



AVALON GOLF AND COUNTRY CLUB BOGART'S | HAVANA | LARGO'S

AT BUHL PARK

BUILD YOUR OWN PIZZA

TRADITIONAL 14

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

PIZZA TOPPINGS

PEPPERONI 1.5

SAUSAGE 1.5

MUSHROOMS 1.5

ONION 1.5

BELL PEPPERS 1.5

EXTRA CHEESE 1.5

AVALON'S HOT PEPPERS & OIL 2

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

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

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

STUFFED HOT PEPPERS 14

hot Hungarian peppers stuffed with house made sausage

AVALON'S HOT PEPPERS IN OIL 13

a club classic with warm Italian and rye bread

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

SALAD ADDITIONS

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

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

*SPLIT PLATE CHARGE APPLIED:
sandwiches \$2 | entrees \$5*

All fried items are cooked with peanut oil. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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

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

TWIN MEDALLIONS **38**
 beef tenderloin medallions with grilled balsamic baby portabellas and housemade steak sauce

BUHL SIGNATURE SALMON

served with a garden salad and accompaniment

CEDAR PLANK MAPLE SALMON. **28**
 grilled atop a cedar plank and drizzled with pecan maple glaze

ADDITIONAL FRESH BAKED BREADS 7

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

CHEF'S FEATURED MENU

APPETIZERS

SEAFOOD CAKES 24

cod, shrimp and crab cakes with Normandy sauce and fresh dill

KOREAN BURNT ENDS 18

brisket burnt ends tossed in Korean ginger bbq and served with a side of sweet and sour slaw

CAPRESE BRUSCHETTA 14

heirloom tomatoes and fresh mozzarella on house made focaccia with balsamic glaze and fresh cracked black pepper

JUMBO PRETZEL TRIO 12

10 ounce jumbo pretzel with ghost pepper cheese sauce, beer mustard and chocolate sauce

SALADS

POWER SALAD. 15

blend of kale and spinach with chickpeas, avocados, hard boiled egg, red onion, chevre cheese, marcona almonds with lemon tahini dressing

SOUTHWEST QUINOA SALAD. 14

quinoa and seasoned black beans, with chili lime corn, bell peppers, tomatoes and green chilis with lime vinaigrette

SALAD ADDITIONS

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

PASTA

served with a garden salad

LO MEIN STIR FRY. 24

stir fry vegetables in browning sauce with teriyaki flank steak

CANDIED ANDOUILLE SQUASH PASTA. 22

penne pasta with andouille sausage tossed in a mild squash puree topped with oven roasted vegetables

SUNDAY GRAVY. 21

braised beef and pork in a rich tomato sauce with rigatoni

MEDITERRANEAN PASTA. 18

farfalle pasta tossed in herb cream sauce with Ombre cherry bomb tomatoes, artichokes and feta

HANDHELDS

WAGYU SMASH BURGER. 18

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

PRETZEL CRUSTED CHICKEN. 14

fried pretzel crusted chicken with maple bourbon glaze, bacon jam and seven year aged cheddar on a brioche bun

ULTIMATE BLT. 14

hickory smoked pork belly, heirloom tomatoes with zesty mayo, baby arugula and white cheddar on toasted Italian bread

ENTREES

CHILI SPICED MAHI MAHI. 30

with avocado pepper relish
served with a garden salad and accompaniment

THAI RED CURRY SHRIMP. 28

over cilantro lime rice with blistered tomatoes and broccoli
served with a garden salad

PEACH TEA CHICKEN. 23

chicken breast brined in peach tea, seared and served with peach salsa

served with a garden salad and choice of accompaniment

HONEY SOY PORK CHOP. 22

grilled pork chop marinated in honey soy and served with miso fried rice and lemongrass
served with a garden salad