

AVALON FIELD CLUB

AVALON GOLF AND COUNTRY CLUB

GLUTEN FREE



HOUSE MADE CHIPS
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

TOMATO AND BURRATA 18
heirloom tomatoes, burrata cheese, pesto vinaigrette, balsamic glaze and asiago crisps

ALLERGY MENU

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

TOMATO AND BURRATA 18
heirloom tomatoes, burrata cheese, pesto vinaigrette, balsamic glaze and asiago crisps

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