YUKON MASHED POTATO**  
*(GF/VEGETARIAN)*
- BAKED POTATO**  
*(GF/VEGETARIAN)*  
*(can be made dairy free if requested)*
- JASMINE RICE**  
*(GF/VEGETARIAN)*  
*(can be made dairy free if requested)*
- STEAMED BROCCOLI**  
*(VEGAN)*
- LOADED BAKED POTATO**  
*(GF)*
- ONION RINGS**  
*(VEGETARIAN)*
- WAFFLE FRIES**  
*(VEGAN)*
- FRESH CUT FRIES**  
*(vegan)*

**\*(DF) - Dairy Free**