



AVALON AT BUHL PARK

country club dining



APPETIZERS

Charcuterie Board 35

chef's selection of domestic and imported meats and cheeses, accompaniments and crackers

Chicken Wings 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 1.50 each

Shrimp Cocktail 15

served with cocktail sauce

Calamari 14

crispy fried calamari with house made tomato sauce and spicy aioli

Stuffed Hot Peppers 14

hot hungarian peppers stuffed with house made sausage and smothered with mozzarella in a hearty tomato sauce

Build-Your-Own Pizza 14

traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce

toppings 1.5 each: pepperoni, sausage, mushrooms, onions, bell peppers, extra cheese, or Avalon's hot peppers in oil

Avalon's Hot Peppers in Oil 13

a club classic with warm Italian and rye bread

Fried Zucchini 13

tossed in pecorino romano served with basil and garlic aioli

Mozzarella Sticks 9

served with house made tomato sauce

Italian Greens 8.5

served with a hungarian hot pepper

House Made Chips 7

served with buffalo dip

Chicken Chili

bowl 7 • cup 5

Beef Chili

bowl 6.5 • cup 4.5

Soup du jour

bowl 4 • cup 2.5

SALADS

all salads available in half sizes

The Hepburn 15

iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

The Grilled Salad 13

iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onion, black olives and fresh-cut fries

The Caesar 13

romaine, parmesan, and croutons tossed in caesar dressing

ENHANCE YOUR SALAD WITH A GRILLED ADDITION

steak 9 • salmon 9 • ahi tuna 9 • shrimp 8

grilled chicken 5 • blackened chicken 5 • portobella 4

SMALL PLATES

all sandwiches available in half a sandwich and cup of soup

*excluding the Avalon burger

Reuben Griller 13

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

The Club 13

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

Pepper & Egg 11

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

Build-Your-Own Burger 11.5

8oz angus burger with lettuce, tomato and onion on a kaiser bun

BURGER ADDITIONS

Italian greens 3.25

avocado 3

applewood bacon 2.5

Avalon's hot peppers in oil 2

crumbled bleu 1.75

sautéed peppers 1

sautéed mushrooms 1

sautéed onions 1

fried egg 1

cheese 1

ADD A SIDE TO ANY SANDWICH

onion rings 6 • sweet potato fries 5.5 • waffle fries 3.75

fresh-cut fries 3.75 • house made chips 3 • apple sauce 1.75



MAIN COURSES



PRIME BEEF SELECTION

served with a garden salad and your choice of accompaniment

| | |
|---|--------------|
| 6oz Filet | Market Price |
| 8oz Filet | Market Price |
| 16oz Ribeye | Market Price |
| 40-Day Dry-Aged, 20oz Bone-In Ribeye | 70 |

UPGRADE YOUR PRIME BEEF

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

SELECT ENTRÉES

served with a garden salad and your choice of accompaniment

Cedar Plank Maple Salmon 28
grilled cedar plank salmon drizzled with maple pecan glaze

Cod Veronique 28
poached flaky cod, topped with a classic creamy vermouth and grape sauce with sliced almonds

Pork and Apples 22
10oz pork loin seared with sautéed honey crisp apples, onions and rosemary au jus

ACCOMPANIMENTS

| | |
|--------------------------------|-----|
| Charred Asparagus | 4.5 |
| Loaded Baked Potato* | 4.5 |
| Garlic Parmesan Risotto | 4 |
| Honey Garlic Carrots | 4 |
| Penne with Red Sauce | 3.5 |
| Baked Potato* | 3 |
| Yukon Mashed Potatoes | 3 |
| Steamed Broccoli | 3 |

*available after 5pm

CHEF'S SEASONAL SELECTION

APPETIZERS

| | |
|--|----|
| Honey Butter Scallops | 28 |
| glazed with honey butter atop manchego polenta | |
| Pumpkin Bruschetta | 13 |
| roasted pumpkin, ricotta, arugula, candied pecans, drizzled honey and freshly cracked black pepper | |
| Fall Brie | 13 |
| fried brie bites with cognac apples, toasted almonds and torched orange | |

SALADS

not available in half portions

| | |
|---|----|
| Kale and Pear | 14 |
| pecorino romano, crisp prosciutto, balsamic glaze, pomegranate seeds | |
| Frisee and Grape | 13 |
| watermelon radish, goat cheese, granola and golden balsamic vinaigrette | |

SMALL PLATES

| | |
|---|----|
| Apple Cheddar Melt | 14 |
| toasted sourdough, grilled chicken, honey crisp apples, honey dijon and smoked cheddar | |
| Harvest Turkey | 13 |
| thick sliced oven roasted turkey with cranberry aioli, white cheddar, arugula and tomato on toasted Italian | |
| Chicago Beef | 13 |
| muenster cheese, giardiniera and au jus on a toasted hoagie roll | |

ENTRÉES

served with a garden salad and your choice of accompaniment

| | |
|--|----|
| Juniper Berry Crusted Duck | 35 |
| seared then roasted with a cherry port sauce and orange | |
| Cranberry Mint Salmon | 28 |
| grilled salmon with cranberry sauce and mint topped with toasted almonds | |
| Cider Glazed Chicken | 23 |
| pretzel breaded chicken breast with hard cider glaze, fennel and sage | |

PASTAS

served with a garden salad

| | |
|--|----|
| Short Rib and Creamy Pappardelle | 24 |
| braised short rib with porcini cream sauce, button mushrooms and fire roasted tomatoes served over pappardelle | |
| Seafood Caprese Pasta | 24 |
| sautéed shrimp, clams and mussels in a white wine butter sauce with basil and cherry tomatoes, shaved pecorino romano served over linguine | |
| Lamb Bolognese | 22 |
| served over rigatoni with herbed buratta | |
| Sweet Potato Gnocchi | 18 |
| served with brown sugar butter sage sauce and fried pork belly | |