



# BOGART'S | HAVANA

AVALON AT BUHL PARK

## CHEF'S SEASONAL APPETIZERS

### FILET TIPS WITH PLUM SAUCE 19

sauteed filet tips and bell peppers tossed in plum sauce

### BRISKET POUTINE 14

fresh-cut fries topped with cheese curds, smoked brisket, green onions and rich brown gravy

### CARAMEL APPLE BRIE 12

baked brie, salted caramel sauce, dried cranberries and toasted walnuts, served with granny smith apple slices

## STARTERS

### 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 \$1.5

### SHRIMP COCKTAIL . . . . . 15

served with cocktail sauce and lemon wedges

### FRIED CALAMARI . . . . . 14

with house made tomato sauce and spicy aioli

### AVALON'S HOT PEPPERS IN OIL . . . . . 13

a club classic with warm Italian and rye bread

### QUESO DIP . . . . . 11

house-made pepper jack queso served with blue corn tortillas and pico de gallo.

### 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

## SALADS

### 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 onions, black olives and fresh-cut fries

### CAESAR . . . . . 13

romaine, parmesan, and croutons tossed in caesar dressing

## •SEASONAL HIGHLIGHT•

### ROASTED SWEET POTATO . . . . . 14

arugula, spinach, red onion, fresh cranberries, barrel-aged feta and apple dijon dressing

### SOUS VIDE BEET . . . . . 15

blanched kale, crisp spinach, midnight moon goat cheese, candied pecans and pesto

## SALAD ADDITIONS

grilled steak 9 | grilled salmon 9 | ahi tuna 9 | shrimp 8  
grilled or blackened chicken 5 | grilled portabella 4

## BUILD YOUR OWN PIZZA

### TRADITIONAL . . . . . 14

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

### PIZZA TOPPINGS . . . . . 1.5

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

### PREMIUM TOPPING . . . . . 2

Avalon's hot peppers in oil

## SOUP AND CHILI

### CHICKEN CHILI . . . . . CUP 5 | BOWL 7

### CLASSIC CHILI . . . . . CUP 4.5 | BOWL 6.5

### SOUP DU JOUR . . . . . CUP 2.5 | BOWL 4

### ADDITIONAL FRESH BAKED BREADS . . . . . 7

select appetizers, entrees and salads are served with fresh baked bread • additional baskets available upon request

\* SPLIT PLATE CHARGE APPLIED: SANDWICHES \$2 | ENTREES \$5\*

# AVALON SIGNATURE HANDHELDS

## REUBEN GRILLER . . . . . 13

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

## THE AVALON CLUB . . . . . 13

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

## PEPPER AND EGG . . . . . 11

sautéed red and green bell peppers, scrambled eggs and provolone cheese 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...3.5 Avocado...3
- Applewood Bacon...2.5
- Avalon Hot Peppers in Oil...2
- Crumbled Bleu Cheese...1.75
- Sauteed Peppers...1 Sauteed Onions...1
- Sauteed Mushrooms...1 Fried Egg...1
- Choice of Cheese...1
- AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

## SEASONAL HANDHELDS

### WAGYU SMASH BURGER . . . . . 18

Japanese Wagyu beef, caramelized onions and white American with lettuce, tomato and onion

### LOBSTER MELT . . . . . 18

butter-poached lobster, pimento spread, pepper jack cheese and chives on grilled Italian

### DELI ROAST BEEF SANDWICH . . . . 14

house-made roast beef, arugula, red onion, horsey sauce on ciabatta

### CHIPOTLE CHICKEN SANDWICH . . . 14

grilled chicken, crispy bacon, avocado, chipotle sauce, 7-year-aged cheddar on sourdough

## SANDWICH SIDES

- ONION RINGS 6
- SWEET POTATO FRIES 5.5
- FRESH CUT FRIES OR WAFFLE FRIES 3.75
- HOUSE CHIPS 3
- APPLE SAUCE 1.75

## PRIME STEAKS

served with a garden salad and accompaniment

### 16 OZ RIBEYE . . . . . 65

### 8 OZ FILET . . . . . 65

### 6 OZ FILET . . . . . 55

### PRIME ENTREE ADDITIONS

- shrimp scampi...7
- house made steak sauce...3
- crumbled bleu...2.5
- sauteed bell peppers...2
- sauteed mushrooms...2
- sauteed onions...2
- gorgonzola cream sauce...2

### \*TWIN MEDALLIONS\* . . . . . 42

beef tenderloin medallions seared and topped with lobster cream sauce and served with grilled Ombre tomatoes

### ENTREE ACCOMPANIMENTS

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

\*available after 5pm

## PASTA AND BOWLS

served with a garden salad

### SHORT RIB AND PARMESAN POLENTA . . . . . 30

short rib atop creamy parmesan polenta with red wine braised shallots and gremolata

### PUMPKIN MASCARPONE RAVIOLI . . . . . 28

smoked and pulled duck, shiitake mushrooms, sage and cognac cream sauce

### SWEET POTATO GNOCCHI . . . . . 22

fried sweet potato gnocchi, Italian sausage and swiss chard tossed in maple brown butter and topped with manchego

### CREAMY LEMON CHICKEN PASTA . . . . . 22

penne tossed in lemon cream sauce with broccoli and spinach, topped with grilled peppered chicken

### TOMATO BASIL SHRIMP . . . . . 21

linguine tossed in fresh tomato basil sauce and asiago with grilled shrimp

## BUHL SIGNATURE SALMON

served with a garden salad and accompaniment

### COFFEE RUBBED SALMON . . . . . 28

spiced coffee rubbed wester ross salmon with vanilla poached pears and cranberry coulis

## ENTREES

### SWEET AND SOUR PORK TENDERLOIN . . . . . 26

with warm apple chutney served with a garden salad and accompaniment

### CIDER BRAISED CHICKEN . . . . . 24

apple cider braised chicken with caramelized onion and fall spiced sweet potatoes served with a garden salad and choice of accompaniment

ALL FRIED ITEMS ARE COOKED WITH PEANUT OIL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.